



Menu Spring/ Summer 2026

Menu Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday (v)
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.					
	Rice Cakes and Apple SY	Pitta Bread and Pear G, DA	Cracker and Oranges G, DA, SE	Breadsticks and Salsa G, SY, SE	Toast with olive spread and Banana G, DA
Lunch 12pm - 1pm served with a cup of water					
First Course	Corn on the Cob	Fish Pie with Seasonal Vegetables G, F, DA	Vegetable Sticks & Houmous SE	Chicken Kiev Pasta G, DA	Naan & Mango Chutney G
Second Course	Sweet & Sour Chicken with Rice and Prawn Crackers G, SY, CE, SF	Bananas & Natural Yogurt DA	Beef Lasagne G, DA	Stewed Apples & Custard DA	Sweet Potato Curry & Rice SU
Vegetarian Alternative	Sweet & Sour Quorn with Rice G, E, SY, CE	Vegetable Fingers & Mashed potatoes with Seasonal Vegetables G, DA	Vegetable Lasagne G, DA, SY	Meat-Free Chicken Kiev Pasta G, E, DA	All courses same as main menu
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	Rice Cakes and Apples SY	Pitta Bread and Plum G, DA	Cracker and Oranges G, DA, SE	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.