



Menu Spring/ Summer 2025

Menu Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday (v)
Breakfast 7:30am - 8:30am Fresh fruit with a selection of cereal or porridge					
Morning Snack 10:00am – 10:30am Fresh fruit or vegetable with wholemeal toast or baked goods, served with a cup of milk or water					
	Tomatoes and salsa with breadsticks (G)	Oranges and brown bread (G) with cheese spread (DA)	Yellow pepper and raisins	Cucumber and toasted brown bread (G)	Red pepper and salsa with tortilla chips
Lunch 12pm - 1pm served with a cup of water					
Starter		Cream Cheese Pinwheels G, DA			Corn on the Cob
Main	Sweet & Sour Chicken SY, CE	Beef Lasagne G, E, DA	BBQ Hunters Chicken Pasta Bake G, DA	Beef Meatballs in a Cream Sauce G, DA,	Vegetable Chilli G, CE
Veg Option	Sweet & Sour Vegetables SY, CE	Vegetable Lasagne G, E, DA	BBQ Hunters Veg Pasta Bake G, DA	Meat-Free Balls in a Cream Sauce G, DA	All courses same as main menu
Served with	Rice & Prawn Crackers SF			Mashed Potato & Peas DA	Rice & Tortilla Chips
Dessert	Apple Crumble Loaf Cake G, DA, E		The Children's Choice Jelly Strawberry, Raspberry OR Orange	Summer Flapjack DA	
Afternoon Snack 2:00pm – 2:30pm Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water					
	Oranges and oat biscuit (G)	Red pepper and tortilla chips	Breadsticks (G) and green cucumber	Children's choice	Orange pepper and oat biscuit (G)
Early Evening Light Tea 4pm - 4:30pm Children to provide their own snack or tea from home. Served with a cup of water					

Where allergens are present, it is displayed next to the appropriate meal
 Allergen codes: GLUTEN – G, EGG –E, FISH –F, NUTS – N, PEANUTS –PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELL FISH – SF (Crustaceans and Molluscs), Vegetarian day – (v)

We will always cater for dietary requirements and needs. The above information does not include allergen information that 'may contain' and is subject to changes of menu ordering and product availability and is just to be used as a guide. Please ensure that you have notified the nursery management of any allergies, so this can be added to your child's care plan, information will then be passed on to the practitioners and the chef.



Menu Spring/ Summer 2025

Menu Week 2

	Monday (v)	Tuesday	Wednesday	Thursday	Friday
Breakfast 7:30am - 8:30am Fresh fruit with a selection of cereal or porridge					
Morning Snack 10:00am – 10:30am Fresh fruit or vegetable with wholemeal toast or baked goods, served with a cup of milk or water					
	Red apples and pitta served with houmous (SE)	Children's choice	Pineapple and carrots with houmous (SE)	Green grapes and oat digestive biscuits (G)	Red grapes and breadsticks (G)
Lunch 12pm - 1pm served with a cup of water					
Starter			Pizza Twists G, DA		Pitta & Houmous G, SE, SU
Main	Cheesy Pasta Bake G, DA	Creamy Chicken & Leek Hotpot G, DA	The Children's Choice Cottage Pie OR Cowboy Pie G, E, DA, CE	Chicken Kiev Pasta G, DA	Pork Sausages E, SU
Veg Option	All Courses same as main menu	Creamy Veg Hotpot G, DA	Quorn & lentil Cottage OR Cowboy Pie G, E, DA, CE	Quorn Kiev Pasta G, DA	Vegetarian Sausages G, E
Served with	Vegetable Sticks	Broccoli Florets	Seasonal Vegetables	Garlic Bread G, DA	Mashed Potato & Beans DA
Dessert	Fruit Whip DA	Fruity Drizzle Loaf G, DA, E		Berry Pancakes G, DA, E	
Afternoon Snack 2:00pm – 2:30pm Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water					
	Peaches and breadsticks (G)	Apples and pitta served with brown bread (G) and butter (DA)	Apples and pitta (G) with children's choice of filling	Red grapes and breadsticks (G)	Carrots with houmous (SE) , children's choice of fruit
Early Evening Light Tea 4pm - 4:30pm Children to provide their own snack or tea from home. Served with a cup of water					

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Menu Spring/ Summer 2025

Menu Week 3

	Monday	Tuesday (v)	Wednesday	Thursday	Friday
Breakfast 7:30am - 8:30am Fresh fruit with a selection of cereal or porridge					
Morning Snack 10:00am – 10:30am Fresh fruit or vegetable with wholemeal toast or baked goods, served with a cup of milk or water					
	Tomatoes and salsa. Tortilla wraps (G) and cream cheese (DA)	Mango and cream crackers (G) with children's choice of topping	Children's choice	Pear and muffin (D) with jam	Tinned peaches and breadsticks (G) with cream cheese (DA)
Lunch 12pm - 1pm served with a cup of water					
Starter		Naan & Mango Chutney G, DA			Garlic Bread G
Main	Sausage & Bean Casserole SU	Sweet Potato Coconut Curry E	Beef Enchiladas G, DA	The Children's Choice Roast Dinner Gammon OR Chicken	Turkey Meatballs in a Hidden Veg Sauce
Veg Option	Vegetarian Sausage & Bean Casserole G, E	All Courses same as main menu	Quorn Enchiladas G, E, DA	Chef's alternative Roast Dinner	Meat-Free Balls in a Hidden Veg Sauce G, E, SY
Served with	Mashed Potato DA	Rice	Tomato & Cucumber Salad	Diced roast potatoes, cauliflower cheese, carrots & peas G, DA	Spaghetti G
Dessert	Vanilla Custard Twists G, DA		Banana Bread G, DA, E	Fromage fraise DA	
Afternoon Snack 2:00pm – 2:30pm Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water					
	Mango and cream crackers (G) with butter	Tomatoes and tortilla wrap(G) and cream cheese (DA)	Pear and Breadsticks (G and DF)	Plum and cream crackers (G) served with children's choice of topping	Homemade recipe made at nursery
Early Evening Light Tea 4pm - 4:30pm Children to provide their own snack or tea from home. Served with a cup of water					
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