



































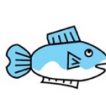




Summer Term 2024 Menu

Weeks Commencing: 29th April, 20th May, 17th June & 8th July

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Homemade Cheese & Tomato Pasta with Garlic Bread  	Homemade Pepperoni Pizza with Puff Potatoes  	Roast Chicken with Roast Potatoes and Gravy   	Homemade Chilli con Carne with Rice and Naan Bread 	Fish and Chips  
Meat Free Meal	Homemade Mac & Cheese with Garlic Bread  	Homemade Cheese Pizza and Puff Potatoes  	Quorn roast Roast Potatoes and Gravy   	Quorn Chilli con Carne with Rice and Naan Bread 	Veggie Nuggets and Chips 
Vegetables	Salad	Salad	Cauliflower/Broccoli	Salad	Spaghetti Hoops
Dessert	Homemade Cupcakes or Mousse   	Homemade Ice Sponge Cake or Ice Lollies  	Cookes or Mousse Fresh Fruit   	Homemade Jam Tart or Fruit Pots 	Homemade Biscuits or Choc Ices  

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