









Introducing our Spring/Summer School Lunch Menu, offering high quality, varied dishes using local and seasonal ingredients where possible!

All poultry, pork and beef we use are traceable right back to the farm and, where possible, sourced from East Anglian suppliers.

We use wholewheat flour in our bread and pastry recipes!

In addition to this menu, we offer a number of themed menus to celebrate holidays and seasonal events please check details with your school.

A full allergen list for this menu can be found on our website <u>www.norsecatering.co.uk</u>

Should your child have a medically-diagnosed allergy or health condition and needs an alternative menu, please complete our Allergen Aware Registration Form which can be found in the school office or on our website.

> If you think your child/children may be eligible for a free school meal visit www.gov.uk/apply-free-school-meals

www.norsecatering.co.uk Please note the menu may be subject to change to meet local needs.

	Week					
	One	Monday	Tuesday	Wednesday	Thursday	Friday
· · · · ·	Main Course	Margherita Pizza with Tomato Pasta Salad (v)	Beef Meatballs with Tomato Sauce in a Sub Roll with Potato Wedges	Roast Chicken with Stuffing and Mashed Potato	Chicken and Pea Pasta	Breaded Fish Fingers
	Served with	Peas	Mixed Salad	Carrots, Green Beans and Gravy	Mixed Vegetables	Chips and Peas or Baked Beans
	And for pudding	Orange Cupcake	Strawberry Ice Cream	Toffee Cream Shortbread	Cocoa Krispie Bar	Summer Berry Muffin

Vegetarian Option Available Daily

Week One: 15 Apr | 6 May | 3 Jun | 24 Jun | 15 Jul | 16 Sept | 7 Oct — Fresh Fruit Available Daily

	week Two							
		Monday	Tuesday	Wednesday	Thursday	Friday		
	Main Course	Margherita Pizza (v)	Breaded Chicken Goujons in a Wrap with a Dip and Savoury Rice	Roast Chicken with Stuffing	Cheesy Pasta (v)	Breaded Fish Fingers		
	Served with	Potato Wedges and Peas	Crunchy Veg Sticks	Roast Potatoes, Carrots, Peas and Gravy	Mixed Vegetables	Chips and Peas or Baked Beans		
	And for pudding	Vanilla Cupcake	Cocoa Oatcake	Shortbread	Fruit Jelly	Cherry Bakewell Cupcake		

Vegetarian Option Available Daily

Week Two: 22 Apr | 13 May | 10 Jun | 1 Jul | 2 Sept | 23 Sept | 14 Oct — Fresh Fruit Available Daily

Three	Monday	Tuesday	Wednesday	Thursday	Friday	
Main Course	Margherita Pizza with Potato Wedges (v)	Beef Bolognese with Pasta	Chipolata Sausages with Yorkshire Pudding	BBQ Chicken with Steamed Rice	Breaded Fish Fingers or Salmon Fingers	
Served with	Crunchy Veg Sticks	Broccoli	Mashed Potatoes, Mixed Vegetables and Gravy	Peas	Chips and Peas or Baked Beans	
And for pudding	Cocoa Mousse	Zesty Lemon Shortbread	Marble Cake	Banana Flapjack	Iced Sprinkle Cake	

Vegetarian Option Available Daily

Week Three: 29 Apr | 20 May | 17 Jun | 8 Jul | 9 Sept | 30 Sept | 21 Oct — Fresh Fruit Available Daily