



INTERIM MENU WEEK 1

WEEK COMMENCING: 1 Sept, 14 Sept, 28 Sept, 12 Oct,
26 Oct, 9 Nov, 23 Nov, 7 Dec, 21 Dec, 4 Jan, 18 Jan, 1 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**
Jacket Wedges
Peas & sweetcorn



Crispy jam tart **Gluten Sulphur dioxide**



TUESDAY

Beef burger in a bun **Soya Milk Egg Gluten Sesame**
& chips
baton carrot & cherry tomatoes



Apple Muffin
Gluten Egg



WEDNESDAY

Vegan roll **Soya Gluten**
Roast baby potato
Sweetcorn cobettes



Honey and Oatmeal Cookie
Gluten



THURSDAY

Hot Dog Nottinghamshire sausage **Gluten Sulphur Dioxide Sesame**
Diced potato
Cucumber sticks



Cherry Shortcake
Gluten



FRIDAY

Fish fingers **Gluten Fish**
chips
peas & sweetcorn
TODAY'S VEGETARIAN OPTION
Quorn fishless fingers **Gluten**
chips
peas & sweetcorn



Cornflake Tart
Gluten Sulphur dioxide



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: 7 Sept, 21 Sept, 5 Oct,
19 Oct, 2 Nov, 16 Nov, 30 Nov, 14 Dec, 28 Dec, 11 Jan, 25 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

Sunshine Pizza **Milk Gluten**
Jacket Wedges
Peas & sweetcorn



Raspberry Muffin
Gluten Egg



TUESDAY

Venison burger in a bun **Soya Milk Egg Gluten Sesame**
Chips
Baton carrots & cherry tomatoes
TODAY'S VEGETARIAN OPTION
Quorn burger in a bun **Soya Milk Egg Gluten Sesame**
Chips
Baton carrots & cherry tomatoes



Peach Slice
Gluten

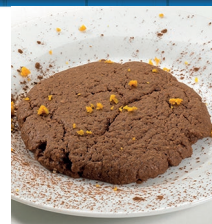


WEDNESDAY

Vegan roll **Soya Gluten**
Roast baby potatoes
Sweetcorn cobettes



Chocolate & orange Cookie
Gluten



THURSDAY

Roast pork, gravy & stuffing in a bread roll
Soya Gluten Sesame
Roast potatoes, broccoli & carrots
TODAY'S VEGETARIAN OPTION
Quorn dippers **Milk Egg Gluten**
Roast potatoes, broccoli & carrots



Fruit Flapjack
Gluten



FRIDAY

Fish fingers **Gluten Fish**
chips
peas & sweetcorn
TODAY'S VEGETARIAN OPTION
Quorn fishless fingers **Gluten**
chips
peas & sweetcorn



Cornflake Tart
Gluten Sulphur dioxide



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