

Week One

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Margherita Pizza with Potato Wedges	Pork and Carrot Meatballs in Tomato Sauce with Pasta Bows	Roast Chicken with Stuffing	Sticky Chicken with Savoury Rice	Fish Fingers
Option 2 (v)	Vegemince Chilli with Steamed Rice	Italian Bean Bake	Lentil Roast	Cheesy Pasta	Cheese and Potato Pastry Pinwheel
Served with	Sweetcorn	Mixed Vegetables	Roast Potatoes, Peas, Carrots and Gravy	Mixed Salad	Chips, Peas or Baked Beans
And for pudding	Cocoa Cupcake	Fresh Fruit Selection	Summer Berry Muffin	Vanilla Ice Cream	Zesty Lemon Shortbread with Orange Wedges

Week One: 17 Apr | 8 May | 5 Jun | 26 June | 17 Jul | 18 Sept | 9 Oct

Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Margherita Pizza with Pasta Salad	BBQ Chicken Loaded Wedges	Butcher's Best Chipolata Sausages and Yorkshire Pudding	Beef Bolognese with Pasta Twists	Fish Fingers
Option 2 (v)	Sweet Potato and Lentil Curry with Steamed Rice	Vegemince Bolognese with Pasta Twists	Vegetarian Sausage and Yorkshire Pudding	Quorn Fajita Wrap with Savoury Rice	Garden Vegetable Goujons
Served with	Vegetable Sticks	Peas and Sweetcorn	Mashed Potatoes, Mixed Vegetables and Gravy	Mixed Salad	Chips, Peas or Baked Beans
And for pudding	Fruit Yoghurt	Beetroot Brownie	Fresh Fruit Selection	Toffee Cream Shortcake	Flapjack with Apple Wedges

Week Two: 24 Apr | 15 May | 12 Jun | 3 Jul | 4 Sept | 25 Sept | 16 Oct

Week Three

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Margherita Pizza with Tomato Pasta Salad	Butcher's Best Pork Sausage in a Homemade Roll	Roast Chicken with Stuffing and Roast Potatoes	Chicken Fajita Wrap with Steamed Rice	Fish Fingers or Salmon Fingers
Option 2 (v)	Mild Teriyaki Quorn with Noodles	Vegetarian Sausage in a Homemade Roll	Cheese and Potato Pie	Summer Vegetable Omelette with Pasta Salad	Homemade Veggie Burger
Served with	Sweetcorn	Potato Wedges and Baked Beans	Green Beans, Carrots and Gravy	Mixed Salad	Chips, Peas or Baked Beans
And for pudding	Orange Cupcake	Fresh Fruit Selection	Cocoa Crunch	Strawberry Mousse	Chewy Krispie Bar with a Melon Wedge

Week Three: 1 May | 22 May | 19 Jun | 10 Jul | 11 Sept | 2 Oct



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CATERING

Fresh Ideas Feeding Minds

Spring / Summer

Menu 2023

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.

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

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.

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.

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.