

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	Pork Casserole with Boiled Potatoes SU	Spaghetti Bolognese G	Cheese and Mixed Vegetable Frittata with Potato Salad DA E MU	Mixed Fish and Butterbean Stew with Mediterranean Vegetables F
Vegetarian option		Quorn Casserole with Boiled Potatoes E SU	Vegetable Bolognese G		Butterbean and Mixed Vegetable Stew with Mediterranean Vegetables
Dessert		Fresh Fruit		Yoghurt with Fresh Fruit DA	Peaches with Low Sugar Custard 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	Children's Choice: Egg and Cress Pitta Pocket Turkey Salad Pitta Pocket with Vegetable sticks E MU G	Baked Potato Slice with Tuna and Cucumber F E MU	Coronation Chicken Sandwiches with Grated Carrot E MU G SY	Reduced Salt and Sugar Baked Beans on Toast G SY
Vegetarian option		Egg and Cress Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Hummus and Cucumber SU	Coronation Egg Sandwiches with Grated Carrot E MU G SY	
Dessert	Apple Smiles and sultanas		Tropical Fruit Sorbet		Summer Fruit Platter

Snacks

Morning

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

Afternoon

Selection of Fruit & 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		Naan Bread G DA	
Main course	Sausage and Mixed Bean Casserole with Apple Mash (Check sausage allergens with chef) MU CE	Savoury Minced Beef with Boiled Potatoes and Spring Greens CE G	Tuscan Inspired Tuna and Vegetable Pasta Bake F G DA	Mild Chana Masala Curry with 50/50 Turmeric Rice SU MU G	Chicken in a Puy Lentil Gravy with Roast New Potatoes, peas and Sweetcorn
Vegetarian option	Vegetarian Sausage and Mixed Bean Casserole with Apple Mash MU CE E	Linda McCartney Savoury Mince with Boiled Potatoes & Spring Greens CE G SY	Chickpea and Vegetable Pasta Bake G DA SU		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	Mixed Pepper and Carrot Sticks with Roast Garlic and Herb Mayo MU E		Mixed Pepper Hummus with Carrot Sticks SU		
Main course	Salmon and Cream Cheese Bagel with Cucumber Sticks F 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 SY G DA SE	Ham and Tomato Sandwiches SY G Cheese Savoury Sandwiches SY G DA E MU Served with Grated Carrot
Vegetarian option	Kidney Bean & Cream Cheese Bagel and Cucumber Sticks DA G SE				Cheese Savoury Sandwiches Egg and Tomato Sandwiches SY G DA E MU Served with Grated Carrot
Dessert		Peach & Pineapple with a Yoghurt Drizzle DA		Apple and Orange Smiles	Banana

Snacks

Morning

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

Afternoon

Selection of Fruit & 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		Guacamole with Pitta Dippers G			Garlic Bread G SE DA SY
Main course	Lamb Savoury Mince and New Potatoes with Spring Greens CE	Turkey Chasseur with Peas, Sweetcorn and 50/50 Rice	Shepherdess Pie with Carrots and Broccoli	Sausage, Potato and Root Veg Mash with Reduced Salt and Sugar Baked Beans (Check sausage allergens with chef)	Salmon, Mackerel and Vegetable Pasta Bake F DA G
Vegetarian option	Vegetable & Lentil Savoury Mince and New Potatoes with Spring Greens CE	Mushroom and Butterbean Chasseur with Peas, Sweetcorn and 50/50 Rice		Vegetarian Sausage, Potato and Root Veg Mash with Reduced Salt and Sugar Baked Beans G	Cannellini Bean and Vegetable Pasta Bake DA G SU
Dessert	Tropical Fruit Pot		Ice Cream with Blueberry Sauce DA	Low Sugar Jelly and Fruit or Fresh fruit (V)	

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Melon Slices			Cheese sticks and apple slices DA	
Main course	Tuna Cheese Panini Fingers with Nursery Salad F E MU DA G SE	Cous Cous Summer Salad G MU SU	Cauliflower Mac & Cheese DA G	Chicken and Sweetcorn Sandwiches Egg and Tomato Sandwiches with Cucumber Sticks SY G MU E	BBQ Mixed Bean and Pepper Topped Muffin G DA SY SE MU
Vegetarian option	Egg and Cress Panini Fingers with Nursery Salad E MU DA G SE			Egg and Tomato Sandwiches with Cucumber Sticks SY G MU E	
Dessert		Strawberries and Yoghurt DA	Florida Fruit Cocktail		Banana Milkshake DA

Snacks

Morning

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

Afternoon

Selection of Fruit & 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	Garlic Bread G DA SY SE			Corn on the Cob	
Main course	Spaghetti Bolognese G	Cheese and Mixed Vegetable Frittata with Potato Salad DA E MU	Mixed Fish and Butter Bean Stew with Mediterranean Vegetables F	Mild Mexican Mixed Bean Chilli with 50/50 Turmeric rice MU	Pork Casserole with Boiled Potatoes SU
Vegetarian option	Vegetable Bolognese G		Butterbean and Mixed Vegetable Stew with Mediterranean Vegetables		Quorn Casserole with Boiled Potatoes E SU
Dessert		Yoghurt with Fresh Fruit DA	Peaches with Low Sugar Custard DA		Fresh Fruit

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Creamed Corn with Veggie Dippers DA CE			Melon Slices
Main course	Baked Potato Slice with Tuna and Cucumber E MU F	Coronation Chicken Sandwiches with Grated Carrot E MU SY G	Reduced Salt and Sugar Baked Beans on Toast G SY	Vegetarian Sausage in a Roll with Homemade Tomato Sauce CE G SE	Children's Choice: Egg & Cress Pitta Pocket Turkey Salad Pitta Pocket With Vegetable Sticks E MU G
Vegetarian option	Baked Potato Slice with Hummus and Cucumber SU	Coronation Egg Sandwiches with Grated Carrot E MU SY G			Egg and Cress Pitta Pocket with Vegetable Sticks E MU G
Dessert	Tropical Fruit		Summer Fruit Platter	Apple Smiles and Sultanas	

Snacks

Morning

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

Afternoon

Selection of Fruit & 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 5

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Naan Bread G DA			Melon Slices
Main course	Tuscan Inspired Tuna and Vegetable Pasta Bake F G DA	Mild Chana Masala Curry with 50/50 Turmeric Rice MU G SU	Chicken in Puy Lentil Gravy with Roast New Potatoes, Peas and Sweetcorn	Sausage and Mixed Bean Casserole with Apple Mash (Check sausage allergens with chef) MU CE	Savoury Minced Beef with Boiled Potatoes and Spring Greens CE G
Vegetarian option	Chickpea and Vegetable Pasta Bake G DA SU		Baked Tofu in Puy Lentil Gravy with Roast New Potatoes, peas and Sweetcorn SY	Vegetarian Sausage and Mixed Bean Casserole with Apple Mash E MU CE	Linda McCartney Savoury Mince with Boiled Potatoes and Spring Greens CE G SY
Dessert	Raspberry Semolina G DA		Pears with Summer Berries	Fresh Fruit Salad	

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Mixed Pepper Hummus with Veggie Sticks SU			Mixed Pepper and Carrot Sticks with Roast Garlic and Herb Mayo E MU	
Main course		Children's Choice: Muffin Pizza Served with Nursery Salad Margherita Or Rainbow Vegetable pizza G DA SY SE	Ham and Tomato Sandwiches G SY Cheese Savoury Sandwiches Served with Grated Carrot G SY DA E MU	Salmon and Cream Cheese Bagel with Cucumber Sticks F DA G SE	Reduced Salt and Sugar Beans on Toast G SY
Vegetarian option	Served with Tomato Wedges G DA E MU		Cheese Savoury Sandwiches Egg and Tomato Sandwiches Served with Grated Carrot G SY DA E MU	Kidney Bean and Cream Cheese Bagel with Cucumber Sticks DA G SE	
Dessert		Apple and Orange Smiles	Banana		Peach and Pineapple with a Yoghurt Drizzle DA

Snacks

Morning

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

Afternoon

Selection of Fruit & 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 6

Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter			Garlic Bread G SE DA SY		Guacamole with Pitta Dippers G
Main course	Shepherdess Pie with Carrots and Broccoli	Sausage, Potato and Root Veg mash with Reduced Salt and Sugar Baked Beans (Check sausage allergens with chef)	Salmon, Mackerel and Vegetable Pasta Bake G DA F	Lamb Savoury Mince with New Potatoes and Spring Greens CE	Turkey Chasseur with Peas, Sweetcorn and 50/50 Rice
Vegetarian option		Vegetarian Sausage, Potato and root veg mash with Reduced Salt and Sugar Baked Beans G	Cannellini Bean and Vegetable Pasta Bake G DA SU	Vegetable and Lentil Savoury Mince with New Potatoes and Spring Greens CE	Mushroom and Butter Bean Chasseur with Peas, Sweetcorn and 50/50 Rice
Dessert	Ice Cream with Blueberry Sauce DA	Low Sugar Jelly and Fruit Fresh Fruit (V)		Tropical Fruit Pot	

Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter		Cheese Sticks and Apple Slices DA		Melon Slices	
Main course	Cauliflower Mac and Cheese DA G	Chicken and Sweetcorn Sandwiches Egg and Tomato Sandwiches With Cucumber Sticks SY G MU E	BBQ Mixed Bean and Pepper Topped Muffin SY G SE DA MU	Tuna Cheese Panini Fingers with Nursery Salad G SE DA MU F E	Cous Cous Summer Salad G SU MU
Vegetarian option		Egg and Tomato Sandwiches with Cucumber Sticks SY G MU E		Egg and Cress Panini Fingers with Nursery Salad G SE DA MU E	
Dessert	Florida Fruit Cocktail		Banana Milkshake DA		Strawberries and Yoghurt DA

Snacks

Morning

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

Afternoon

Selection of Fruit & 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)