



Menu 1

Monday

**Macaroni Cheese topped with crispy bacon served with sweetcorn
Banoffe sundae**

Tuesday

**Shepherd's pie with lentils served with seasonal vegetables
Apple and winter berry Crumble and cream**

Wednesday

**Creamy chicken curry served with rice and naan bread
Baked vanilla cheesecake topped with zingy lemon curd**

Thursday

**Roast pork, stuffing, skin on roast potatoes served with cabbage, peas and
carrots
Yogurt assortment**

Friday

**Homemade fish cakes ,tomato salsa served with seasoned wedges
and seasonal vegetables
Marble cake and custard**

Seasonal vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, Sweet potato and a Variety of Cabbages

Notes:

- Vegetarian/Special Dietary Needs & Cultural diets are catered for at the request of parents. Should any parent wish to discuss changes an appointment can be made direct with the Nursery Chef
- Fresh fruit may be substituted as an alternative for any of the above puddings at the request of the parents or children. Please also note that children receive a controlled portion of pudding and second helpings are not permitted in line with our healthy eating policy
- Baby meals are served at the consistency for the age/stage of the child. Some ingredients changes may occur with baby meals which will be recorded in the children's daily dairies



Menu 2

Monday

Potato topped Fish Pie served with broccoli and carrots
Homemade Warm chocolate brownie and custard

Tuesday

Roast chicken served with stuffing, honey roast vegetables, creamy mashed potato and seasonal vegetables
Strawberry mousse

Wednesday

Pork goulash and vegetable rice
Jam Sponge and custard

Thursday

Carbonara penne pasta served with home-made garlic bread and seasonal vegetables
Chocolate Crunch

Friday

Sausage and mashed potatoes served with seasonal vegetables and onion gravy
Raspberry Jelly and cream

Seasonal vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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Menu 3

Monday

Chicken and leek pie with new potatoes and seasonal vegetables
Treacle sponge and custard

Tuesday

Salmon and broccoli tagliatelle with garden peas and homemade garlic flat bread
Assorted yoghurts

Wednesday

Beef Stroganoff with mashed potatoes and mixed vegetables
Caramel and apple cake with cream

Thursday

Irish stew with pearl barley served with swede and carrot mash
Strawberry sundae

Friday

Cheese and potato pie with roasted root vegetables
Carrot and raisin cake and custard

Seasonal vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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Menu 4

Monday

Bolognese pasta bake served with sweetcorn
Banoffee pie

Tuesday

Roast gammon served with seasonal vegetables and wedges
Chocolate and orange cake with custard

Wednesday

Fish in parsley sauce, new potatoes, broccoli, green beans and carrots
Raspberry mousse

Thursday

Chicken and lentil stew with sage dumplings and roast potatoes
Flap jack and ice cream

Friday

Chilli con carne served with mini jacket potatoes and a side salad
Peach and pear crumble and custard

Seasonal vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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Monday

Macaroni Cheese topped with an herb crumb served with sweetcorn
Banoffee sundae

Tuesday

Vegetable and lentil pie served with seasonal vegetables
Apple and winter berry Crumble and cream

Wednesday

Creamy vegetable curry served with rice and naan bread
Baked vanilla cheesecake topped with zingy lemon curd

Thursday

Roast quorn, stuffing, skin on roast potatoes served with cabbage, peas and carrots
Yogurt assortment

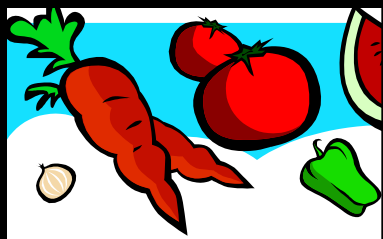
Friday

Homemade vegetable bakes and tomato salsa served with seasoned wedges and seasonal vegetables
Marble cake and custard

Seasonal Vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

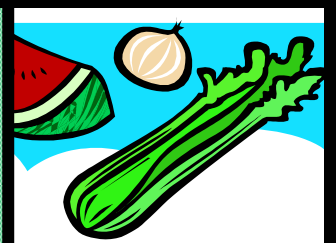
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Menu 2

VEGETARIAN



Monday

Potato topped vegetable Pie served with broccoli and carrots
Homemade Warm chocolate brownie and custard

Tuesday

Roast Quorn served with stuffing, honey roast vegetables, creamy mash potato and seasonal vegetables
Strawberry mousse

Wednesday

Vegetable goulash and vegetable rice
Jam Sponge and custard

Thursday

Mushroom penne pasta served with home-made garlic bread and seasonal vegetables
Chocolate Crunch

Friday

Quorn sausage and mash potatoes. served with seasonal vegetables and onion gravy
Raspberry Jelly and cream

Seasonal Vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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Menu 3

VEGETARIAN

Monday

Vegetable and leek pie with new potatoes and seasonal vegetables
Treacle sponge and custard

Tuesday

Broccoli tagliatelle with garden peas and homemade garlic flat bread
Assorted yoghurts

Wednesday

Vegetable Stroganoff with mashed potatoes and mixed vegetables
Caramel and apple cake with cream

Thursday

Irish Quorn stew with pearl barley served with swede and carrot mash
Strawberry sundae

Friday

Cheese and potato pie with roasted root vegetables
Carrot and raisin cake and custard

Seasonal Vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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Menu 4

VEGETARIAN

Monday

**Tomato pasta bake served with sweetcorn
Banoffee pie**

Tuesday

**Roast Quorn served with seasonal vegetables and wedges
Chocolate and orange cake with custard**

Wednesday

**Sweetcorn fritters served with new potatoes, broccoli, green beans and carrots
Raspberry mousse**

Thursday

**Vegetable stew with sage dumplings and roast potatoes
Flap jack and ice cream**

Friday

**Quorn Chilli con carne served with mini jacket potatoes and a side salad
Peach and pear crumble and custard**

Seasonal Vegetables may consist of Broccoli, Cauliflower, Carrots, Peas, Sweet Corn, Swede, Parsnips, Runner Beans, Broad Beans, Courgettes, Butternut squash, sweet potato and a Variety of Cabbages

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