

































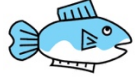




Summer Term 2024 Menu

Weeks Commencing: 22nd April, 13th May, 10th June & 1st July

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork Meatballs in Tomato Sauce with Pasta 	Chicken Burger in a Bun with Seasoned Wedges 	Moor Farm Port Sausages with Mashed Potato and Gravy 	Homemade Pepperoni Pizza and Puff Potatoes  	Fish Fingers and Chips 
Meat Free Meal	Quorn Balls in Tomato Sauce with Pasta 	Quorn Burger and Seasoned Wedges 	Quorn Sausages with Mashed Potato and Gravy 	Homemade cheese Pizza and Puff Potatoes  	Veggie Fingers and Chips 
Vegetables/Salad	Salad	Spaghetti Hoops	Broccoli	Broccoli	Beans
Dessert	Homemade Muffins or Yoghurts   	Homemade Biscuits or Meringue Nests with Fruit & Cream   	Homemade Flapjack or Homemade Chocolate Crispy Cake    	Homemade Brownies or Homemade Swiss Roll   	Homemade Cookies or Ice Cream Pots   

All meals are prepared fresh on the day using local fresh products when possible

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

 Wheat/Cereals	 Celery	 Barley	 Milk	 Fish	 Eggs	 Soya	 Oats	 Mustard
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