














# Summer Term 2023 Menu

Weeks Commencing: 24<sup>th</sup> April, 22<sup>nd</sup> May & 26<sup>th</sup> June



Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main Meal</b>	Sausage Roll with Potato Slices 	Beef Lasagne with Garlic Bread 	Roast Pork with Gravy & Roast Potatoes	Cheese Pizza with Seasoned Potato Wedges 	Fishcake with Chips and Tomato Ketchup Portion 
<b>Meat Free Meal</b>	Vegan Sausage roll with Potato Slices 	Vegetable Lasagne with Garlic Bread 	Nutless Nut Roast with Meat Free Gravy & Roast Potatoes		Vegetable Nuggets with Chips and Tomato Ketchup Portion 
<b>Vegetables</b>	Baked Beans	Diced Carrots	Broccoli or Cauliflower	Sweetcorn	Peas
<b>Dessert</b>	Pinwheel Cookie with a Milkshake Drink 	Date Slice with a Milk Drink 	Peach Crumble with Custard 	Chocolate Crunch with a Milk Drink 	Iced Fruit Smoothie

Fresh Fruit Available Daily

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 (a full list of allergens can be requested):



Celery



Wheat



Milk



Eggs



Fish



Sulphites



Mustard



Soya



Barley



Oats