

## MONDAY

### LUNCH

Homemade Vegetable Soup  
& Homemade Sandwiches

### DESSERT

Healthy Homemade Dessert

### DINNER

Pasta Bolognese with  
Homemade Garlic Bread

## TUESDAY

### LUNCH

Ham or Chicken with Potato  
Salad and Boiled Eggs

### DESSERT

Healthy Homemade Dessert

### DINNER

Chicken Korma with Rice  
& Garlic Naan

## WEDNESDAY

### LUNCH

Onigiri Rice with Sea Weed  
and a Salad Selection

### DESSERT

Healthy Homemade Dessert

### DINNER

Jacket Potato with a selection of  
Tuna, Cheese & Beans

Week commencing:  
11th May, 25th May,  
8th June, 22nd June,  
6th July, 20th July,  
3rd August,  
17th August

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

## THURSDAY

### LUNCH

Fishcakes, New Potatoes  
with Salad & Tartar Sause

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Chilli Con Carne  
with Naan Bread

## FRIDAY

### LUNCH

Homemade Mince, Onions,  
Gravy with Creamy Mash &  
Vegetables

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Macaroni Cheese  
Bake with side Salad &  
Broccoli

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

Ham or Cheese Salad  
with Sweet Potato Mash

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Tray Baked Pizza  
with Salad Selection

## TUESDAY

### LUNCH

BBQ Tacos with Wraps,  
Salad & Guacamole

### DESSERT

Healthy Homemade Dessert

### DINNER

Tuna Pasta with Sweetcorn &  
Cucumbers

## WEDNESDAY

### LUNCH

Chicken Salad with  
Crusty Bread

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Chicken Dinner  
with Vegetables, Potatoes &  
Stuffing

Week commencing:  
18th May, 1st June,  
15th June, 29th June,  
13th July, 27th July,  
10th August,  
24th August

FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD

## THURSDAY

### LUNCH

Homemade Creamy Salmon  
Pasta with Homemade Garlic  
Bread

### DESSERT

Healthy Homemade Dessert

### DINNER

Summer Selection of  
Homemade Sandwiches with  
various fillings

## FRIDAY

### LUNCH

Homemade Cheese & Onion  
Pasty with Beans

### DESSERT

Healthy Homemade Dessert

### DINNER

Fish Fingers & Spaghetti Hoops

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.

