

MONDAY

LUNCH

Homemade Tomato & Red Pepper Soup with Crusty Bread

DESSERT

Selection of Fruit

DINNER

Cheese & Broccoli Pasta

TUESDAY

LUNCH

Homemade Katsu Chicken with Rice and Vegetables

DESSERT

Selection of Fruit

DINNER

Fishcakes & Spaghetti Hoops

WEDNESDAY

LUNCH

Chicken Casserole & Yorkshire Puddings

DESSERT

Selection of Fruit

DINNER

Homemade Lasagne & Garlic Bread



AUTUMN/WINTER
Week commencing:
28th Sep, 12th Oct,
26th Oct, 9th Nov,
23rd Nov, 7th Dec,
21st Dec, 4th Jan

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Homemade Vegetable Medley
Pasta in a Tomato Sauce

DESSERT

Selection of Fruit

DINNER

Pizza Baguettes with Vegetable Sticks

FRIDAY

LUNCH

Scrambled Egg / or Cheese
on Toast

DESSERT

Selection of Fruit

DINNER

Fish Fingers (with a Sandwich option) with Sweet Potato Fries



Our Desserts will vary each day and consist of either fruit salad, melon, pineapple slices, pears, watermelon, peach slices, slices bananas, banana bread, rice pudding and custard (unsweetened)

MONDAY

LUNCH

Homemade Cheese and Onion
Pasties with Beans

DESSERT

Selection of Fruit

DINNER

Homemade Chicken Korma
with Garlic Naan

TUESDAY

LUNCH

Mince & Gravy with Mashed
Potatoes and Vegetables

DESSERT

Selection of Fruit

DINNER

Mexican Chicken and Rice



WEDNESDAY

LUNCH

Homemade Pizza Muffins &
Vegetable Sticks

DESSERT

Selection of Fruit

DINNER

Chicken Dinner, Stuffing with
New Potatoes & Vegetables



AUTUMN/WINTER
Week commencing:
5th Oct, 19th Oct
2nd Nov, 16th Nov
30th Nov, 14th Dec
28th Dec, 11th Jan

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Homemade Creamy Tomato Soup
and Crusty Bread

DESSERT

Selection of Fruit

DINNER

Homemade Tuna Pasta Bake
and Garlic Bread

FRIDAY

LUNCH

Scrambled Eggs on Toast with
Salmon

DESSERT

Selection of Fruit

DINNER

Homemade Cottage Pie with
Vegetables



Our Desserts will vary each day and consist of either fruit salad, melon, pineapple slices, pears, watermelon, peach slices, slices bananas, banana bread, rice pudding and custard (unsweetened)



MENU INFORMATION



Breakfast - Selection of cereals, toast and fruit

Snacks - Selection of various snacks including fruit, vegetable sticks, crackers, toast, bread sticks etc.

The after school/holiday club children will also be offered (in addition to above) alternative healthy wraps consisting of ham, dairy free cheese, cucumber, tomatoes, peppers & salad or beans/spaghetti on toast (please note that daily options may vary). This is because they are quite independent and we respect their views.

PLEASE NOTE: We aim to have a healthy menu which is mainly dairy free. The Dinner option with a (V) is a meat substitute (Quorn) & Chicken is suitable for all cultural preferences. The portion sizes are equivalent of a light tea but suitable for children. We purchase quality food produce from Ewood Foods in Accrington, Tesco's, Asda (online), LIDL and our local 'fruit and veg' shop in Padiham. There is a vegetarian option available for each meal subject to dietary requirements & cultural preferences. Fruit is available for all the children throughout the day.

We cannot accept any food onto our premises from Parents or third parties. Please provide all information in respect to special dietary requirements and Padiwacks will source all food locally or via online shopping. The menu may be subject to change (and this will be communicated to Parents via notice, parental feedback (nursery children) or verbally. If you have any questions we kindly request that you speak to either the Team Leader or Manager.

We cater for all allergies, cultural preferences and dietary requirements at Padiwacks Burnley Bees.

There are 14 food allergens: **Cereals** containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats

Crustaceans for example prawns, crabs, lobster, crayfish, **Eggs, Fish**

Peanuts, Soybeans, Milk, Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts. **Celery** (including celeriac), **Mustard, Sesame**

Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit.

Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta. **Molluscs** like clams, mussels, whelks, oysters, snails and squid.