

## MONDAY

### LUNCH

Homemade Vegetable Soup  
& Wholemeal bread

### DESSERT

Healthy Homemade Dessert

### DINNER

Baked Potatoes with a choice of  
fillings including  
Cheese & Tuna

## TUESDAY

### LUNCH

Homemade Creamy  
Salmon Pasta

### DESSERT

Healthy Homemade Dessert

### DINNER

Chicken Korma with Rice  
& Garlic Naan

## WEDNESDAY

### LUNCH

Homemade Cheese & Onion  
Pasty or Chicken Pasty with Beans

### DESSERT

Healthy Homemade Dessert

### DINNER

Fishcakes, Wedges  
& Vegetables.

Week commencing:

9th Feb, 23rd Feb,

9th March, 23rd March

6th Apr, 20th Apr

4th May, 18th May,

1st June, 15th June

FOOD HYGIENE RATING

0

1

2

3

4

5

VERY GOOD

## THURSDAY

### LUNCH

Tuna Pasta with Sweetcorn  
& Salad

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Pizza Muffins  
with a Mixed Salad

## FRIDAY

### LUNCH

Homemade Fish, Parsley  
Sauce, Mash & Sweetcorn

### DESSERT

Healthy Homemade Dessert

### DINNER

Homemade Wraps with various  
fillings (Ham, Cheese & Salad)  
or New Potatoes & Toppings

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

Jacket with Chilli Con Carne (V)  
or Loubia (Moroccan Stew)

### DESSERT

Healthy Homemade Dessert

### DINNER

Pasta Bake or Sandwiches with  
various fillings

## TUESDAY

### LUNCH

Homemade  
Spaghetti Bolognese (V)

### DESSERT

Healthy Homemade Dessert

### DINNER

Chicken Dinner with Potatoes  
and Vegetables

## WEDNESDAY

### LUNCH

Chicken Chow Mein

### DESSERT

Healthy Homemade Dessert

### DINNER

Cottage Pie (V) with Peas and  
Carrots,

Week commencing:  
16th Feb, 2nd March,  
16th March, 30<sup>th</sup> March  
13th Apr, 27<sup>th</sup> Apr  
11<sup>th</sup> May, 25<sup>th</sup> May  
8<sup>th</sup> June, 22<sup>nd</sup> June

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

## THURSDAY

### LUNCH

Homemade Lasagne (V)  
and Garlic Bread

### DESSERT

Healthy Homemade Dessert

### DINNER

Tuna Pasta Bake or Sandwiches  
with various fillings

## FRIDAY

### LUNCH

Pitta Pockets with Hummus,  
Salad and Toppings

### DESSERT

Healthy Homemade Dessert

### DINNER

Fish Fingers & 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.