INTERIM MENU WEEK I

As schools return, we've had to adapt our menu to cover these times of change.

With some of our normal supply lines disrupted, it has meant we can't source all our usual ingredients which has resulted in us having to reduce the options of meals available. However, we haven't compromised on nutrition or taste, so we continue providing the essential elements of our service that we pride ourselves on.

Wherever possible we've kept the children's favourites meals on the menu and using fresh, quality, locally sourced, ingredients in all our meals. As soon as it's possible we will return to our normal menu with the usual great choice of meals.

WEEK COMMENCING: 1 June, 22 June, 13 July, 14 Sept, 5 Oct, 26 Oct, 16 Nov, 7 Dec, 28 Dec, 18 Jan, 8 Feb



SECOND COURSE

FIRST COURSE

Margherita pizza Milk Gluten & new potatoes mixed salad coleslaw egg



Strawberry mousse Milk & fruit



Beef burger in a bun Soya Milk Egg Gluten Sesame & diced potatoes baton carrot & cucumber sticks

TODAY'S VEGETARIAN OPTION

Quorn burger in a bun Soya Milk Egg Gluten Sesame & diced potatoes baton carrot & cucumber sticks



Crispy jam tart Gluten Sulphur dioxide & custard Milk



CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL

Pasta Neapolitan Milk Gluten Sulphur Dioxide crusty bread Gluten Sesame mixed salad & crunchy carrot



Jacket potato with baked beans, cheese Milk or tuna mayo Egg Fish mixed salad



Fruit yogurt Milk



Nottinghamshire sausages Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten mashed potatoes, cabbage, carrots & gravy

TODAY'S VEGETARIAN OPTION

Linda McCartney sausage Soya Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten mashed potatoes, cabbage, carrots & gravy



Peach slice Gluten custard Milk



Fish fingers Gluten Fish jacket wedges peas & sweetcorn

TODAY'S VEGETARIAN OPTION

Quorn fishless fingers Gluten jacket wedges peas & sweetcorn



Fresh fruit salad



INTERIM MENU WEEK 2

As schools return, we've had to adapt our menu to cover these times of change.

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WEEK COMMENCING: 8 June, 29 June, 20 July, 31 Aug, 21 Sept, 12 Oct, 2 Nov, 23 Nov, 14 Dec, 4 Jan, 25 Jan, 15 Feb



SECOND COURSE

FIRST COURSE

Vegan sausage roll & gravy Soya Gluten roast potatoes mixed salad coleslaw Egg



Rice pudding & jam Milk Sulphur Dioxide



Spaghetti bolognese Fish Gluten & crusty bread Gluten Sesame baton carrot & cucumber sticks

TODAY'S VEGETARIAN OPTION

Quorn spaghetti bolognese Egg Gluten & crusty bread Gluten Sesame baton carrot & cucumber sticks



Butterscotch tart



Nottinghamshire sausages Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten mashed potatoes, baton carrot, peas & gravy

TODAY'S VEGETARIAN OPTION

Linda McCartney sausage Soya Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten mashed potatoes, baton carrot, peas & gravy



Cherry shortcake Gluten Custard Milk



CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL

Roast beef or **VEGETARION OPTION** Quorn roast Egg Milk Yorkshire pudding Milk Egg Gluten mashed potatoes, cabbage, carrot/swede & gravy

Jacket potato with baked beans, cheese Milk or tuna mayo Egg Fish mixed salad



Honey & oatmeal cookie



Fish finger wrap Gluten Fish diced potatoes, peas & sweetcorn

TODAY'S VEGETARIAN OPTION

Vegetable nuggets wrap Egg Gluten diced potatoes, peas & sweetcorn



Eves pudding Gluten Egg custard Milk



INTERIM MENU WEEK 3

As schools return, we've had to adapt our menu to cover these times of change.

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Wherever possible we've kept the children's favourites meals on the menu and using fresh, quality, locally sourced, ingredients in all our meals. As soon as it's possible we will return to our normal menu with the usual great choice of meals.

WEEK COMMENCING: 15 June, 6 July, 27 July, 7 Sept, 28 Sept, 19 Oct, 9 Nov, 30 Nov, 21 Dec, 11 Jan, 1 Feb



FIRST COURSE

Quorn dippers Gluten Egg Milk jacket wedges cucumber & carrot sticks sweetcorn



Raspberry swirl sponge Gluten Egg Custard Milk

SECOND COURSE



CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL

Beany mince or **VEGETARION OPTION** Beany pot Egg 2 Yorkshire puddings Milk Egg Gluten

cauliflower & minted peas Jacket potato with baked beans,

cheese Milk or tuna mayo Egg Fish mixed salad



Fresh fruit salad



Chicken tikka wrap Gluten Milk diced potato & carrot sticks

ranch salad Egg

TODAY'S VEGETARIAN OPTION

Vegetable nugget wrap Egg Gluten diced potato & carrot sticks ranch salad Egg



Cornflake tart Gluten Sulphur Dioxide custard Milk





Nottinghamshire sausages Gluten Sulphur Dioxide

Yorkshire pudding Milk Egg Gluten

mashed potatoes, cabbage, carrots & gravy

TODAY'S VEGETARIAN OPTION

Linda McCartney sausage Soya Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten

mashed potatoes, cabbage, carrots & gravy

MSC Breaded fish Fish Gluten oven chips peas & sweetcorn



Vegetable & cheese bake Mustard Milk Gluten oven chips peas & sweetcorn



Fruit in jelly



Chocolate & orange cookie Gluten

