Week 1	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast 7:30-8.45	A choice of wholewheat cereals including Weetabix, Shredded Wheat, bran flakes and porridge with hot or cold milk or other milk subsitutes for children with allergies Fresh wholemeal toast, sourdough toast or home made bread withspread and a choice of fruit slices. A selection from the items above will be offered every day.					
	CEREALS containing GLUTEN SULPHITES MILK GLUTEN WHEAT SOYA					
AM Snack 10:00-10:15	Oatcakes with spread or cream cheese and freshly cut celery batons fresh milk or appropriate other milk	Cucumber batons and rice cakes with homemade tzatziki dip. fresh milk or appropriate other milk	Wheat crackers with spread, yellow and red pepper sticks with homemade hummous fresh milk or appropriate other milk	Rice cakes with fresh homemade beetroot dip fresh milk or appropriate other milk	Multi grain crackers with pepper sticks and home made mint raita fresh milk or appropriate other milk	
	OATS GLUTEN DAIRY MILK	WHEAT GLUTEN DAIRY MILK	WHEAT GLUTEN DAIRY MILK	DAIRY MILK	WHEAT GLUTEN DAIRY MILK	
Lunch 11:30-12:30	Chef's Suggestion Chickpea and vegetable butter Mild curry with rice	Chef's suggestion. Cheese and tomato aubergine bake	Childrens' favourite Roast chicken with roast potatoes and gravy served with fresh carrots V. Quorn	Children's Favourite Lamb, carrot and leek hotpot with crispy potato topping V Quorn and leek hotpot served with broccoli	Parent Suggestion & Childrens' Favourite Salmon and broccoli pasta bake G.F available V. red lentil pasta bake.	
	LEGUMES	GLUTEN WHEAT DAIRY	GLUTEN WHEAT DAIRY	WHEAT GLUTEN	WHEAT GLUTEN DAIRY	
	Natural Yoghurt and fresh fruit	Melon medelly	Greek yoghurt and mango compote	Mixed berry sundae with crème freiche	Seasonal Fruit Salad	
	DAIRY		DAIRY MILK	DAIRY MILK		
PM Snack 2:00-2:15	Sliced apple fresh milk or appropriate other milk	Banana slices fresh milk or appropriate other milk	Orange wedges fresh milk or appropriate other milk	Pear slices or fresh milk appropriate other milk	Seasonal fruit medley fresh milk or appropriate other milk	
	MILK DAIRY	MILK DAIRY	CITRUS MILK DAIRY	MILK DAIRY	CITRUS MILK DAIRY	
Tea 3:30-4:30	Cheese, tomato and pepper fajitas with tomato salsa GF available	Jacket potato with tuna and sweetcorn & vegan mayo	Rainbow cous cous with feta cheese	Tomato soup With cheddar cheese And wholemeal rolls	Mixed sandwiches With cream cheese, and salad vegetables	

	DAIRY WHEAT GLUTEN	DAIRY WHEAT GLUTEN	WHEAT GLUTEN DAIRY MILK	GLUTEN WHEAT DAIRY	DAIRY WHEAT GLUTEN	
Supper 5:30-6:00	Crumpets with spread and tomato slices	Flat bread with soft cream cheese spread and sliced peppers	cheese cracker thins with spread, and cucumber	English muffins with cream cheese.	Rosemary crackers with spread vegetable and salad slices	
	WHEAT GLUTEN	WHEAT GLUTEN DAIRY	WHEAT GLUTEN DAIRY	DAIRY WHEAT GLUTEN SOYA	WHEAT GLUTEN DAIRY	
	As children get older they are encouraged to develop their spreading and cutting skills. Denoted in Red Snacks are accompanied by a choice of milk or water. Fresh drinking water is available at all times. Children are encouraged to serve themselves as they get older. Children enjoy the opportunity to cook green recipes and prepare their snacks and meals with the team or our Chef during cooking sessions. Denoted in Green. Items such as supermarket substitutions, mayonnaise crackers etc must be checked for allergens due to changes in recipes The Nursery may used a professional Nursery Catering company when our Chefs are on leave: https://zebedees.co.uk/ Meals and menus may be adapted during Chef's leave or as a result of supermarket substitutions or availability.					
Week 2	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast 7:30-8:45	A choice of wholewheat cereals including Weetabix, Shredded Wheat, bran flakes and porridge with hot or cold milk or other milk substitutes for children with allergies Fresh wholemeal toast, sourdough toast or home made bread with a choice of fruit slices and spread. A selection of the items above will be offered every day.					
			CERIALS WHEAT GLUTEN SULPHITES MI	ILK		
AM Snack 10:00-10:15	Rice cakes with spread and banana slices fresh milk or appropriate other milk	Freshly grated carrot with home- made seame free hummous and crackers fresh milk or appropriate other milk	Multi-grain crackers with homemade sesame free baba ghanoush dip fresh milk or appropriate other milk	Oatcakes with spread and sliced apple fresh milk or appropriate other milk	Freshly cut vegetable batons with crispbread Homemade tzatziki dip fresh milk or appropriate other milk	
	DAIRY MILK	WHEAT GLUTEN BARLEY DAIRY	WHEAT GLUTEN DAIRY BARLEY MILK	OATS WHEAT GLUTEN DAIRY MILK	WHEAT GLUTEN DAIRY BARLEY MILK	
Lunch 11:30-12:30	Chef Suggestion Morocaan vegetable stew with beans and pulses With rice	Children's Favourite Minced turkey mild Tikka Masala with rice V. Quorn	Parent Suggestion Wholegrain pasta in tomato sauce bake topped with Mozzeralla. GF and DF available.	Parent Suggestion Chicken and vegetable pie V. Quorn and vegetable Pie	Parent suggestion Tomato courgette and red lentil lasagne topped with grated cheese Steamed vegetables	
	LEGUMES	SULPHITES EGG	WHEAT GLUTEN DAIRY	SULPHITES	WHEAT GLUEN DAIRY	
	Watermelon slices	Chocolate and avacdo brownie	Plain fromage frais with sesonal fruit	Natural yoghurt with mixed berries	Mixed fruit salad.	
			OATS GLUTEN	OATS GLUTEN	NO KNOWN ALLERGENS (CITRUS)	
PM Snack 2:00-2:15	Sliced pears, fresh milk or appropriate other milk	Orange slices fresh milk or appropriate other milk	Apple slices fresh milk or appropriate other milk	Banana chunks fresh milk or appropriate other milk	Fruit slice medley fresh milk or appropriate other milk	
	DAIRY MILK	CITRUS DAIRY MILK	DAIRY MILK	DAIRY MILK	DAIRY MILK	

Tea 3:30-4:30	Children's favourite Cheese, tomato and pepper baked quesadillas	Children's Favouite Tuna and tomato sweetcorn pasta bake V butterbean pasta bake	Chef's Suggestion Lentil curry with brown rice	Parent suggestion Egg and vegetable fried rice	Staff Suggestion Mix bean chilli sin carne with tortilla triangles and sour cream	
				**		
	DIARY GLUTEN WHEAT	DAIRY GLUTEN WHEAT	WHEAT GLUTEN	EGG	WHEAT GLUTEN LEGUMES	
Supper 5:30-6:00	Ciabatta with cream cheese.	English Muffins with Spread	Oatcakes with Spread topped with Tomato Slices	Bagel Slices with Cream Cheese and salad	Rice Cakes with spread vege sticks	
	DAIRY WHEAT GLUTEN	DAIRY MAY CONTAIN SOYA SULFITES	WHEAT GLUTEN DAIRY OATS	DAIRY WHEAT GLUTEN	NO KNOWN ALLERGENS	
	The nursery may also use an outside catering company to have food delivered when the chef is on leave, an example is https://zebedees.co.uk/					
	·	ne nursery may also use an outside catering c	ompany to have food delivered when the ch	ef is on leave, an example is https://zebedees.c	co.uk/	
Week 3	Monday	Tuesday	ompany to have food delivered when the che	ef is on leave, an example is https://zebedees.c	Friday	
Breakfast	Monday A choice of wholewl	Tuesday neat cereals including Weetabix, Shredo	Wednesday ded Wheat, bran flakes and porridge wi		Friday for children with allergies	
Breakfast	Monday A choice of wholewl	Tuesday neat cereals including Weetabix, Shredo	Wednesday ded Wheat, bran flakes and porridge wi	Thursday th hot or cold milk or other milk subsitutes ead.A selection of the selection above wi	Friday for children with allergies	
Breakfast 7:30-8:45 AM Snack	Monday A choice of wholewl	Tuesday neat cereals including Weetabix, Shredo	Wednesday ded Wheat, bran flakes and porridge with a choice of fruit slices and spre	Thursday th hot or cold milk or other milk subsitutes ead.A selection of the selection above wi	Friday for children with allergies Il be offered every day. Rice cakes and homemade beetroe	
	Monday A choice of wholewing Fresh wholemeal to the Cream crackers topped with spread and cucumber slices fresh	Tuesday neat cereals including Weetabix, Shredo past, sourdough toast or home made bre GLU Oatcakes and homemade bean dip fresh milk or appropriate other	Wednesday ded Wheat, bran flakes and porridge with a choice of fruit slices and spreduced with a choice of fruit slices of the choice o	Thursday th hot or cold milk or other milk subsitutes ead. A selection of the selection above with GLUTEN Multi-grain crackers and homemade tzaziki with salad fresh milk or	Friday for children with allergies Il be offered every day. Rice cakes and homemade beetroodip fresh milk or appropriate other	

with basmati rice

Minced turkey and courgette

Ragu with wholemeal spaghetti. G.F. available.

WHEAT GLUTEN

With rice and peas

LEGUMES

served with broccoli

seasonal vegetables.

SOYA EGG

	Fresh fruit with crème fraiche	Melon slices	Fresh fruit salad with natural yoghurt	Pineapple and coconut crumble with gluten free custard	Seasonal fruit salad
	DAIRY MILK	NO KNOWN ALLERGENS	DAIRY MILK	DAIRY WHEAT GLUTEN	CITRUS
PM Snack 2:00-2:15	Watermelon slices fresh milk or appropriate other milk	Fresh apples fresh milk or appropriate other milk	Sliced pears fresh milk or appropriate other milk	Banana slices, fresh milk or appropriate other milk	Fresh fruit slices, fresh milk or appropriate other milk
	DAIRY MILK	DAIRY MILK	DAIRY MILK	DAIRY MILK	CITRUS DAIRY MILK
Tea 3:30-4:30	Parent Suggestion Butternut squash soup With fresh baguette and Red Leicester cheese.	Chef's Suggestion Feta cheese and tomato puff pastry tart	Childrens' Favourite Simply tuna courgette and tomato wholegrain pasta with sliced tomato and grated cheese topping	Parent Suggestion Vegetable chow main stiry fry	Parent Suggestion Macaroni cheese and cauliflower bake, with butter beans
	WHEAT GLUTEN DAIRY	WHEAT GLUTEN	WHEAT DAIRY GLUTEN	WHEAT GLUTEN DAIRY	WHEAT GLUTEN DAIRY
Supper 5:30-6:00	Pitta bread with tzatziki dip and pepper sticks	Rice cakes with spread and soft cheese	Crispbread with spread. Cucumber slices	Flatbread with spread and tomato slices	Crumpets with spread salad slices
	WHEAT GLUTEN DAIRY	DAIRY	GLUTEN WHEAT DAIRY	WHEAT GLUTEN DAIRY	WHEAT GLUTEN
	As children get older they are encouraged to develop their spreading and cutting skills. Denoted in Red. Children enjoy the opportunity to cook green recipes and prepare their snacks and meals with our team or Chef during Cooking Sessions Items such as supermarket substitutions, mayonnaise crackers etc must be checked for allergens on delivery due to changes in recipes. Meals and menus may be adapted during Chef's leave or as a result of supermarket substitutions or availability.				

The Nursery may also use an outside catering company to have healthy food delivered when the chef is on leave such as: https://zebedees.co.uk/