

Main Menu (Week 1) – Spring/Summer



For breakfast, please serve two options of either cereal, toast, milk, and water. For morning and afternoon snacks, please alternate fresh fruit and savoury snacks, milk, and water. Breakfast served between 7:30-8:30, AM snack 9:30-10:00 PM snack 5:00-5:30.

Lunch - 12:00pm	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken Chasseur Served with Organic Mash potato and Organic Seasonal Vegetables 	Mixed Bean and Organic Lentil Tagine Served with Herb Couscous 	Beef Lasagne Served with a Baby Leaf Salad and Homemade Garlic Bread	Homemade Fish Pie Topped with Organic potatoes and a side of Mixed Vegetables 	Baked Chicken Breast with Herby New Potatoes, Savoy Cabbage, and a Low Salt Gravy
Dessert	Organic Fresh fruit 	Plain Yoghurt and Fresh Strawberries	Organic Fresh Fruit 	Organic Yoghurt Pots 	Low sugar Ice cream
Tea 3:30pm	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Tuna, Sweetcorn & Organic Mayo Wraps with Cucumber Sticks 	BBQ Chicken Strips Served with Potato Wedges and Organic Carrots 	Free Range Egg mayo Sandwiches with Crudités	Cheese on Toast with Baked Beans	Cheesy Pasta Bake Served with a side of Organic Seasonal Vegetables 
Dessert	Chocolate Sponge with Custard	Organic Fresh fruit 	Homemade Blueberry Flapjack	Organic Fresh Fruit 	Organic Fresh Fruit 



Organic

All menus are freshly prepared on-site by our trained nursery chefs. Our menus are designed in line with child nutrition guidelines can be adapted to your children's needs, allergies, and preferences