



INTERIM MENU WEEK 1

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

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.



FIRST COURSE

SECOND COURSE

MONDAY

Margherita pizza **Milk** **Gluten**
& new potatoes
mixed salad
coleslaw **egg**



Strawberry mousse **Milk**
& fruit



TUESDAY

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



Crispy jam tart **Gluten** **Sulphur dioxide**
& custard **Milk**



WEDNESDAY

CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL

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



Fruit yogurt **Milk**



THURSDAY

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



Peach slice **Gluten**
custard **Milk**



FRIDAY

Fish fingers **Gluten** **Fish**
jacket wedges
peas & sweetcorn



Fresh fruit salad



SERVED DAILY Best of both bread **Gluten** and **Soya** Seasonal vegetables available daily Coleslaw **Egg** when served

Vegetarian meals can be made available upon request



INTERIM MENU WEEK 2

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

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.

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FIRST COURSE

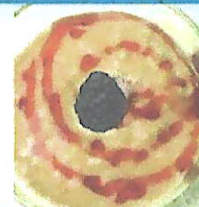
SECOND COURSE

MONDAY

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



Rice pudding & jam
Milk **Sulphur Dioxide**



TUESDAY

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



Butterscotch tart
Milk **Gluten**



WEDNESDAY

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



Cherry shortcake **Gluten**
Custard **Milk**



THURSDAY

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



Honey & oatmeal cookie
Gluten



FRIDAY

Fish finger wrap **Gluten** **Fish**
diced potatoes,
peas & sweetcorn



Eves pudding **Gluten** **Egg**
custard **Milk**



SERVED DAILY

Best of both bread **Gluten** and **Soya** **Seasonal vegetables** available daily **Coleslaw** **Egg** when served

Vegetarian meals can be made available upon request



INTERIM MENU WEEK 3

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

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

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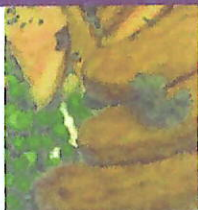


FIRST COURSE

SECOND COURSE

MONDAY

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



Raspberry swirl sponge Gluten Egg
Custard Milk



TUESDAY

CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL
Beany mince or **VEGETARIAN OPTION** Beany pot Egg
2 Yorkshire puddings Milk Egg Gluten
cauliflower & minted peas

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Fresh fruit salad



WEDNESDAY

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



THURSDAY

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



Fruit in jelly



FRIDAY

MSC Breaded fish Fish Gluten
oven chips
peas & sweetcorn
TODAY'S VEGETARIAN OPTION
Vegetable & cheese bake Mustard Milk Gluten
oven chips
peas & sweetcorn



Chocolate & orange cookie Gluten



SERVED DAILY Best of both bread Gluten and Soya Seasonal vegetables available daily Coleslaw Egg when served

Vegetarian meals can be made available upon request