

Autumn/Winter 2025/26

Day	Breakfast 7.30am – 8.45am	Lunch 11.00am	Tea served with milk 2.45pm	Snack 4.45pm
Monday	Wholemeal toast Cereal Baby Porridge Satsuma A = G / D	Vegetable biriyani Served with mint yogurt A = D  Oranges	Tuna/ cheese cucumber sandwiches A = G / D / F  Bananas	Breadsticks with carrot batons  A = G
Tuesday	Wholemeal toast Cereal Baby Porridge Satsuma A = G / D	Lamb and carrot shepherds/ plant based and carrot pie Served with green beans A = D  Melon	Pea, broccoli basil pesto pasta A = G  Freshly made fruit yogurt A = D	Vegetable crudities
Wednesday	Wholemeal toast Cereal Baby Porridge Satsuma A = G / D	Lemon butter fish/tofu Served with peas and cous cous A = D / G  Pear	Beans and toast Served with cucumber sticks A = D / G  Freshly made fruit yogurt A = D	Herby straws  A = G / D
Thursday	Wholemeal toast Cereal Baby Porridge Satsuma A = G / D	Vegetable chickpea lasagne A = D / G  Plain yogurt A = D	Winter vegetable soup with orzo pasta A = G  Vanilla sponge A = D / G	Cheese and crackers  A = G / D
Friday	Wholemeal toast Cereal Baby Porridge Satsuma A = G / D	Italian vegetable bean stew served with bulgar wheat  Apple	Tandoori chicken / plant based pieces Served with coriander dip and pitta strips A = G / D / SY  Coconut biscuits A = D / G	Rice cakes with pear  A = SY / SS / D

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Please note menu/ingredients are subject to change due to food deliveries

Colour code: Green = Vegetarian option

Allergens - A: G - Gluten / E - Egg / F - Fish / M - Mustard / SY - Soya / SU - Sulphites / C – Celery / D – Dairy / SS – Sesame seeds

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Monday	Wholemeal toast Cereal Baby Porridge Apple A = G / D	Cheese, tomato, and pepper pasta A = G / D  Pear	Chicken / chickpea butty served with sweetcorn A = G / D  Banana bread A = D / G	Breadsticks with carrot batons  A = G
Tuesday	Wholemeal toast Cereal Baby Porridge Apple A = G / D	Jacket potato with spaghetti hoops and cucumber sticks A = D / G  Banana A = D	Minestrone stew with pasta A = G / D  Freshly made fruit yogurt	Rice cakes with satsuma  A = G / D
Wednesday	Wholemeal toast Cereal Baby Porridge Apple A = G / D	Roast turkey / plant-based Served with broccoli, roast potatoes and gravy A = D / SY  Satsuma	Chinese veggie chow mien A = SY / G / D  Freshly made fruit yogurt  A = D	Cracker bread with pear  A = D
Thursday	Wholemeal toast Cereal Baby Porridge Apple A = G / D	White fish / tofu in parsley sauce served with green beans and rice A = F / D / SY  Satsuma	Rainbow pizza A = D / G  Plain yogurt A = D	Cheese and crackers  A = G / D
Friday	Wholemeal toast Cereal Baby Porridge Apple  A = G / D	Vegetable risotto A = D  Melon	Butternut squash and carrot soup Served with breadsticks A = D / G  Cinnamon biscuits A = G / D	Vegetable crudities

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Monday	Wholemeal toast Cereal Baby Porridge Pear A = G / D	Vegetable pasta A = G / D  Oranges	Malaysian fish/tofu curry served with pitta bread A = G / D / F  Melon	Rice cake with cucumber batons A = SS / SY / D
Tuesday	Wholemeal toast Cereal Baby Porridge Pear A = G / D	Thai vegetable curry Served with bulgar wheat A = D / G  Pineapple A = D	Cheese and tomato toasties A = G / D  Gingerbread cookies A = G / D	Herby straws A = G / D
Wednesday	Wholemeal toast Cereal Baby Porridge Pear A = G / D	Jamaican jerk chicken / plant based pieces Served with rice and peas A = D / SY  Satsumas	Potato wedges served with warm tomato salsa and feta A = D  Freshly made fruit yogurt A = D	Cracker bread and satsuma A = G / D
Thursday	Wholemeal toast Cereal Baby Porridge Pear A = G / D	Mexican vegetable enchiladas Served with herby cous cous A = D / G  Banana	Singapore vegetable noodles A = G / D  Freshly made fruit yogurt A = D	Vegetable crudities
Friday	Wholemeal toast Cereal Baby Porridge Pear A = G / D	Lamb / plant-based spaghetti bolognese A = G / C  Apple	Cream of broccoli soup with garlic croutons  Citrus sponge cake A = D / G	Cheese and crackers A = G / D

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Day	Breakfast	Lunch	Tea served with milk	Snack
Monday	Wholemeal toast Cereal Baby Porridge Banana A = G / D	Mushroom and spinach carbonara A = G / D  Pear	Vegetable crumpets pizzas A = D  Freshly made fruit yogurt A = D	Vegetable crudities
Tuesday	Wholemeal toast Cereal Baby Porridge Banana A = G / D	Minted lamb and vegetable / lentil and vegetable hot pot topped with sliced potato A = C  Satsuma	Tomato and thyme soup with garlic roasted chickpeas A = D  Melon	Crackerbread with cucumber batons  A = G / D
Wednesday	Wholemeal toast Cereal Baby Porridge Banana A = G / D	Chicken / plant based casserole Served with cous cous A = C  Apple	Herby potato wedges Served with baked beans A = D  Oatmeal cookies A = G / D	Herby straws  A = G / D
Thursday	Wholemeal toast Cereal Baby Porridge Banana A = G / D	Macaroni and carrot cheese  A = G / D  Pineapple	Bombay cauliflower Served with flatbread A = D / G  Freshly made fruit yogurt A = D	Rice cake with apple  A = SS / SY / D
Friday	Wholemeal toast Cereal Baby Porridge Banana A = G / D	Chicken / plant based veggie fingers Served with chips and peas A = G / D  Oranges	Japanese vegetable rice A = D / SY  Carrot and spice cake A = G / D	Cheese and crackers  A = G / D

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