

NURSERY MENU W/C: 5th JULY 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Sausage & Baked Bean Gumbo (Lean Pork & Herb Sausage cooked with Green Pepper, Baked Beans & Onions) served with Peas and Rice.

Strawberry Cheesecake

Tea: Melted Cheese on Wholemeal Toast with Tomato & Hummous dip.

Fruit Fromage Frais

Tuesday. Lunch: Pork & Apple Hotpot (Lean Minced Pork Steak, cooked with Bramley Apple, Swede & Carrot) served with Mashed Potato, peas and gravy.

Summer fruit compote & Ice Cream

Tea: Brussels Pate on Wholemeal Toast with cherry tomatoes

Oat Cake & Banana

Wednesday. Lunch: Admiral's Pie (layered fillet of Cod, boiled egg & mashed potato, topped with grated cheddar cheese and baked 'til golden brown), served with French green beans and savoury white sauce.

Tropical Fruit Salad (Banana, Pineapple, kiwi & Mango)

Tea: Hot buttered crumpets with Cheese, Hummous dip, Carrot & Celery sticks

Fruit Yoghurt

Thursday. Lunch: Beef Stroganoff (Lean Minced Beef Steak, cooked with Onions, Green peppers and Mushrooms in a creamy sauce) served over Rice with Broccoli.

Stewed Fruit and ice cream

Tea: Scrambled eggs on wholemeal toast served with cherry tomatoes.

Lemon & Sultana Pancakes with Jam

Friday. Lunch: Spaghetti & Meatballs (Spaghetti smothered in homemade Tomato, Onion & Garlic Sauce & topped with Swedish Pork & Beef Meatballs)

Banana's & Custard

Tea: Wholemeal Pitta with Savoury Tuna mix & Salad Chunks

Flapjack & Sultanas

NURSERY MENU W/C: 12TH JULY 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Cottage Pie (Lean Minced beef cooked with Onion & gravy, topped with creamed potato and baked 'til golden brown) served with Carrots and Cauliflower.

Fruit Yoghurt

Tea: Macaroni Cheese (Pasta smothered in cheese sauce) served with salad chunks

Buttered Crackers with Apple and Raisins

Tuesday. Lunch: Sweet & Sour Chicken (Chicken, Onions, Sweet Pepper & Carrot in a Sweet & Sour Sauce) Served with Rice.

Bread & Butter Pudding with Sultanas

Tea: Cod Fillet Fish Fingers & Spaghetti

Digestive Biscuit with Cheese and Grapes

Wednesday. Lunch: Mediterranean Beef (Lean diced beef cooked with Tomatoes, Sweet peppers, Courgettes & Onions) served over Penne Pasta.

Ice Cream & Wafers

Tea: Sardines in Tomato Sauce on Wholemeal Toast with lettuce and cucumber

Strawberry Mousse

Thursday. Lunch: Smokey Fish Chowder (Alaskan Pollock fillets, some lightly smoked and cooked with diced potatoes, carrot, sweetcorn and celery), served with Crusty French bread.

Apple & Blueberry Pie & Custard

Tea: Cheese & Ham Pizza with salad chunks.

Fruit Yoghurt

Friday. Lunch: Moussaka (Lean Minced Lamb cooked with Tomatoes, Onions & Aubergines topped with Cheese sauce and Potato) served with Salad Chunks.

Pineapple & Ice Cream

Tea: Toasted Hot Cross Buns with Cheese & Apple

Cereal Fruit Bar

NURSERY MENU W/C: 19TH JULY 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Turkey Hash (Lean minced Turkey, cooked with onion, potatoes, carrots, parsnip & sage in gravy), served with peas.

Crème Caramel

Tea: Tuna Savoury Tortilla Wraps, served with celery and carrot sticks

Rich Tea Biscuit with Pear and Sultanas

Tuesday. Lunch: Tuna Bean Potato Bake (Flaked tuna steak, covered with baked beans, tomato Sauce and mashed potato and oven baked 'til golden brown) served with Broccoli.

Strawberry Sponge Flan (Sliced fresh Strawberries on a sponge flan base and Strawberry glaze)

Tea: Hot Dogs with Tomato Chutney & Salad Chunks

Buttered Crackers with Cheese & Raisins

Wednesday. Lunch: Cheese & Tomato Fusilli (pasta twisted covered in homemade cheesy, tomato & onion sauce) served with Salad Chunks

Treacle Sponge & Custard

Tea: Cream Cheese & Lemon Curd Wholemeal Sandwiches with Apple chunks

Strawberries & Melon

Thursday. Lunch: Chicken Neapolitan (Roast Chicken in tomato, onion, celery & carrot sauce), Served on Tagliatelle pasta and French green beans

Fruit Fromage Frais

Tea: Leek, Butter Bean & Potato Soup with Cheese Chunks & Sunflower Seeds

Shortbread Finger with Grapes

Friday. Lunch: Grilled Cumberland Sausage, served with Swede & Potato Mash, Cabbage and Onion Gravy.

Lemon Meringue Pie

Tea: Jacket Potato Wedges & Baked Beans

Fruit Fromage Frais

NURSERY MENU W/C: 26TH JULY 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Lamb's Liver & Onions (tender Lamb's Liver, thinly sliced and cooked in the oven with onions and gravy) served with creamed Potato, Peas and Sweet corn.

Rice Milk Pudding & Strawberry Jam

Tea: Cod Fillet Fish Fingers & Spaghetti

Buttered fruity Malt Loaf

Tuesday. Lunch: Spaghetti Bolognese (Lean Minced Beef cooked with Tomatoes, Onion, Carrot, Celery, Garlic and Herbs, served over Pasta).

Stewed Fruit and Custard

Tea: Ham, Pickle & Salad Chunks with Crusty French Bread

Lemon Cheesecake

Wednesday. Lunch: Chicken Supreme (Chicken cooked in a creamy sauce with Carrots, Sweet Corn, Onions and Red Grapes) served over boiled Rice.

Fresh Strawberry Jelly

Tea: Hot Buttered Toasted Teacakes with Cheese & Apple Chunks.

Cereal Fruit bar

Thursday. Lunch: Fisherman's Pie (Flaked fillet of Coley with Sweet corn in a savoury white sauce, topped with mashed potatoes and baked 'til golden brown) served with French Green Beans.

Fresh Fruit Salad (Melon, Banana, Kiwi & Grapes)

Tea: Wholemeal Pitta Bread with Melted Cheese & Spring Onion mix, Salad Chunks

Toffee Yoghurt

Friday. Lunch: Beef & Root Veg' Stew (Lean diced Beef, cooked with Carrots, Swede & Parsnips in gravy), served with mashed Potatoes & Peas.

Apple & Blackberry Crumble & Custard

Tea: Tuna Savoury Wholemeal Sandwiches with Salad chunks

Fruit Muffins