

























Summer Term 2024 Menu

Weeks Commencing: 22nd April, 20th May & 24th June



Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork Meatballs in a Barbecue Sauce with Herby Diced Potatoes 	Sweet & Sour Chicken with Rice	Sausage, Yorkshire Pudding & Gravy with Roast Potatoes 	Macaroni Cheese with Herby Bread 	Breaded Fishy Stars with Chips 
Meat Free Meal	Vegan Meatballs in a Barbecue Sauce with Herby Dices Potatoes 	Sweet & Sour Vegetables with Rice	Vegan Sausage with Roast Potatoes and Gravy	Tomato Pasta with Tomato Bread 	Vegetable Fingers with Chips 
Vegetables	Sweetcorn	Sliced Green Beans	Broccoli & Cauliflower Mix	Sweetcorn	Baked Beans
Dessert	Lemon Tart with Custard 	Iced Sponge with a Milk Drink 	Mandarin Cheesecake 	Choc Ice 	Banana Flapjack with a Milk Drink 
Fresh Fruit Available Daily					
<p>All meals are prepared fresh on the day using local fresh products when possible</p> <p>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):</p> <div>  Celery  Wheat  Milk/Dairy  Eggs  Fish  Sulphites  Mustard  Soya  Barley  Oats </div>					