



Menu Autumn/ Winter 2026

Menu Week 2

	Monday	Tuesday (v)	Wednesday	Thursday	Friday
Breakfast 7:30am - 8:30am Fresh fruit with a selection of cereal or porridge					
Morning Snack 10:00am – 10:30am Served with a cup of milk or water Children under 12 months do not need snacks. If we think a child is hungry in between meals, we will offer extra milk feeds instead.					
	Breadsticks and Salsa G, SY, SE	Rice Cakes and Apple SY	Cracker and Oranges G, DA, SE	Pitta Bread and Pear G, DA	Toast with olive spread and Banana G, DA
Lunch 12pm - 1pm served with a cup of water					
First Course	Tomato Bruschetta G	Wholemeal Pitta & Houmous G, SE	Spaghetti Bolognese G	Thai Chicken Curry with Rice SY	Seasonal Soup G, DA, CE
Second Course	Sweet & Sour Chicken with Rice and Prawn Crackers G, SF	Cheesy Pasta Bake with vegetable sticks G, DA	Bananas & Custard DA	Strawberry Mousse DA	Sausage and Bean Casserole with Mashed Potato DA, SU
Vegetarian Alternative	Meat Free Sweet & Sour Chicken with rice G	All courses same as main menu	Meat Free Spaghetti Bolognese G, SY	Thai Vegetable Curry with Rice G, SY, E	Meat Free Sausage Casserole with Mashed Potato G, DA, E
Afternoon Snack 2:00pm – 3:00pm Served with a cup of milk or water Children under 12 months do not need snacks. If we think a child is hungry in between meals, we will offer extra milk feeds instead.					
	Toast with olive spread and Oranges G, DA	Cracker and Oranges G, DA, SE	Pitta Bread and Plum G, DA	Rice Cakes and Apples SY	Breadsticks and Salsa G, SY, SE
Packed Tea from Home 4:30pm – 5:00pm Served with a cup of water					
Where allergens are present, it is displayed next to the appropriate meal 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), Vegetarian day – (v)					
We will always cater for dietary requirements and needs. The above information does not include allergen information that 'may contain' and 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 nursery management 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.					