



Menu Week 1

Morning & Afternoon Snack

A small snack served at around 10am with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product
Allergies	G, SE, SY	G, SE, SY	G, SE, SY	G, SE, SY	G, SE, SY

Hot Lunch Menu

A hot Lunch followed by a dessert, served at 12pm with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Tuna Pasta Bake Tuna, sweetcorn, and rigatoni pasta served in a creamy cheese sauce, served with garlic bread	Cottage Pie A classic cottage pie served with broccoli florets and green beans	Turkey Meatballs & Pasta Freshly made turkey meatballs in a tomato sauce served with vegetable sticks	Sweet Chicken Chicken, peppers, and sugar snap peas, served in a sweet tomato sauce served with white rice and prawn crackers	Sausage & Mash Sausages served with creamy mashed potato, carrots, peas, and an onion gravy
Allergies	DA, F, G	DA, G, CE	DA, G, E	E, SE, SF	DA, G, SU
Dessert	Banana & Custard	Chocolate Mousse	Homemade Orange drizzle cake	Strawberry Jelly	Homemade Choc Chip Cookies
Allergies	DA	DA	DA, E, G		DA, E

Light Tea Menu

A light tea option hot or cold, served at 4pm with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
	Bagels with cream cheese and cucumber sticks	Selection of savoury sandwiches, with yoghurt and crisps	Spaghetti on toast followed by a little chocolate treat	Croissants with jam followed by chocolate mousse	Savoury wraps with vegetable sticks and humous
Allergies	DA, G, SE	DA, G, SE, SY	DA, G, SE, SY	DA, E, G	DA, G, SE

Allergen Codes: GLUTEN – G, EGG –E, FISH –F, NUTS – N, PEANUTS –PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELL FISH – SF (Crustaceans and Molluscs)

We will always cater for dietary requirements and needs. The above information is subject to changes of menu ordering and product availability and is just to be used as a guide. Please ensure that you have notified the manager of any allergies, so this can be added to your child's care plan, information will then be passed on to the practitioners and the chef.