



Menu - week 1

Autum/Winter 2026-27 Main Menu (Week 1)					
	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast 7:30-8:30 Serve water	Selection of cereals, toast, and fresh fruit				
Morning snack 9:30-10:00 Serve water and milk	Rice cake with hummus	Vegetable sticks	Tomato half-moons and cucumber sticks	Fresh fruit	Oat cake with tzatziki
Lunch 11:30-12:30 Serve water	Thai chicken and vegetable curry with rice	Pork ragu with potato dumplings	Cauliflower mac 'n cheese with garden peas	Herby chicken strips with sweet potato mash and peas	Fish pie topped with sweet potato mash
Vegetarian lunch	Thai Quorn and vegetable curry with rice	Five bean ragu with potato dumplings	As above	Herby Quorn strips with sweet potato mash and peas	Green lentil pie topped with sweet potato mash
Second course	Banana and ricotta rice cake	Cheese and crackers	Coconut rice pudding with a mango purée	Mixed melon sticks	Yoghurt with strawberry purée
Afternoon tea 15:30-16:30 Serve water	Mini cheese ploughman's	Jacket potato with cheese and texan beans	Coronation chicken and egg pitta pockets with cucumber batons	Chef's soup of the day with wholemeal bread	Chef's pinwheel selection
Vegetarian tea	As above	As above	Coronation Quorn and hummus and vegetable pitta pockets with cucumber batons	As above	As above
Second course	Apple sticks	Yoghurt with mango purée	Fresh fruit	Plain yoghurt with summer berry compote	Fresh fruit

Menus are freshly prepared on-site by trained Nursery Chefs, in line with child nutrition guidelines, and can be adapted to your child's needs, allergies, and preferences.



Menu - week 2

Autum/Winter 2026-27 Main Menu (Week 2)					
	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast 7:30-8:30 Serve water	Selection of cereals, toast, and fresh fruit				
Morning snack 9:30-10:00 Serve water and milk	Vegetable sticks	Fresh fruit	Oatcake and hummus	Fresh fruit	Rice cake with ricotta cheese
Lunch 11:30-12:30 Serve water	Chicken chasseur with new potatoes	Mediterranean vegetable and bean pasta bake with garlic green beans	Roast chicken, stuffing, roasted new potatoes, vegetables, and gravy	Beef lasagne with mixed vegetables	Crumbed fish with sweet potato wedges and peas
Vegetarian lunch	Chickpea chasseur with new potatoes	As above	Roast Quorn, stuffing, roasted new potatoes, vegetables, and gravy	Green lentil lasagne with mixed vegetables	Crumbed Quorn fillet with sweet potato wedges and peas
Second course	Yoghurt with mango purée	Cocoa rice pudding	Yoghurt with strawberry purée	Banana and ricotta rice cake	Yoghurt with roasted apple smash
Afternoon tea 15:30-16:30 Serve water	Chef's soup of the day with wholemeal bread	Sandwich selection	Bean and sweetcorn quesadillas	Texan beans on toast	Vegetable wholemeal pizza
Vegetarian tea	As above	As above	As above	As above	As above
Second course	Cheese and crackers	Yoghurt with summer berry compote	Orange segments	Yoghurt with strawberry purée	Coconut rice pudding with a mango purée

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Menu - week 3

Autum/Winter 2026-27 Main Menu (Week 3)					
	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast 7:30-8:30 Serve water	Selection of cereals, toast, and fresh fruit				
Morning snack 9:30-10:00 Serve water and milk	Vegetable sticks	Fresh fruit	Oat cake with tzatziki	Vegetable sticks	Crackers and cheese
Lunch 11:30-12:30 Serve water	Red lentil dhal with rice	Chicken and vegetable jambalaya	Beef casserole with mashed potato	Tuna pasta bake	Cottage pie with mixed vegetables
Vegetarian lunch	As above	Quorn and vegetable jambalaya	Chickpea casserole with mashed potato	Vegetable and bean cheesy pasta bake	Green lentil pie with mixed vegetables
Second course	Fresh fruit	Coconut rice pudding with a mango purée	Fresh fruit	Yoghurt and roasted apple smash	Fresh fruit
Afternoon tea 15:30-16:30 Serve water	Sandwich selection	Margherita pizza	Selection of pinwheels	Jacket potato with 5-bean chilli	Chef's soup of the day with wholemeal bread
Vegetarian tea	As above	As above	As above	As above	As above
Second course	Yoghurt and mango purée	Fresh fruit	Yoghurt and stewed pear	Fresh fruit	Banana and ricotta rice cake

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