



LUNCH MENU: AUTUMN '26

Rolling menu, from top left-hand side to bottom right-hand side. Menu is still being tested so some items may change places or sides/dessert swapped with another option.

main: minced pork and apple
casserole with new potatoes
side: mixed fruit

main: pizza
side: potato wedges

main: vegetable stew
dessert: Greek yoghurt with fruit salad

main: ham & cheese pasta bake
side: carrots

main: vegetable lasagne
dessert: garlic bread

main: fish pie
side: seasonal vegetables

main: chicken mash-top pie
side: broccoli and cauliflower

main: sausage with potato wedges
and beans
dessert: ground rice and fruit

main: vegetable curry
dessert: bananas and Greek yoghurt

main: cottage pie
side: beans

main: tomato pasta
side: salsa with tomatoes,
cucumber and chopped
parsley / coriander

main: pilchard pasta
dessert: Greek yoghurt with fruit

main: roast chicken dinner
side: roasted vegetables, parsnips,
butternut, squash or carrots

main: ham & cheese potato bake
side: seasonal vegetables

main: fish fingers with mash and
beans
dessert: flapjack and Greek yoghurt

main: wholemeal chicken stir-fry
dessert: cake (trialling options)

All meals are prepared on-site by Julie, the nursery chef. We also provide meals using alternative ingredients in the case where a child has an allergy, such as using dairy-free custard.