

Farnborough Newsletter



Welcome to Toad Hall Nursery Farnborough!

We are delighted to announce that Toad Hall Nursery Farnborough will be officially opening its doors on 1st September! We cannot wait to welcome you and your children into our brand-new nursery, where every day is an opportunity to learn, grow, and thrive.

Our Curriculum

At Toad Hall, we believe children learn best when they are curious, engaged, and having fun. Our curriculum is carefully designed to:

- Support early language, literacy, and numeracy skills.
- Encourage creativity through art, music, and imaginative play.
- Build confidence and independence in a warm, nurturing environment.
- Foster a love of nature and discovery through outdoor play and exploration.

Our goal is to ensure every child develops a strong foundation for future learning, while also having plenty of time to simply enjoy being little.

Ballet Lessons

We're excited to share that the children will have the opportunity to take part in weekly ballet lessons with a professional instructor! These sessions are a fun way to build coordination, rhythm, and self-expression, while also encouraging confidence and teamwork.



Meet the team

We're thrilled to introduce the wonderful staff joining us at Farnborough:

Francesca and Cadi – Francesca will be our Team Leader, and Cadi will be joining us as a Modern Apprentice. Each bringing their own skills and warm personalities to the team.

Every member of our team is committed to providing a safe, happy, and inspiring place for your children to flourish.

A Big Welcome

We know starting nursery is a big step for both children and parents, and we are here to make the transition as smooth as possible. Over the coming weeks, we'll be holding settling-in sessions and welcome events so you and your child can get to know our team, explore the nursery, and feel at home.

We look forward to working together with you to create a wonderful start to your child's learning journey. Thank you for choosing Toad Hall Nursery Farnborough—we can't wait to see you all very soon!

Recipe of the Month – Cherry Sponge

(Serves 6)



Ingredients

Eggs – 3
Dairy free butter – 160g
Caster Sugar -160g
Flour – 160g
Self-raising flour – 160g
Cherries (glazed) – 100g
Vanilla essence – 1 tsp

Method

1. Pre heat oven to 180°C.
2. Line tin with greaseproof paper.
3. Mix butter and sugar together until creamed.
4. Add egg gradually with the vanilla essence (to taste).
5. Sieve in flour and combine.
6. Dice the cherries and stir through the mixture.
7. Spoon mixture into tin.
8. Bake until cooked through and allow to cool - then portion.

GF Option: Use Gluten free flour



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Kind Regards
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Toad Hall
Children's Nursery