

NURSERY MENU WEEK 1 – 20TH OCTOBER 2025

Allergy Key: **Gluten/wheat**, **Egg**, **Soya**, **Dairy**, **Fish**, **Mustard**, **Celery**, **Lupin**, **Peanuts/Other Nuts**, **Molluscs**, **Crustaceans**, **Sulphur Dioxide/Sulphites>10ppm**

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast (Age Dependent Raisins)	Selection of Cereals served with toast Bread: Wheat & Soya , Margarine, Rice Snaps, Cornflakes: Barley Weetabix: Wheat & Barley , Milk	Selection of Cereals served with Raisins Rice Snaps, Cornflakes: Barley Weetabix: Wheat & Barley Milk , Raisins	Selection of Cereals served with toast Bread: Wheat & Soya Margarine, Rice Snaps, Cornflakes: Barley Weetabix: Wheat & Barley , Milk	Selection of Cereals served with apples/pears Rice Snaps, Cornflakes: Barley Weetabix: Wheat & Barley Milk , Apples, Pears	Selection of Cereals served with toast Bread: Wheat & Soya , Margarine, Rice Snaps, Cornflakes: Barley Weetabix: Wheat & Barley , Milk
Lunch Main Dish	Chicken tikka masala with rice	Tuna & sweetcorn pasta bake served with garlic bread	Cheesy potato pie with baked beans	Pork sausages served with Croquette potatoes, mixed vegetable & gravy	Chicken and white bean stew, new potatoes, mixed vegetables and green beans
Lunch Main Dish Ingredients	Chicken, cauliflower, sweet potato, potato, spinach, peppers, peas, tomato, fresh coriander, spices	Pasta , Sweetcorn, Creamy, Garlic Tomato Sauce (Cheese , Egg) Tuna (Fish) Garlic Bread	Cheese potato Pie: Fresh mashed potato, black pepper, Mozzarella Cheese , Cheddar Cheese Baked beans: Beans in a tomato sauce	Sausages: Pork Wheat/Gluten , Sulphite , Croquette Potatoes , Carrots, Peas, Cauliflower, Broccoli Gravy: Wheat & Soya	Chicken stew: Chicken, cannellini beans, onion, peppers, garlic, carrot, crushed tomato, tomato puree, mixed herbs, fresh basil, ground pepper, Potatoes, green beans Mixed vegetables: Carrot, Peas, Green Beans, Sweetcorn, Broad Beans
Vegetarian/Alternative Options	Vegetable tikka masala with rice Chickpeas, cauliflower, sweet potato, potato, spinach, peppers, peas, tomato, fresh coriander, spices	Sweetcorn and Pea pasta bake served with garlic bread Pasta , Sweetcorn, Peas Creamy, Garlic Tomato sauce (Cheese , Egg) Garlic Bread	Cheesy potato pie with baked beans Cheese potato Pie: Fresh mashed potato, black pepper, Mozzarella Cheese , Cheddar Cheese Baked beans: Beans in a tomato sauce	Meat Free sausages served with Croquette potatoes, mixed vegetable & gravy Meat free sausages: Wheat & Soya Croquette Potatoes , Carrots, Peas, Cauliflower, Broccoli Gravy: Wheat & Soya	Ratatouille with mixed beans, new potatoes, mixed vegetables and green beans Ratatouille: Mixed beans, onion, peppers, garlic, aubergine, courgette, crushed tomato, tomato puree, mixed herbs, basil, ground pepper, Potatoes, green beans. Mixed vegetables: Carrot, Peas, Green Beans, Sweetcorn, Broad Beans
Lunch Side Dish	Bananas	Yoghurts	Peach Slices	Yoghurts	Melon Slices
Dessert Ingredients	Bananas	Containing Milk , Cream	Peach Slices	Containing Milk , Cream	Melon Slices
Afternoon Snack Please note children will still require an evening meal as tea is served at 3.30pm	Beans on Toast	Fruit Loaf served with Bananas	Ham & Cheese Sandwiches served with Cucumber	Crackers with Cheese served with oranges	Scones served with a selection of fruit
Afternoon Snack Ingredients	Bread: Wheat & Soya , Dairy free spread, Baked Beans	Fruit loaf:(Wheat/Gluten , Soya , Dairy , Dairy free spread, Bananas	Bread: Wheat & Soya , Dairy free spread, Ham, Cheese , Cucumber	Crackers: Wheat/Gluten , Dairy free spread, Cheddar Cheese	Scones: Wheat , Milk , Egg , Dairy free spread

Allergies	Alternatives will be served for children with allergies including the use of Dairy free Butter, No nuts, No egg/ Gluten free	Alternatives will be served for children with allergies including the use of Dairy free Butter, No nuts, No egg/ Gluten free	Alternatives will be served for children with allergies including the use of Dairy free Butter, No nuts, No egg/ Gluten free	Alternatives will be served for children with allergies including the use of Dairy free Butter, No nuts, No egg/ Gluten free	Alternatives will be served for children with allergies including the use of Dairy free Butter, No nuts, No egg/ Gluten free
Babies	Under 16 months served a hot afternoon snack	Under 16 months served a hot afternoon snack	Under 16 months served a hot afternoon snack	Under 16 months served a hot afternoon snack	Under 16 months served a hot afternoon snack