

NURSERY MENU W/C: 6th JUNE 2022

(Subject to seasonal availability of fresh ingredients)

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

Rice Pudding with Blackcurrant jam

Tea: Baked Beans on Wholemeal Toast

Buttered Scotch Pancakes & Banana

Tuesday. 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

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

Strawberry Mousse & Strawberries

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

Cheese & Buttered Cracker

Thursday. 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

Friday. 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

NURSERY MENU W/C: 13th JUNE 2022

(Subject to seasonal availability of fresh ingredients)

Monday. 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

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

fruit fromage frais

Tea: Minestrone Soup with grated Cheese and Ciabatta Bread

Buttered Fruit malt Loaf

Wednesday. 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.

Malt biscuit with satsuma

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

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

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

Fruit Yoghurt

NURSERY MENU W/C: 20th JUNE 2022

(Subject to seasonal availability of fresh ingredients)

Monday. 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

Tuesday. 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

Wednesday. 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 & Sunflower seeds.

Buttered Crackers with Apple and Raisins

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

Angel cake and custard

Tea: Cod Fillet Fish Fingers & Spaghetti

Digestive Biscuit with Cheese and Grapes

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

Chocolate crepes and mandarin

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

Banana Mousse

NURSERY MENU W/C: 27TH JUNE 2022

(Subject to seasonal availability of fresh ingredients)

Monday. 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 Pie & Custard

Tea: Cheese & Ham Pizza with salad chunks.

Fruit Yoghurt

Tuesday. 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

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

Fruit fromage frais

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

Rich Tea Biscuit with Pear and Sultanas

Thursday. 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 covered in Strawberry glaze)

Tea: Hot Dogs with Tomato Chutney & Salad Chunks

Buttered Crackers with Cheese & Raisins

Friday. 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