

MONDAY

LUNCH

Pizza Muffins and Salad

DESSERT

Healthy Homemade Dessert

DINNER

Pasta Twists with Toppings
(cheese, tuna and ham)

TUESDAY

LUNCH

Homemade Soup of week
and Bread Rolls

DESSERT

Healthy Homemade Dessert

DINNER

Pitta pockets with Hummus,
Salad and toppings
(cheese or ham)

WEDNESDAY

LUNCH

Homemade Fish with
Curry Sauce,
Rice and peas

DESSERT

Healthy Homemade Dessert

DINNER

Jacket Potatoes with toppings
(beans, cheese and salad)

Week commencing:
7th July, 21st July,
4th Aug, 18th Aug,
1st Sep, 15th Sep
29th Sep

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Spaghetti Bolognese with
Garlic Bread (V)

DESSERT

Healthy Homemade Dessert

DINNER

Chicken Fajita Wraps
with salad

FRIDAY

LUNCH

Beans on Toast

DESSERT

Healthy Homemade Dessert

DINNER

Sandwich Selection
(tuna, chicken and cheese)
Carrot and Cucumber Sticks

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

MONDAY

LUNCH

Chicken Dinner, Seasonal Vegetables, Mash and Yorkshire puddings

DESSERT

Healthy Homemade Dessert

DINNER

Fish Fingers, hoops and wedges

TUESDAY

LUNCH

Savoury Rice with Cajun Chicken

DESSERT

Healthy Homemade Dessert

DINNER

Spaghetti Hoops on Toast

WEDNESDAY

LUNCH

Salad with New Potatoes and toppings (tuna or cheese)

DESSERT

Healthy Homemade Dessert

DINNER

Homemade Lasagne and Garlic Bread (V)

Week commencing:
14th July, 28th July,
11th Aug, 25th Aug,
8th Sep, 22nd Sep
6th Oct

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

THURSDAY

LUNCH

Homemade Tomato and Herb Pasta

DESSERT

Healthy Homemade Dessert

DINNER

Wrap Selection of Toppings with Salad

FRIDAY

LUNCH

Fishcakes, Mashed Potatoes and Beans

DESSERT

Healthy Homemade Dessert

DINNER

Homemade Cheese/ Sausage Roll and Beans

Our Desserts will vary each day and consist of either fruit salad, greek yoghurt, 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) 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.

