

Traditional menu

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

2nd May, 23rd May, 20th Jun,
11th Jul, 12th Sept, 3rd Oct

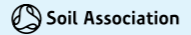
1



Cheese parcel
jacket wedges
seasonal vegetables



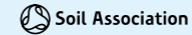
Chicken curry
wholegrain rice
naan bread
minted salad



Roast gammon
& pineapple
roast potatoes
mashed potatoes
seasonal vegetables



Spaghetti bolognese
garlic slice
mixed salad
coleslaw



Breaded fish
& lemon wedge
oven chips
seasonal vegetables



Chocolate mousse &
orange segments



Cornflake tart
& custard



Icky sticky pudding
& custard



Fruit flapjack
& milkshake



Strawberry shortcake
& cream

MENU
CYCLE ONE

9th May, 6th Jun, 27th Jun,
18th Jul, 19th Sept, 10th Oct

2



Vegetarian sausage roll
& gravy
new potatoes
seasonal vegetables



Chicken tikka wrap
savoury rice & pasta
crunchy vegetables



Roast beef, yorkshire
pudding & gravy
roast potatoes
mashed potatoes
seasonal vegetables



Venison burger in a
wholemeal roll
jacket wedges
mixed salad
coleslaw



Salmon fish fingers
with tomato ketchup
mashed potatoes
seasonal vegetables



Rice pudding
& peach slice



Meringue nests with
cream & mandarins



Crunchy lemon tart
& custard



Fruit salad
& dairy ice cream



Magic chocolate
pudding & custard

MENU
CYCLE TWO

16th May, 13th June, 4th July,
5th Sept, 26th Sept, 17th Oct

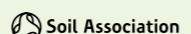
3



Wholemeal pizza
with tomato & onion
baby new potatoes
coleslaw
mixed salad



Cottage pie
& gravy
seasonal vegetables



Roast turkey, stuffing
& gravy
roast potatoes
mashed potatoes
seasonal vegetables



BBQ bangers & beans
in a pitta pocket
jacket wedges
crunchy vegetables



Tuna en crouete
mashed potatoes
seasonal vegetables



Banana sponge
& custard



Mandarins in jelly



Raspberry & apple
crumble with custard



Butterscotch tart



Strawberry cupcake

MENU
CYCLE THREE

Our school dinners

Traditional Spring / Summer menu

from May 2011 - October 2011



Healthy



Fresh



Delicious



Did you know...



Nottinghamshire County Council has been awarded a 'Good Egg Award' for using free range eggs in all their meals. We use over 225,000 eggs per year, and by committing to use only free range we free over 800 hens to live a cage free life every year.



We were the first local Authority to achieve the Food for Life Silver Caterers Mark for all our schools, meaning we serve a range of quality, local and organic produce.



Our fish carry the Marine Stewardship Council accreditation - ensuring it is sourced from sustainable stocks.



We use organic stock in our dishes. To see where this is used just look out for the Soil Association logo on our menu.

Do you know where your school dinner comes from?

(we don't just mean from the school kitchen, we mean right where it starts)

In Nottinghamshire we are actively trying to reduce our carbon footprint and are proud to be going local with our school dinners, and here's how...



Fresh **seasonal vegetables**, grown locally where possible, from County Fresh Foods in Sheffield.



Wild Venison from Sherwood Forest.



Beef - grazed on the banks of the River Trent by Holme Farm in Rampton.



The **eggs** used in our dishes are **free range** from Fieldson Farm Eggs in Lincolnshire.



Turkey - farm assured, cage free from Lincs Turkey Ltd in Grainthorpe, Louth.



Lamb from the Peak District.

Peak District National Park
Derbyshire

The **meat** used in our dinners is from an award winning local butchers – **Maloney's** (www.quality-butchers.co.uk). Their meat comes from animals that are born and reared outdoors, and allowed to graze freely in the fields and parks in and around the county.



★ **Key:** Shop locations



Pork from East Drayton and Hockerwood Farm in Upton.



We use fresh, local **milk** from Newfield Dairy in Hockerton.

Nottinghamshire serving even better tasting dinners!

Please note that occasionally accompaniments pictured may differ from the menu as a result of seasonality or deliveries. Medical dietary requirements are catered for. Please visit our website (details below) for more information.

Eating produce that has been reared or grown locally is one of the best ways to reduce our carbon footprint and cut down on our food miles.



Nottinghamshire
County Council

Contacting us

email customerservice.centre@nottsc.gov.uk
phone **08449 80 80 80**
fax **01623 434990**
post **PO Box 9320 Nottingham NG15 5BL**
internet www.nottinghamshire.gov.uk/schooldinners
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This information can be made available on request in alternative formats and languages