

Menu May 2024



Menu Week 3

	Monday	Tuesday (v)	Wednesday	Thursday	Friday
Breakfast 7:30am - 8:30am Fresh fruit with a selection of cereal or porridge					
Morning Snack 10am - 10:30am Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water					
Lunch 12pm - 1pm served with a cup of water					
Starter		Naan & Mango Chutney G, DA			Garlic Bread G
Main	Chicken Fajita Pasta Bake G, DA	Sweet Potato Coconut Curry	Fish Pie F, DA, CE	The Children's Choice Roast Dinner Gammon OR Chicken	Turkey Meatballs in a Hidden Veg Sauce
Veg Option	Vegetable Fajita Pasta Bake G, DA	All Courses same as main menu	Vegetable Fingers & Mashed Potato G	Chef's alternative Roast Dinner	Meat-Free Balls in a Hidden Veg Sauce G, E, SY
Served with		Rice & Poppadoms	Seasonal Vegetables	Diced roast potatoes, cauliflower cheese, carrots & peas DA	Spaghetti G
Dessert	Banana Custard DA		Fruit Whip DA	Fromage frais DA	
Afternoon Snack 2pm - 2:30pm Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water					
Early Evening Light Tea 4pm - 4:30pm Served with a cup of water					
Main	Toasted Muffin topped with beans & cheese. G, SY, DA	Ham and Soft cheese Wraps G, DA	Variety of Sandwiches G, DA, SY	Toasted Bagel topped with cream cheese and cucumber. G, DA	Variety of Sandwiches G, DA, SY
Served with	Bananas and strawberry / peach yogurt DA	Cocktail Sausages, Fromage Frais, Peaches, Crisps G, DA	Cheese and Cucumber sticks, Fromage Frais, mini rolls G, DA	Cheese savouries, Fruit Platter and strawberry / peach yogurt DA	Cocktail Sausages, Fromage Frais, Melon, Crisps G, DA
Where allergens are present, it is displayed next to the appropriate meal 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), Vegetarian day – (v)					
We will always cater for dietary requirements and needs. The above information does not include allergen information that 'may contain' and is subject to changes of menu ordering and product availability and is just to be used as a guide. Please ensure that you have notified the nursery management of any allergies, so this can be added to your child's care plan, information will then be passed on to the practitioners and the chef.					