

Nursery Autumn Term Menu 2020



Week 1

Monday

A - Chicken burger

B - Veggie burger

Served with wedges, beans and peas.

Cornflake crunchie.

Tuesday

A - Roast beef

B - Country garden crumble

Served with roast potatoes, carrots, cauliflower and gravy.

Steamed sponge and custard.

Wednesday

A - Fish fingers

B - Veggie sausages

Served with steak cut fries and peas.

Shortcake biscuit.

Thursday

A - Roast gammon

B - Classic vegetable quiche

Served with roast potatoes, peas, Sweetcorn and gravy.

Banana flapjack.

Friday

A - Cottage pie

B - Vegetarian cottage pie

Served with carrots and sweetcorn.

Jelly and ice cream.

Week 2

Monday

A - Lasagne

B - Vegetarian lasagne

Served with garlic bread, salad and peas.

Strawberry whip.

Tuesday

A - Roast gammon

B - Cheese wheel

Served with roast potatoes, broccoli, swede and gravy.

Sticky toffee pudding and custard.

Wednesday

A - Fish pieces

B - Vegetable nuggets

Served with steak cut fries and peas.

Doughnut.

Thursday

A - Roast chicken

B - Oven baked omelette

Served with roast potatoes, carrots, broccoli and gravy.

Jam roly poly and custard.

Friday

A - Sweet and sour chicken

B - Vegetarian sweet and sour

Served with savoury rice.

Iced chocolate sponge.

Week 3

Monday

A - Beef cobbler

B - Tomato tumble

Served with mashed potatoes, carrots and cabbage.

Chocolate shortcake.

Tuesday

A - Roast pork

B - Roasted vegetable tart

Served with roast potatoes, mixed veg, cabbage and gravy.

Rice pudding with jam.

Wednesday

A - Fish fingers

B - Veggie sausages

Served with steak cut fries and peas.

Custard biscuit.

Thursday

A - Roast chicken

B - Broccoli and potato cheese bake

Served with roast potatoes, carrots, peas and gravy.

Marble sponge and custard.

Friday

A - Pasta bolognaise

B - Vegetarian bolognaise

Served with garlic bread, salad and peas.

Pineapple sponge.

Nursery Autumn Term Menu 2020



Week commencing -

November 2nd - week 1

November 9th - week 2

November 16th - week 3

November 23rd - week 1

November 30th - week 2

December 7th - week 3

December 14th - week 1

January 4th - week 2

January 11th - week 3

January 18th - week 1

January 25th - week 2

February 1st - week 3

February 8th - week 1

Ingredients

Country garden crumble - sweet potato, carrots, onions and broccoli in a tomato sauce topped with white sauce and a crumble topping.

Cheese wheel - potato and cheese rolled in pastry.

Classic vegetable quiche - cheese and onion or vegetables mixed with eggs and milk baked in an open flan.

Roasted vegetable tart - mixed roasted vegetables on a puff pastry base.

Tomato tumble - tomatoes, peppers and onion in a tomato sauce with a scone topping.

Oven baked omelette - sliced potatoes and onions baked in eggs and milk.

Broccoli and potato cheese bake - broccoli, potatoes and cheese baked in a white sauce.

Beef cobbler - minced beef, onions, carrots and peas with a scone dumpling.

Lasagne - minced beef layered between pasta sheets with a white sauce.

Pasta bolognaise - minced beef in a tomato and basil sauce with fusilli pasta and optional cheese topping.

Sweet and sour chicken - chicken breast with tomato, pineapple and onions.

Chicken burger - breaded chicken burger in a bun.

Vegetarian options - made with Quorn.

Veggie sausage - made with Quorn.

Vegetable nuggets - mixed vegetables coated in breadcrumbs.

Veggie burger - made with Quorn.

Please ensure that you discuss the menu and your child is happy with the lunch you have booked for that day.

Pudding - Fresh fruit will be available if your child prefers this to the option on the day.