

Nursery Menu

Autumn & Winter 2026-2027 - Week 1



Week Commencing: 31st Aug, 21st Sep, 12th Oct, 2nd Nov, 23rd Nov, 14th Dec, 4th Jan, 25th Jan, 15th Feb, 8th Mar, 29th Mar

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
Morning Snack (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
Lunch (served 11:45 to 12:15pm)	Macaroni Pasta in a Creamy Cheddar Cheese Sauce (G) (M)	Oven-Baked Chicken Pomodoro Pasta (G) (M)	Wild Alaskan Salmon Fish Cakes & Peas served with Vegan Mayonnaise (F) (G) (Mu)	Mild Mexican Beef Chilli with Fluffy White Rice (G)	Puff Pastry Chicken Pie with Creamy Mash and Tender Broccoli (M) (G)
Vegetarian Option		Meat Free Oven-Baked Chicken Pomodoro Pasta (G) (M)	Homemade Vegetable Cakes & Peas served with Vegan Mayonnaise (G) (Mu)	Meat Free Mild Mexican Chilli with Fluffy White Rice (G) (SO)	Meat Free Puff Pastry Pie with Creamy Mash and Tender Broccoli (M) (G)
Lunch Dessert	Freshly Baked Vanilla Sponge Cake (G) (M) (E)	Homemade Zesty Lemon Drizzle Cake (M) (G) (E)	Fresh Seasonal Fruit Salad	Warm Apple Crumble served with Custard (M) (G)	Homemade Golden Ginger Biscuits (G) (M)
Afternoon Snack (served from 2pm)	A rotating selection of fresh fruits, rice cakes, breadsticks and crackers with spread served with a cup of milk or water to drink.				
Afternoon Tea (served from 3:30 – 4:00pm)	Baked Jacket Potatoes served with a selection of fillings & Carrot and Cucumber sticks (M) (F)	Puff Pastry Pizza Swirls served with carrot & Cucumber sticks (G) (M)	Children's Choice Assorted Fresh Sandwich Platter served with Carrot & Cucumber sticks (G) (M) (E) <i>Chicken-May contain egg</i>	Ploughman's Picnic Platter with apple slices, cheese, ham, crackers and pickle. (G) (M) (SD)	Toasted Crumpets topped with Cheddar Cheese served with Cucumber and Carrot sticks (G) (M)
Afternoon Tea Dessert	Banana Slices in a Warm Creamy Custard (M)	Natural Yoghurt with Peach Puree (M)	Wholemeal Banana Loaf (M) (G) (E) <i>Flour-May contain soya</i>	Home Baked Shortbread Thins (M) (G)	Greek Coconut Yoghurt with a Tropical Fruit Compote (M)

All meals will be prepared to ensure they are age and stage appropriate and in line with each child's dietary requirements. Menu options or ingredients may change due to unforeseen circumstances. Our Nursery team will let you know if an alternative meal has been provided to your child.

Where allergens are present, it is displayed next to the appropriate meal: Allergen coding: Celery – CE, Cereals/Gluten – G, Eggs – E, Fish – F, Milk – M, Mustard – MU, Peanuts – P, Sesame – SE, Sulphur dioxide or Sulphites – SD, Soy beans – SO, Nuts – N.

Nursery Menu

Autumn & Winter 2026-2027 - Week 2



Week Commencing: 7th Sep, 28th Sep, 19th Oct, 9th Nov, 30th Nov, 21st Dec, 11th Jan, 1st Feb, 22nd Feb, 15th Mar

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
Morning Snack (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
Lunch (served 11:45 to 12:15pm)	Tomato and Mozzarella Pasta Bake (M) (G)	Homemade Cottage Pie with Mixed Vegetables & Gravy (G) (M)	Sweet & Spiced Apple Chicken Curry Served with Rice (G)	Crispy Cod Fillet Goujons served with Carrots & Peas (F) (G)	Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M)
Vegetarian Option		Meat Free Homemade Cottage Pie with Mixed Vegetables (G) (M) (SO)	Meat Free Sweet & Spiced Apple Curry served with Rice (G) (SO)	Golden Crumb Vegetable Fingers served with Carrots & Peas (G)	Meat Free Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M) (SO)
Lunch Dessert	Banana & Oat Flapjack (M) (G)	Banana Slices in a Warm Creamy Custard (M)	Rainbow Fruit Bowl	Greek Yoghurt with a Pear Puree (M)	Baked Oaty Biscuit (M)
Afternoon Snack (served from 2pm)	A rotating selection of fresh fruits, rice cakes, breadsticks and crackers with spread served with a cup of milk or water to drink.				
Afternoon Tea (served from 3:30 – 4:00pm)	Children's Choice A selection of Tortilla Wraps served with Carrots & Cucumber sticks (M) (G)	Ploughman's Picnic Platter with apple slices, cheese, ham, crackers and pickle. (G) (M) (SD)	Macaroni Pasta in a Creamy Cheddar Cheese Sauce (G) (M)	Baked Beans Served on Whole meal Toast (G) (M)	Baked Jacket Potatoes served with a selection of fillings & Carrot and Cucumber sticks (M) (F)
Afternoon Tea Dessert	Natural Yoghurt with a Mango Coulis (M)	Apple & Cinnamon Spiced Tray Bake (M) (G) (E)	Home Baked Shortbread Thins (M) (G)	Spiced Gingerbread Crumb Cake (G) (M) (E)	Tropical Fruit Medley

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Autumn & Winter 2026-2027 - Week 3



Week Commencing: 14th Sep, 5th Oct, 26th Oct, 16th Nov, 7th Dec, 28th Dec, 18th Jan, 8th Feb, 1st Mar, 22nd Mar

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
Morning Snack (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
Lunch (served 11:45 to 12:15pm)	Fusilli Pasta in a Homemade Five Vegetable Sauce (G) (M)	Homemade Salmon Fish Fingers & Peas served with Vegan Mayonnaise (F) (G) (Mu)	Oven-Baked Penne Bolognese with a Golden Cheese Crust (M) (G)	Succulent Roast Chicken paired with Crispy Potatoes, Mixed Vegetables, Yorkshire Pudding, and Gravy. (G) (M) (E)	Creamy Coconut Chicken Curry Served with Fluffy Rice
Vegetarian Option		Homemade Vegetable Fingers & Peas served with Vegan Mayonnaise (G) (Mu)	Meat Free Oven-Baked Penne Bolognese with a Golden Cheese Crust (M) (G)	Meat Free Chicken pieces with Crispy Potatoes, Mixed Vegetables, Yorkshire Pudding, and Vegetable Gravy (G) (M) (So) (E)	Meat Free Creamy Coconut Curry Served with Fluffy Rice (SO)
Lunch Dessert	Wholemeal Banana Loaf (M) (G) (E) <i>Flour-may contain soya</i>	Fresh Fruit Platter	Home Baked Citrus Glazed Orange Sponge Cake (G) (M) (E)	Natural Yoghurt with Peach Puree (M)	Warm Pear Crumble served with Custard (M) (G)
Afternoon Snack (served from 2pm)	A rotating selection of fresh fruits, rice cakes, breadsticks and crackers with spread served with a cup milk or water to drink.				
Afternoon Tea (served from 3:30 – 4:00pm)	Children's Choice Rolls served with Chicken or Cheese fillings & Carrot & Cucumber sticks (G) (So) (E) (M) <i>Rolls may contain milk & sesame seeds</i> <i>Chicken-May contain egg</i>	Wholegrain Mini Muffin Pizza served with Carrot and Cucumber Sticks (G) (So) (M) <i>Muffins may contain sesame seeds & milk</i>	Baked Beans served on Wholemeal Toast (G) (M)	Children's Choice Toasted Bagels served with a ham or cream cheese filling & Cucumber & Carrot sticks (G) (M) (So) <i>Bagels may contain-sesame seeds & milk</i>	Penne Pasta in a Homemade Tomato Sauce topped with Cheddar Cheese. (G) (M)
Afternoon Tea Dessert	Rainbow Fruit Bowl	Fluffy Scotch Pancakes served with Sliced Banana (G) (E) (M)	Greek Coconut Yoghurt with a Tropical Fruit Compote (M)	Home Baked Carrot and Cinnamon Sponge Cake (G) (E) (M)	Homemade Zesty Lemon Biscuits (M) (G)

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