MENU
week one

MONDAY

LUNCH
Mexican BBQ Chicken and Rice
DESSERT
Selection of Fruit
DINNER
Homemade Lasagne with Garlic Bread

TUESDAY

LUNCH
Scrambled Eggs on Toast with Salmon
DESSERT
Selection of Fruit
DINNER
Homemade Chicken Dinner with Yorkshire Pudding and all the trimmings

WEDNESDAY



LUNCH
Homemade Creamy Tomato Soup with Crusty Bread
DESSEPT
Selection of Fruit
DINNER
Fish Cakes and Spaghetti Hoops

AUTUMN/WINTER
Week commencing:
9th Nov, 23rd Nov,
7th Dec, 21st Dec,
4th Jan, 18th Jan
1st Feb, 15th Feb



THURSDAY

LUNCH
Cheese and Broccoli Pasta
DESSERT
Selection of Fruit
DINNER
Homemade Pizza Muffins with Carrot and Cucumber Batons

FRIDAY

LUNCH
Homemade Beef & Vegetable Stew with Dumplings
DESSERT
Selection of Fruit
DINNER
Homemade Chicken and Vegetable Korma Curry with Rice



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)

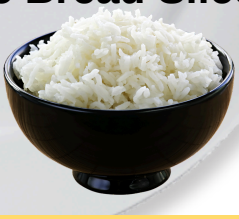
MENU
week two

MONDAY

LUNCH
Homemade Spaghetti Bolognese with Garlic Bread
DESSERT
Selection of Fruit
DINNER
Homemade Chicken Casserole with Yorkshire Puddings

TUESDAY

LUNCH
Beans on Toast with Eggs or Salmon
DESSERT
Selection of Fruit
DINNER
Tuna Pasta Bake with Homemade Garlic Bread Slices



WEDNESDAY



LUNCH
Homemade Tomato and Red Pepper Soup and Crusty Bread
DESSERT
Selection of Fruit
DINNER
Creamy Cheese and Tomato Pasta Bake

AUTUMN/WINTER
Week commencing:
2nd Nov, 16th Nov
30th Nov, 14th Dec
28th Dec, 11th Jan,
25th Jan, 8th Feb

FOOD HYGIENE RATING
0 1 2 3 4 **5**
VERY GOOD

THURSDAY

LUNCH
Homemade Mince, Onions and Gravy with Mash Potatoes and Vegetables
DESSERT
Selection of Fruit
DINNER
Homemade Indian Pizza Breads with Carrot and Cucumber Batons

FRIDAY

LUNCH
Fish Fingers with New Potatoes and Peas and Gravy
DESSERT
Selection of Fruit
DINNER
Homemade Cheese and Onion Pasty with Beans



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 diary free. The Dinner option with a (V) is a meat substitute (Quorn) & Chicken is suitable for all cultural preferances. 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.
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