

MONDAY

LUNCH

Homemade Chicken Pasta
with mixed Vegetables

DESSERT

Healthy Homemade Dessert

DINNER

Variety of Summer Wraps,
including Tuna, Cheese, Ham,
Salmon Cream Cheese served
with Guacamole and Salsa

TUESDAY

LUNCH

Homemade Pizza Baguettes
with a variety of toppings
served with a Summer side
Salad

DESSERT

Healthy Homemade Dessert

DINNER

Chicken and Chorizo Smokey
Tomato Paella

WEDNESDAY

LUNCH

Tuna, Ham or Chicken
Pinwheels, served with New
Potatoes and Mixed Salad

DESSERT

Healthy Homemade Dessert

DINNER

Tomato Pasta with
Homemade Garlic Bread

SUMMER HOLIDAYS

Week commencing:

20th JULY 2026,

3rd AUG, 17th AUG,

31st AUG, 14th SEPT

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Fishcakes, New Potatoes
with Salad & Parsley Sauce

DESSERT

Healthy Homemade Dessert

DINNER

Homemade Chicken Enchiladas,
served with Guacamole, Sour
Cream and Cheese

FRIDAY

LUNCH

Beans on Toast with the option
of Scrambled Egg

DESSERT

Healthy Homemade Dessert

DINNER

Homemade Smokey Chicken
Wraps with a Mexican
Style 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)

MONDAY

LUNCH

Homemade Cheese and Onion
Pasties with Hoops

DESSERT

Healthy Homemade Dessert

DINNER

Variety of Summer Wraps
including Tuna, Cheese,
Salmon Cream Cheese and
Ham served with a Side Salad

TUESDAY

LUNCH

Creamy Cheesy Pasta with
Homemade Garlic Bread

DESSERT

Healthy Homemade Dessert

DINNER

Chicken Korma with Naan Bread



WEDNESDAY

LUNCH

Chicken, Tuna or Ham Salad
with New Potatoes

DESSERT

Healthy Homemade Dessert

DINNER

Pasta with a Variety of
Toppings (on the side for the
children to choose)

SUMMER HOLIDAYS

Week commencing:

10TH AUG 2026

24TH AUG 2026

7th SEPT 2026.

21ST SEPT 2026

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Selection of Homemade
Sandwiches on White and Brown
Teacakes

DESSERT

Healthy Homemade Dessert

DINNER

Homemade Macaroni Cheese
with Homemade Garlic Bread

FRIDAY

LUNCH

Fish Fingers and Beans

DESSERT

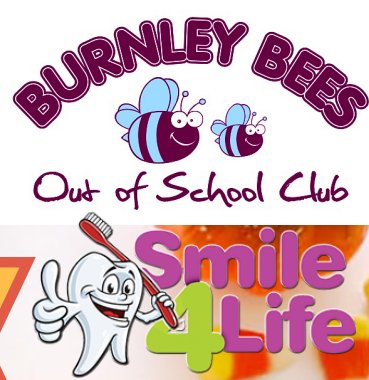
Healthy Homemade Dessert

DINNER

Pitta Pockets with a variety of
fillings, including Tuna,
Cheese, Ham and Creamy
Salmon Cheese, with a side
Salad



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.