

Nursery Menu

Autumn 2025 - Week 1



Week Commencing: 1st Sep, 22nd Sep, 13th Oct, 3rd Nov, 24th Nov, 15th Dec, 5th Jan, 26th Jan, 16th Feb, 9th Mar, 30th 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)	Vegetable Curry served with Rice and Naan Bread (G)	Wild Alaskan Salmon Fish Cakes & Peas served with Vegan Mayonnaise (F) (G) (Mu)	Macaroni Pasta in a Creamy Cheddar Cheese Sauce (G) (M)	Mild Mexican Beef Chilli with Fluffy White Rice (G)	Puff Pastry Chicken Pie with Creamy Mash and Tender Broccoli (M) (G)
Vegetarian Option		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)	Natural Yoghurt with Peach Puree (M)	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>	Homemade Country Vegetable Soup served with a Freshly Baked Baguette (G) (CE) (M) <i>May contain sesame seeds</i>	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)	Homemade Zesty Lemon Drizzle Cake (M) (G) (E)	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 2025 - Week 2



Week Commencing: 8th Sep, 29th Sep, 20th Oct, 10th Nov, 1st Dec, 22nd Dec, 12th Jan, 2nd Feb, 23rd Feb, 16th 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)	Crispy Cod Fillet Goujons served with Carrots & Peas (F) (G)	Sweet & Spice Apple Chicken Curry Served with Rice (G)	Oven-Baked Penne Bolognaise with a Golden Cheese Crust (M) (G)
Vegetarian Option		Meat Free Homemade Cottage Pie with Mixed Vegetables (G) (M) (SO)	Golden Crumb Vegetable Fingers served with Carrots & Peas (G)	Meat Free Sweet & Spice Apple Curry served with Rice (G) (SO)	Meat Free Oven-Baked Penne Bolognaise with a Golden Cheese Crust (M) (G)
Lunch Dessert	Banana & Oat Flapjack (M) (G)	Banana Slices in a Warm Creamy Custard (M)	Greek Yoghurt with a Pear Puree (M)	Spiced Gingerbread Crumb Cake (G) (M) (E)	Tropical Fruit Medley
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)	Roasted Butternut Squash & Sweet Potato Soup served with a Freshly Baked Baguette (G) <i>May contain sesame seeds</i>	Macaroni Pasta in a Creamy Cheddar Cheese Sauce (G) (M)	Rustic Oven Baked Potato Wedges served with Cucumber & Carrot sticks & a Sour Cream & Chive Dip (M) (E)	Baked Beans Served on Whole meal Toast (G) (M)
Afternoon Tea Dessert	Natural Yoghurt with a Mango Coulis (M)	Home Baked Shortbread Thins (M) (G)	Apple & Cinnamon Spiced Tray Bake (M) (G) (E)	Rainbow Fruit Bowl	Baked Oaty Biscuit (M)

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Nursery Menu

Autumn 2025 - Week 3



Week Commencing: 15th Sep, 6th Oct, 27 Oct, 17th Nov, 8th Dec, 29th Dec, 19th Jan, 9th Feb, 2nd Mar, 23rd 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)	Creamy Coconut Chicken Curry Served with Fluffy Rice	Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M)	Succulent Roast Chicken paired with Crispy Potatoes, Mixed Vegetables, Yorkshire Pudding, and Gravy. (G) (M) (E)	Homemade Cod Fish Pie topped with Creamy Mashed Potato served with Tender Broccoli (F) (M) (G)
Vegetarian Option		Meat Free Creamy Coconut Curry Served with Fluffy Rice (SO)	Meat Free Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M) (SO)	Meat Free Chicken pieces with Crispy Potatoes, Mixed Vegetables, Yorkshire Pudding, and Vegetable Gravy (G) (M) (So) (E)	Vegetable Fingers served with Creamy Mashed Potato & Tender Broccoli (F) (M) (G)
Lunch Dessert	Homemade Zesty Lemon Biscuits (M) (G)	Banana & Oat Flapjack (M) (G)	Home Baked Citrus Glazed Orange Sponge Cake (G) (M) (E)	Natural Yoghurt with Peach Puree (M)	Orchard Fruit Slices
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)	Rustic Oven Baked Potato Wedges served with Cucumber & Carrot sticks & a Sour Cream & Chive Dip (M) (E)	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	Wholemeal Banana Loaf (M) (G) (E) <i>Flour-may contain soya</i>	Greek Coconut Yoghurt with a Tropical Fruit Compote (M)	Home Baked Carrot and Cinnamon Sponge Cake (G) (E) (M)	Fluffy Scotch Pancakes served with Sliced Banana (G) (E) (M)

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