

Spring / summer menu week 1

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Corn on the Cob		Garlic Bread G DA SY SE		
Main course	Mild Mexican Mixed Bean Chilli with 50/50 Turmeric Rice (V) MU	Quorn in a Puy Lentil Gravy and Parsley Potato with Green Beans and Carrots G E	Vegetable Bolognaise G	Cheese, Potato and Onion Pie with Coleslaw and Mixed Beans in a Tomato Sauce (V) G DA E MU	Veggie Pattie with New Potatoes and Mushy Peas G SU
Dessert		Low sugar Jelly and Fruit Fresh Fruit (V)		Yoghurt with Fresh Fruit DA	Peach Oat Crumble with Low Sugar Custard G DA

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Melon Slices		Creamed Corn with Veggie Dippers DA CE	
Main course	Vegetarian Sausage in a Roll with Homemade Tomato Sauce CE G SE	Egg and Cress Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Hummus and Cucumber SU	Minestrone Soup CE SU G	Coronation Egg Sandwiches with Grated Carrot E MU SY G
Dessert	Apple Smiles and sultanas		Tropical Fruit Sorbet		Fruit Platter

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

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)

Spring / summer menu week 2

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Melon Slices		Spinach and Sweet Potato Samosa MU G	
Main course	Vegetarian Sausage and Mixed Bean Casserole with Apple Mash MU CE E	Linda McCartney Savoury Mince Puff Pastry Pie with Boiled Potatoes and Spring Greens CE G SY	Cheesy Falafel in a Tomato Sauce served with Pasta SU DA G	Mild Chana Masala Curry with 50/50 Turmeric Rice SU MU G	Baked Tofu in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots SY
Dessert	Fresh Fruit Salad		Raspberry Semolina DA G		Pears with Summer Berries

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Roast Vegetable Wedges with Roast Garlic and Herb Mayo MU E		Mixed Pepper Hummus with Carrot Sticks SU		
Main course	Kidney Bean with Cream Cheese Bagel and Cucumber Sticks DA G SE	Reduced Salt and Sugar Beans on Toast SY G	Egg Mayonnaise Wraps E G MU DA Cheese Wraps with Tomato Wedges E G MU DA	Children's Choice: Muffin Pizza served with Nursery Salad Margherita or Rainbow Vegetable Pizza SY G DA SE	Mini Vegetarian Ploughman's (Egg, Cheese, Tomato, Apple, Pickle and a Slice of Wholemeal Baguette) G DA SE E
Dessert		Peach and Pineapple with a Yoghurt Drizzle DA		Apple and Orange Smiles	Banana and Cocoa Muffin G E

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

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)

Spring / summer menu week 3

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Homemade Nachos with Guacamole DA G			Garlic Bread G SE SY DA
Main course	Vegetable and Lentil Savoury Mince and New Potatoes with Spring Greens CE	Mushroom and Butterbean Chasseur with Green Beans, Sweetcorn and 50/50 Rice	Vegetable and Chickpea Tagine with Couscous G SU	Homemade Baked Tofu Nuggets with Potato Wedges and Peas E G SY	Cannellini Bean and Vegetable Pasta Bake DA G SU
Dessert	Mixed Fruit Pot		Pancakes with Ice Cream and Blueberry Sauce E DA G	low sugar jelly whip and raspberries vegetarian option Yoghurt with raspberries DA	

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Tomato Soup DA			Cheese sticks and apple slices DA	
Main course	Cheese and Tomato Panini Fingers with Nursery Salad E MU DA G SE	Carrot and Parsnip Scone with Cucumber Sticks and Tomato Wedges with hummus E DA G SU	Cauliflower Mac and Cheese DA G	Egg and Cucumber Sandwiches E G SY MU Cheese, Tomato and Pickle Sandwiches G SY DA	BBQ Mixed Bean and Pepper Burrito MU DA G
Dessert		Strawberry Fool DA	Florida Fruit Cocktail		Banana Milkshake DA

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

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)

Spring / summer menu week 4

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter			Corn on the Cob		Garlic Bread G DA SY SE
Main course	Cheese Potato and Onion Pie with Coleslaw and Mixed Beans in a Tomato Sauce G DA E MU	Veggie Pattie with New Potatoes and Mushy Peas G SU	Mild Mexican Mixed Bean Chilli with 50/50 Turmeric Rice MU	Quorn in a Puy Lentil Gravy with Parsley Potatoes, Green Beans and Carrots G E	Vegetable Bolognese G
Dessert	Yoghurt with Fresh Fruit DA	Peach Oaty Crumble with Low Sugar Custard G DA		Low sugar Jelly with Fruit Fresh fruit (V)	

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Creamed Corn with Veggie Dippers DA CE			Melon Slices	
Main course	Minestrone Soup CE SU G	Coronation Egg Sandwiches with Grated Carrot E MU SY G	Vegetarian Sausage in a Roll with Homemade Tomato Sauce CE G SE	Egg and Cress Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Hummus and Cucumber SU
Dessert		Summer Fruit Platter	Apple Smiles and Sultanas		Tropical Fruit Sorbet

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

Allergen Codes

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Spring / summer menu week 5

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Spinach and Sweet Potato Samosa or Naan Bread MU G DA			Melon Slices	
Main course	Mild Chana Masala Curry with 50/50 Turmeric Rice SU MU G	Baked Tofu in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots SY	Vegetarian Sausage Mixed Bean Casserole with Apple Mash MU CE E	Linda McCartney Savoury Mince Puff Pastry Pie with Boiled Potatoes and Spring Greens CE G SY	Cheesy Falafel in a Tomato Sauce Served with Pasta SU DA G
Dessert		Pears with Summer Berries	Fresh Fruit Salad		Raspberry Semolina DA G

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter			Roast Vegetable Wedges with Roast Garlic and Herb Mayo MU E		Mixed Pepper Hummus with Carrot Sticks SU
Main course	Children's Choice: Muffin Pizza served with Nursery Salad Margherita or Rainbow Vegetable Pizza SY G DA SE	Mini Vegetarian Ploughman's G DA SE E (Egg, Cheese, Tomato, Apple, Pickle and A slice of Wholemeal Baguette)	Kidney Bean and Cream Cheese Bagel with Cucumber Sticks DA G SE	Reduced Salt and Sugar Baked Beans on Toast SY G	Egg Mayonnaise Wraps Cheese Wraps Served with Tomato Wedges E G MU DA
Dessert	Apple and Orange Smiles	Banana and Cocoa Muffin G E		Peach and Pineapple with a Yoghurt Drizzle DA	

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

Allergen Codes

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MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELL FISH – SF (Crustaceans and Molluscs)

Spring / summer menu week 6

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Garlic Bread G SE DA SY			Homemade Nachos with Guacamole DA G	
Main course	Cannellini Bean and Vegetable Pasta Bake DA G SU	Homemade Baked Tofu Nuggets with Potato Wedges and Peas E G SY	Vegetable and Lentil Savoury Mince and New Potatoes with Spring Greens CE	Turkey chasseur with peas, sweetcorn and 50/50 rice	Vegetable and Chickpea Tagine with Cous Cous G SU
Dessert		Low sugar Jelly Yoghurt Whip DA Yoghurt with Mixed Berry Sauce (V) DA	Tropical Fruit Pot		Pancakes with Ice Cream and Blueberry Sauce E DA G

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Cheese Sticks and Apple slices DA	Tomato Soup DA		
Main course	BBQ Mixed Bean and Pepper Burrito MU DA G	Egg and Cucumber Sandwiches E G SY MU	Cheese and Tomato Panini Fingers with Nursery Salad E MU DA G SE	Carrot and Parsnip Scone with Cucumber Sticks, Tomato Wedges and hummus E DA G SU	Cauliflower Mac and Cheese DA G
Dessert	Banana Milkshake DA			Strawberry Fool DA	Florida Fruit Cocktail

Snacks

Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

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MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELL FISH – SF (Crustaceans and Molluscs)