

NURSERY MENU W/C: 4th OCTOBER 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Chicken Korma (Chicken cooked in very mild creamy curry sauce - no chillies) served with Broccoli, Sweetcorn and Rice.

Bananas & Custard

Tea: Jacket Potato with Cream Cheese and Baked Beans

Fruit Yoghurt

Tuesday. Lunch: Chilli Con Carne (Lean minced steak, cooked with tomatoes, onion, green pepper & baked beans - no chillies!) served with Rice & Pitta Bread

Mandarin Sponge Flan (Juicy Mandarins on a sponge flan base covered in fruit glaze)

Tea: Cream Cheese Wholemeal sandwiches with carrot sticks & Hummous dip.

Oat Cakes & Sultanas

Wednesday. Lunch: St Bernard's Pie (Lean minced Turkey, cooked with onion, a hint of sage & gravy, topped with creamed potato & baked 'til golden brown) served with Broccoli & Sweetcorn.

Fresh Fruit Salad (Apple, Mandarin, Grapes & Banana)

Tea: Potato Croquettes and Baked Beans

Rich Tea Biscuit with Pear slices

Thursday. 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

Friday. Lunch: Fish Cakes (Flaked Fillet of Cod or Haddock, made in to cakes with mashed potato and baked 'til golden) served with Broccoli & Sweet Corn with Parsley sauce.

Jamaica Trifle (Layered Ginger Sponge & Pineapple under Custard)

Tea: Hot buttered Crumpets with Cheese and Salad chunks.

Cereal Fruit Bar

NURSERY MENU W/C: 11th OCTOBER 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Cheese & Onion Potato Bake (layers of Potato, Cheese and Onions baked 'til golden) served with Carrots and sliced Green Beans.

Chocolate Mousse

Tea: Mackerel Pate on Wholemeal Toast with cucumber.

Buttered Sultana Scones and Strawberry jam

Tuesday. Lunch: Chicken & Leek Casserole (Chicken and Leeks cooked in Gravy) served with Creamed Potato, Broccoli & Carrots.

Apple Pie & Custard

Tea: Vegetable Savoury rice, Naan Bread, Cucumber, Hummous & Raita Dip.

Fromage Frais

Wednesday. Lunch: Savoury Mince & Onions (Lean Minced beef stewed with Carrots, Onions and gravy) served with New Potatoes and cabbage.

Fruit Trifle (layers of Fresh Fruit and Sponge, topped with Custard).

Tea: Wholemeal Ham Sandwiches with Salad Chunks.

Flapjack & Sultanas

Thursday. Lunch: Sausage Casserole (pork sausage cooked in the oven with carrot & onion gravy) served with Mashed Potato & Broccoli

Strawberries and Ice Cream

Tea: Tuna, Sweet corn & pepper Tortilla Wrap with salad chunks.

Cereal Fruit Bar

Friday. Lunch: Salmon & Broccoli Oat Crumble (Flaked Salmon Steak & Broccoli Florets cooked in a savoury white sauce and baked under a savoury rolled oat crumble) with Peas.

Fruit Fromage Frais

Tea: Cream of Vegetable & Lentil Soup with Wholemeal Bread Roll.

Buttered Fruity Malt Loaf

NURSERY MENU W/C: 18th OCTOBER 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Shepherd's Pie (Lean Minced Lamb, cooked with Onion & Carrots, topped with mashed Potato and baked 'til golden brown), French Green Beans, Sweetcorn & Gravy.

Lemon Sponge & Custard

Tea: Macaroni Cheese (Pasta smothered in Cheese Sauce) with Cherry Tomatoes & Sunflower Seeds.

Fig Roll & Satsuma

Tuesday. Lunch: Ham & Mushroom Tagliatelle (Green Tagliatelle, covered in savoury white sauce loaded with Ham, Petis Pois and Mushrooms).

Chocolate Crepes & Mandarins

Tea: Wholemeal Cheese Sandwiches with Carrot Sticks & Hummous dip.

Crème Caramel

Wednesday. Lunch: Cod Fillet Fish Fingers, jacket Potato Wedges, Peas & Sweet corn with Parsley Sauce

Tapioca Milk Pudding with Blackcurrant jam

Tea: Baked Beans on Wholemeal Toast

Buttered Scotch Pancakes & Banana

Thursday. Lunch: Chicken & Mushroom Pie (Roast Chicken & Mushroom in gravy under short Crust pastry) served with Mashed Potato & Broccoli.

Peaches & Ice Cream

Tea: Wholemeal Pitta Bread with Cheese and Salad Chunks plus Pumpkin Seeds.

Digestive Biscuits with Apple & Raisins

Friday. Lunch: Aberdeen Angus Sausage with Onion Sauce, Potato & Celeriac Mash, served with Peas.

Strawberry Blancmange & Strawberries

Tea: Ham, pickle & salad chunks with crusty French bread.

Cheese & Buttered Cracker

NURSERY MENU W/C: 25th OCTOBER 2021

(Subject to seasonal availability of fresh ingredients)

Monday. Lunch: Corned Beef Hash (Potatoes, Carrots, Swede and Onions cooked in gravy with diced Corned Beef) served with Peas.

Banoffee Pie (sliced Banana with Toffee yoghurt topped with Digestive Biscuit crumble)

Tea: Potato Waffles & Baked beans.

Cereal Fruit Bar

Tuesday. Lunch: Homemade Lasagna (layers of Pasta and Bolognese, topped with white sauce and cheese) served with salad.

Buttered Scone & raisins

Tea: Tuna, Sweet corn Wholemeal Sandwiches with Cucumber

Fruit Yoghurt

Wednesday. Lunch: Irish Stew (Tender diced Lamb, Potatoes, Carrots and Swede cooked with Leek and Onions) topped with mint Dumplings, served with peas.

Pear & Chocolate Trifle (Layered Pears, Chocolate Sponge and Custard)

Tea: Spaghetti on Wholemeal Toast with grated Cheese

Fig Roll & Grapes

Thursday. Lunch: Roast Chicken, Creamed Potatoes, Carrots and Sprouts with Sage & Onion gravy.

Crème Caramel

Tea: Minestrone Soup with grated Cheese and Ciabatta Bread

Buttered Fruit malt Loaf

Friday. 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