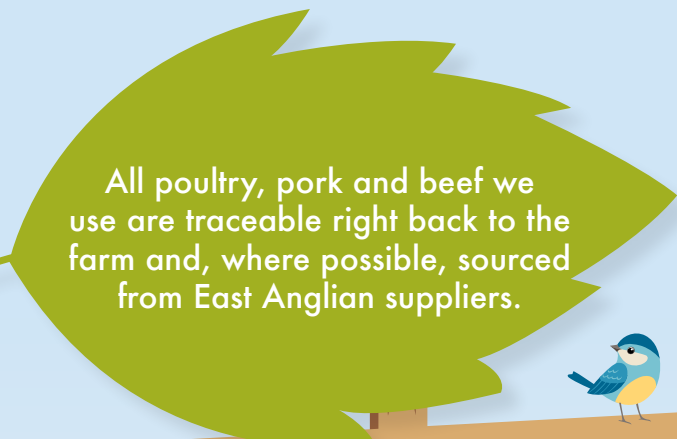


# Fresh Ideas Feeding Minds

# Spring / Summer

## Menu 2019

We hope you enjoy our Spring/Summer Menu, offering high quality, varied dishes that reflect the changing season. All of our dishes are perfected by our talented Menu Team and Development Chef and then trialled in a number of schools to gain genuine feedback from our customers – this is just one of the things that makes us truly unique!



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 –

[www.norsecatering.co.uk](http://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.



Fresh Bread, Salad, Fruit, Milk Drink and Water are available daily!

If you think you may be eligible for a free school meal, visit [www.schools.norfolk.gov.uk](http://www.schools.norfolk.gov.uk)





Week  
**One**

Monday

Tuesday

Wednesday

Thursday

Friday

Option 1

Option 2 (v)

Served with

And for  
Pudding

Filled Jacket Potatoes and Packed Lunch Options are available daily. Please check with your school.



Week  
**Two**

Monday

Tuesday

Wednesday

Thursday

Friday

Option 1

Option 2 (v)

Served with

And for  
Pudding

Filled Jacket Potatoes and Packed Lunch Options are available daily. Please check with your school.



Week  
**Three**

Monday

Tuesday

Wednesday

Thursday

Friday

Option 1

Option 2 (v)

Served with

And for  
Pudding

Filled Jacket Potatoes and Packed Lunch Options are available daily. Please check with your school.