

# Nursery Menu

## Spring & Summer - Week 1



Week Commencing: 6 April, 27 April, 18 May, 8 June, 29 June, 20 July, 10 August 2026

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b> (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
<b>Morning Snack</b> (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
<b>Lunch</b> (served 11:45 to 12:15pm)	Fusilli Pasta in a Homemade Five Vegetable Sauce (G) (M)	Wild Alaskan Salmon Fish Cakes & Peas served with Vegan Mayonnaise (F) (G) (Mu)	Sweet & Smoky BBQ Chicken served with Rice & Mixed Vegetables (Mu) (G)	Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M) (SO)	Creamy Coconut Chicken Curry Served with Fluffy Rice
<b>Vegetarian Option</b>		Homemade Vegetable Cakes & Peas served with Vegan Mayonnaise (G) (Mu)	Meat Free Sweet & Smoky BBQ Chicken served with Rice & Mixed Vegetables (Mu) (G) (SO)	Meat Free Spaghetti Bolognese served with a Baked Garlic Baguette (G) (M) (SO)	Meat Free Creamy Coconut Curry Served with Fluffy Rice (SO)
<b>Lunch Dessert</b>	Banana Slices in a Warm Creamy Custard (M)	Greek Coconut Yoghurt with a Tropical Fruit Compote (M)	Rainbow Fruit Bowl	Home Baked Carrot and Cinnamon Sponge Cake (G) (E) (M)	Homemade Golden Ginger Biscuits (G) (M)
<b>Afternoon Snack</b> (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.				
<b>Afternoon Tea</b> (served from 3:30 – 4:00pm)	<b>Children's Choice</b> Assorted Fresh Sandwich Platter served with Carrot & Cucumber sticks (G) (M) (E) <small>Chicken-May contain egg</small>	Baked Beans Served on Whole meal Toast (G) (M)	Ploughman's Picnic Platter with apple slices, cheese, ham, crackers and pickle. (G) (M) (SD)	Baked Jacket Potatoes served with a selection of fillings & Carrot and Cucumber sticks (M) (F)	Macaroni Pasta in a Creamy Cheddar Cheese Sauce (G) (M)
<b>Afternoon Tea Dessert</b>	Homemade Oaty Biscuits (G) (M)	Honeydew Melon & Watermelon Slices	Freshly Baked Vanilla Sponge Cake (G) (M) (E)	Natural Yoghurt with Peach Puree (M)	Banana & Oat Flapjack (M) (G)

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

## Spring & Summer - Week 2



**Week Commencing:** 13 April, 4 May, 25 May, 15 June, 6 July, 27 July, 17 August

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b> (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
<b>Morning Snack</b> (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
<b>Lunch</b> (served 11:45 to 12:15pm)	Tomato and Mozzarella Pasta Bake (M) (G)	Oven-Baked Chicken Pomodoro Pasta (G) (M)	Mild Mexican Beef Chilli with Fluffy White Rice (G)	Puff Pastry Chicken Pie with Creamy Mash and Tender Broccoli (M) (G) (SO)	Crispy Cod Fillet Goujons served with Carrots & Peas (F) (G)
<b>Vegetarian Option</b>		Meat Free Oven-Baked Chicken Pomodoro Pasta (G) (M) (SO)	Meat Free Mild Mexican Chilli with Fluffy White Rice (G) (SO)	Meat Free Puff Pastry Pie with Creamy Mash and Tender Broccoli (M) (G) (SO)	Golden Crumb Vegetable Fingers served with Carrots & Peas (G)
<b>Lunch Dessert</b>	Vanilla Shortbread Fingers (M) (G)	Warm Apple Crumble served with Custard (M) (G)	Home Baked Citrus Glazed Orange Sponge Cake (G) (M) (E)	Greek Yoghurt with a Pear Puree (M)	Seasonal Fruit Medley
<b>Afternoon Snack</b> (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.				
<b>Afternoon Tea</b> (served from 3:30 – 4:00pm)	Puff Pastry Pizza Swirls served with carrot & Cucumber sticks (G) (M)	Rustic Oven Baked Potato Wedges served with Cucumber & Carrot sticks & a Sour Cream & Chive Dip (M) (E)	<b>Children's Choice</b> Toasted Bagels served with a ham or cream cheese filling & Cucumber & Carrot sticks (G) (M) (So) <i>Bagels may contain-sesame seeds &amp; milk</i>	<b>Children's Choice</b> A selection of Tortilla Wraps served with Carrots & Cucumber sticks (M) (G)	Baked Beans Served on Whole meal Toast (G) (M)
<b>Afternoon Tea Dessert</b>	Rainbow Fruit Bowl	Natural Yoghurt with a Mango Coulis (M)	Homemade Zesty Lemon Biscuits (M) (G)	Fluffy Scotch Pancakes served with Sliced Banana (G) (E) (M)	Spiced Gingerbread Crumb Cake (G) (M) (E)

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

## Spring & Summer - Week 3



**Week Commencing:** 20<sup>th</sup> April, 11<sup>th</sup> May, 1<sup>st</sup> June, 22<sup>nd</sup> June, 13<sup>th</sup> July, 3<sup>rd</sup> Aug, 24<sup>th</sup> Aug

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b> (served from 8:00 – 8:45am)	Selection of Fruit and Cereals served with milk including Weetabix, Cornflakes, Rice Krispies, Porridge				
<b>Morning Snack</b> (served from 10am)	A selection of fresh fruit served with a cup of milk or water to drink				
<b>Lunch</b> (served 11:45 to 12:15pm)	Macaroni Pasta in a Creamy Cheddar Cheese Sauce <b>(G) (M)</b>	Shortcrust Pastry Beef Pie with Roast Potatoes, Mixed Vegetables & Gravy <b>(G) (M) (SO)</b>	Sweet & Spice Apple Chicken Curry Served with Rice <b>(G)</b>	Wild Alaskan Salmon Fish Cakes & Peas served with Vegan Mayonnaise <b>(F) (G) (Mu)</b>	Oven-Baked Penne Bolognese with a Golden Cheese Crust <b>(M) (G)</b>
<b>Vegetarian Option</b>		Meat Free Shortcrust Pastry Pie with Roast Potatoes, Mixed Vegetables <b>(G) (M) (SO)</b>	Meat Free Sweet & Spice Apple Curry served with Rice <b>(G) (SO)</b>	Homemade Vegetable Cakes & Peas served with Vegan Mayonnaise <b>(G) (Mu)</b>	Meat Free Oven-Baked Penne Bolognese with a Golden Cheese Crust <b>(M) (G)</b>
<b>Lunch Dessert</b>	Homemade Zesty Lemon Drizzle Cake <b>(M) (G) (E)</b>	Greek Yoghurt with a Pear Puree <b>(M)</b>	Homemade Golden Ginger Biscuits <b>(G) (M)</b>	Rainbow Fruit Bowl	Wholemeal Banana Loaf <b>(G) (M) (E)</b> <i>Flour-may contain soya</i>
<b>Afternoon Snack</b> (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.				
<b>Afternoon Tea</b> (served from 3:30 – 4:00pm)	Baked Jacket Potatoes served with a selection of fillings & Carrot and Cucumber sticks <b>(M) (F)</b>	Wholegrain Mini Muffin Pizza served with Carrot and Cucumber Sticks <b>(G) (So) (M)</b> <i>Muffins may contain sesame seeds &amp; milk</i>	Toasted Crumpets topped with Cheddar Cheese served with Cucumber and Carrot sticks <b>(G) (M) (SO)</b>	Penne Pasta in a Homemade Tomato Sauce topped with Cheddar Cheese. <b>(G) (M)</b>	Rolls served with Chicken or Cheese fillings & Carrot & Cucumber sticks <b>(G) (So) (E) (M)</b> <i>Rolls may contain milk &amp; sesame seeds</i> <i>Chicken-May contain egg</i>
<b>Afternoon Tea Dessert</b>	Seasonal Fruit Platter	Home Baked Shortbread Thins <b>(M) (G)</b>	Apple & Cinnamon Spiced Tray Bake <b>(M) (G) (E)</b>	Natural Yoghurt with a tropical fruit coulis <b>(M)</b>	Honeydew Melon & Watermelon Slices

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.