# 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: 1st Feb, 15th Feb, 1st March, 15th March, 29th March



SECOND COURSE

## FIRST COURSE

Margherita pizza Milk Gluten & new potatoes coleslaw egg crunchy carrot sticks



Strawberry mousse Milk & fruit



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

## TODAY'S VEGETARIAN OPTION

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



Cornflake 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



coleslaw Egg & crunchy carrot

crunchy carrot sticks



Fruit yogurt Milk



Nottinghamshire sausages Gluten Sulphur Dioxide

Yorkshire pudding Milk Egg Gluten

mashed potatoes, cabbage, carrots & gravy **TODAY'S VEGETARIAN OPTION** 

Vegan plant based sausage Soya Sulphur Dioxide 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



Chocolate & orange cookie Gluten



# INTERIM MENU WEEK 2

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: 8th Feb, 22nd Feb, 8th March, 22nd March



**SECOND COURSE** 

## FIRST COURSE

Vegan sausage roll & gravy Soya Gluten roast potatoes carrots broccoli



Jelly & fruit



Spaghetti bolognese Fish Gluten & crusty bread Gluten Sesame crunchy carrot & sweetcorn

## TODAY'S VEGETARIAN OPTION

Quorn spaghetti bolognese Egg Gluten & crusty bread Gluten Sesame crunchy carrot & sweetcorn



Butterscotch tart





Nottinghamshire sausage hotdog Gluten Sesame Sulphur Dioxide

roast potatoes, carrot & peas TODAY'S VEGETARIAN OPTION

Vegan plant based sausage hotdog Gluten Sesame Soya Sulphur Dioxid

roast potatoes, carrot & peas



Raspberry swirl sponge Gluten Egg & custard Milk



## **CHOOSE OPTION 1 OR OPTION 2 AS YOUR MAIN MEAL**

Roast gammon or

**VEGETARION OPTION Quorn roast Egg Milk** 

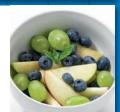
Yorkshire pudding Milk Egg Gluten

mashed potatoes, cauliflower, carrot & gravy

Jacket potato with baked beans, cheese Milk or tuna may Office see with baked with children Partot



Fresh fruit salad



MSC Breaded fish Fish Gluten oven chips

TODAY'S VEGETARIAN OPTION

peas & sweetcorn

Vegetable nuggets wrap Egg Gluten diced potatoes, peas & sweetcorn



Apple crumble Gluten Custard Milk

