

Private Children's Nursery

Autumn Menu 2025

Dietary requirements catered for and menu adapted where necessary

Lunch week 1:

Monday-Main: Jacket potato with beans and cheese

Pudding: Vanilla yoghurt

Tuesday- Main: Chicken and sweetcorn homemade pizzas with potato salad and peppers with houmous dip

Pudding: Banana and custard

Wednesday- Main: Macaroni cheese with baby corn and tomatoes

Pudding: Peaches and single cream

Thursday- Main: Chicken goujons, baby potatoes with carrots and broccoli

Pudding: Greek yoghurt and fresh strawberries Friday- Main: Tomato pasta, sweetcorn, crusty roll Pudding: Watermelon Slices

Lunch week 2:

Monday- Main: Spaghetti bolognaise with garlic bread

Pudding: Fruit yoghurt

Tuesday- Main: Fish cakes, potato wedges peas & sweetcorn

Pudding: Greek yoghurt and fresh strawberries

Wednesday- Main: Vegetable lasagna with garlic flat bread

Pudding: Melon medley

Thursday- Main: Sausages, roast potatoes with Yorkshire pudding, green beans, carrots and peas

Pudding: Fromage frais

Friday- Main: Jacket potato with ham and cheese, cucumber and tomato salad

Pudding: Strawberries and melon

Lunch week 3:

Monday- Main: Creamy salmon pasta, fine beans and garlic slices

Pudding: Fromage frais

Tuesday- Main: Chicken and sweet potato curry with rice

Pudding: Swiss roll and custard

Wednesday- Main: Sausages, homemade wedges and vegetables

Pudding: Watermelon Slices

Thursday- Main: Tomato and mascarpone pasta bake

Pudding: Greek yoghurt with Strawberries

Friday- Main: Jacket potato with tuna mayo, sweetcorn and spinach salad

Pudding: Honeydew melon chunks

Served as a 'High Tea' style teatime as a traditional English experience for your little ones, adapted for individual needs and under 1 year olds

Tea week 1:

Monday: Marmite or jam sandwiches with crumpets and a side of tomatoes and cucumber

Tuesday: Courgette and cheddar muffins with malt loaf and a side of olives and cheese chunks

Wednesday: Cheese and marmite pastry pinwheels with plain scones and a side of dried apricots and iceberg

Thursday: Ham or soft cheese sandwiches with English muffins and a side of cucumber and raisins

Friday: Cheese or chicken wraps with fruit loaf and a side of peppers and tomato

Tea week 2:

Monday: Honey or ham sandwiches with fruit scones and a side of tomato and cucumber

Tuesday: Chicken or cheese pittas with crumpets and a side of olives and apricots

Wednesday: Bagels with soft cheese or marmite, malt loaf and a side of cheese chunks and iceberg

Thursday: Sausage rolls with fruit loaf and a side of cucumber and raisins

Friday: Jam or Salami sandwiches with English muffins and a side of peppers and tomatoes

Tea week 3:

Monday: Soft cheese or marmite sandwiches with fruit loaf and a side of tomatoes and cucumber

Tuesday: Puff pastry pizza with crumpets and a side of olives and raisins

Wednesday: Homemade cheese straws with English muffins and a side of dried apricots and iceberg

Thursday: Jam or ham sandwiches with malt loaf and a side of cucumber and raisins

Friday: Carrot and cheddar muffins with plain scones and a side of peppers and tomatoes

All teas are served with a second course of fruit or yoghurt

Extra sides of raisins, apricots, cucumber, olives, tomatoes, peppers, Organix crisps, banana slices, grated carrot, iceberg lettuce, grated cheese, apple slices, boiled eggs may be offered also

Breakfast-served until 8.30am (Booking required)

A selection of low/no sugar cereals, brioche, croissants and fruit bowl available every day

<u>Snacks</u>

Morning- Toast and Selection of fruit

Afternoon- Crackers, breadsticks, melba toast and fruit or vegetable crudités with a dip of houmous, tzatziki or salsa

A 189ml serving of cow's milk is available for every child every day along with tap water accessible to the children throughout the day and offered every snack/mealtime and after activities

Oat milk can be offered as a dairy alternative if requested.