

Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognese (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (D) (F) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Speldhurst Pork & Beef Sausage Ragu (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, tomato passata, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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 PU = Contains Pulses/Beans S = Contains Soya SD = Contains Sulphur Dioxide T = Contains Tomato

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NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries												
Monday	Paneer & Sweet Potato Dahl			●	●				●		●		●	●
	Coriander Rice			●					●				●	●
	Fruit Salad of Apple, Pear & Apricot			●					●				●	●
Tuesday	Italian Beef Bolognaise	●		●									●	●
	Pasta						●		●				●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●		●	●
Wednesday	Roast Chicken in Gravy								●				●	●
	with Baby New Potatoes								●				●	●
	Cabbage & Carrots								●				●	●
	Diced Peaches			●					●				●	●
Thursday	with Vanilla Creme Fraiche			●	●				●				●	●
	Tuscan Salmon			●	●		●		●		●		●	●
	White Rice			●					●				●	●
Friday	Fresh Melon			●					●				●	●
	Pork Chow Mein			●					●	●	●		●	●
	Wholewheat Noodles			●				●					●	●
	Greek Style Pear & Apple Yoghurt			●	●			●					●	●

Week B	Dish	Dietaries												
Monday	Mango Chicken			●					●				●	●
	Brown Rice								●				●	●
	Strawberry Fromage Frais			●	●				●				●	●
Tuesday	Spanish Bean Stew			●	●				●		●		●	●
	Roasted Rosemary New Potatoes								●				●	●
	Sweet Potato & Blueberry Oat Bar			●				●	●				●	●
Wednesday	Sweet & Sour Chicken			●					●			●	●	●
	Wholewheat Noodles			●				●					●	●
	Greek Style Vanilla Yoghurt			●	●			●					●	●
Thursday	Lamb & Apricot Tagine			●						●		●	●	●
	White Rice			●					●				●	●
	Oaty Apple Slice			●	●			●				●	●	●
Friday	Beef Bourguignon	●		●					●				●	●
	Mashed Potato								●				●	●
	Peaches & Pineapple			●					●				●	●
	with Creme Fraiche				●				●				●	●

Week C	Dish	Dietaries															
Monday	Vegetable Korma			●	●					●		●			●		●
	Savoury Vegetable Rice									●		●				●	●
	Fruit Salad of Peach, Pear & Apple			●						●						●	●
Tuesday	Simply Chicken			●											●		●
	Pasta								●	●						●	●
	Breadsticks with Cheddar Cheese				●				●	●						●	●
Wednesday	Mild Vegetable Chilli			●								●		●	●		●
	Wild Rice									●						●	●
	Greek Style Mango & Pineapple Yoghurt			●	●					●						●	●
Thursday	Speldhurst Pork & Beef Sausage Ragu	●		●					●		●			●	●		●
	Herb Roasted New Potatoes									●							
	Carrot, Cinnamon & Cream Cheese Sponge			●	●				●							●	●
Friday	All Time Favourites Menu																

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Day	Main Course		Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy (D) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (D) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (D) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (G) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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ALL TIME FAVOURITES NURSERY

LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Veggie Meatballs in Gravy			●	●				●	●		●	●			●	●
	Pasta								●	●						●	●
	Apricot Flapjack			●					●	●					●	●	●
29 May 2026	Chicken Saag			●	●						●			●		●	●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry			●	●				●	●		●			●	●	●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Chicken			●	●						●			●		●	●
	Pasta								●	●						●	●
	Orange & Rosemary Flapjack			●					●	●						●	●
31 Jul 2026	Mediterranean Beef Meatballs	●		●					●	●		●			●	●	●
	Pasta								●	●						●	●
	Banana Yoghurt			●	●				●	●						●	●
21 Aug 2026	Butter Chicken			●	●						●			●		●	●
	White Rice								●	●						●	●
	Coconut Sponge			●					●	●		●				●	●
11 Sep 2026	Thai Green Chicken Curry			●	●						●					●	●
	Wholewheat Noodles			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Turkey in Gravy										●					●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●						●	●
	Barbecue Chicken			●										●		●	●
	White Rice								●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Halal Lamb Bolognese (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, minced lamb	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Halal Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (D) (F) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Halal Chicken Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced chicken breast	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Halal Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Halal Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Halal Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Halal Chicken Bourguignon (T)	vegetable stock, diced chicken breast, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Halal Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Halal Chicken & Beef Sausage Ragu (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, Halal chicken & beef sausage	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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HALAL NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries												
Monday	Paneer & Sweet Potato Dahl			●	●				●		●		●	●
	Coriander Rice			●					●				●	●
	Fruit Salad of Apple, Pear & Apricot			●					●				●	●
Tuesday	Italian Halal Lamb Bolognaise			●					●				●	●
	Pasta			●	●			●	●				●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●		●			●	●
Wednesday	Roast Halal Chicken in Gravy			●					●				●	●
	with Baby New Potatoes			●					●				●	●
	Cabbage & Carrots			●					●				●	●
	Diced Peaches			●					●				●	●
Thursday	Tuscan Salmon			●	●		●		●		●		●	●
	White Rice			●					●				●	●
	Fresh Melon			●					●				●	●
Friday	Halal Chicken Chow Mein			●					●		●		●	●
	Wholewheat Noodles			●				●	●				●	●
	Greek Style Pear & Apple Yoghurt			●	●				●				●	●

Week B	Dish	Dietaries												
Monday	Mango Halal Chicken			●					●				●	●
	Brown Rice			●					●				●	●
	Strawberry Fromage Frais			●	●				●				●	●
Tuesday	Spanish Bean Stew			●	●				●		●		●	●
	Roasted Rosemary New Potatoes			●					●				●	●
	Sweet Potato & Blueberry Oat Bar			●			●		●				●	●
Wednesday	Sweet & Sour Halal Chicken			●					●			●	●	●
	Wholewheat Noodles			●			●		●				●	●
	Greek Style Vanilla Yoghurt			●	●				●				●	●
Thursday	Halal Lamb & Apricot Tagine			●					●		●		●	●
	White Rice			●					●				●	●
	Oaty Apple Slice			●	●		●		●		●		●	●
Friday	Halal Chicken Bourguignon			●					●			●	●	●
	Mashed Potato			●					●				●	●
	Peaches & Pineapple			●					●				●	●
	with Creme Fraiche			●	●				●				●	●

Week C	Dish	Dietaries												
Monday	Vegetable Korma			●	●				●		●		●	●
	Savoury Vegetable Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apple			●					●				●	●
Tuesday	Simply Halal Chicken			●					●				●	●
	Pasta			●			●		●				●	●
	Breadsticks			●			●		●				●	●
Wednesday	Mild Vegetable Chilli			●	●				●		●		●	●
	Wild Rice			●					●				●	●
	Greek Style Mango & Pineapple Yoghurt			●	●				●				●	●
Thursday	Halal Chicken & Beef Sausage Ragu	●		●			●		●		●		●	●
	Herb Roasted New Potatoes			●					●				●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●		●		●		●		●	●
Friday	All Time Favourites Menu													

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy (D) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Halal Chicken Saag (D) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Halal Chicken (D) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Vegan Meatballs (PU) (S) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, vegan meatballs, swede	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Halal Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Halal Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Halal Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Halal Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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HALAL ALL TIME FAVOURITES

NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Veggie Meatballs in Gravy			●	●				●	●		●	●		●	●	●
	Pasta								●	●						●	●
	Apricot Flapjack			●					●	●				●		●	●
29 May 2026	Halal Chicken Saag			●	●				●	●		●		●	●		●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry			●	●				●	●		●		●	●		●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Halal Chicken			●	●				●	●		●		●	●		●
	Pasta								●	●						●	●
	Orange & Rosemary Flapjack			●					●	●						●	●
31 Jul 2026	Mediterranean Vegan Meatballs			●					●	●		●	●		●	●	●
	Pasta								●	●						●	●
	Banana Yoghurt			●	●				●	●						●	●
21 Aug 2026	Butter Halal Chicken			●	●				●	●		●		●	●		●
	White Rice								●	●						●	●
	Coconut Sponge			●					●	●		●				●	●
11 Sep 2026	Thai Green Halal Chicken Curry			●	●				●	●		●				●	●
	Wholewheat Noodles			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Halal Chicken in Gravy								●	●						●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●							●
	Barbecue Halal Chicken			●					●	●				●	●		●
	White Rice								●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Vegetable Bolognaise (PU) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, green lentils, button mushrooms	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Quorn Vegan Fillets in Gravy (G) (PU) with Baby New Potatoes	Quorn vegan fillet, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Beans (D) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, bechamel (contains coconut), haricot beans	White Rice	Fresh Melon
Friday	Vegetable Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, black turtle beans	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Vegetables (PU) (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, haricot beans, mango, apple, grape	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Vegetables (PU) (SD) (T)	red kidney beans, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock, black turtle beans	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Chickpea & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Bean Bourguignon (PU) (T)	vegetable stock, red kidney beans, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Quorn & Lentils (G) (PU) (T)	Quorn vegan pieces, garlic puree, rice flour, tomato passata, red lentils, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Vegetable Ragù (PU) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, haricot beans, red kidney beans	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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PU = Contains Pulses/Beans S = Contains Soya SD = Contains Sulphur Dioxide T = Contains Tomato

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VEGETARIAN NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries													
Monday	Paneer & Sweet Potato Dahl			●	●				●		●		●	●	●
	Coriander Rice			●					●					●	●
	Fruit Salad of Apple, Pear & Apricot			●					●					●	●
Tuesday	Italian Vegetable Bolognese			●					●		●		●	●	●
	Pasta			●	●			●	●					●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●			●	●
Wednesday	Quorn Vegan Fillets in Gravy							●	●		●			●	●
	with Baby New Potatoes							●	●		●			●	●
	Cabbage & Carrots							●	●					●	●
	Diced Peaches			●					●					●	●
Thursday	Tuscan Beans			●	●				●		●		●	●	●
	White Rice			●					●					●	●
	Fresh Melon			●					●					●	●
Friday	Vegetable Chow Mein			●				●	●		●		●	●	●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Pear & Apple Yoghurt			●	●			●	●					●	●

Week B	Dish	Dietaries													
Monday	Mango Vegetables			●					●		●		●	●	●
	Brown Rice			●					●					●	●
	Strawberry Fromage Frais			●	●				●					●	●
Tuesday	Spanish Bean Stew			●	●				●		●		●	●	●
	Roasted Rosemary New Potatoes			●				●	●					●	●
	Sweet Potato & Blueberry Oat Bar			●				●	●					●	●
Wednesday	Sweet & Sour Vegetables			●					●		●		●	●	●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Vanilla Yoghurt			●	●				●		●		●	●	●
Thursday	Chickpea & Apricot Tagine			●					●		●		●	●	●
	White Rice			●					●					●	●
	Oaty Apple Slice			●	●			●	●		●			●	●
Friday	Bean Bourguignon			●					●		●		●	●	●
	Mashed Potato			●					●					●	●
	Peaches & Pineapple with Creme Fraiche			●	●				●					●	●

Week C	Dish	Dietaries													
Monday	Vegetable Korma			●	●				●		●		●	●	●
	Savoury Vegetable Rice			●					●					●	●
	Fruit Salad of Peach, Pear & Apple			●					●					●	●
Tuesday	Simply Quorn & Lentils			●				●	●		●		●	●	●
	Pasta							●	●					●	●
	Breadsticks with Cheddar Cheese				●			●	●					●	●
Wednesday	Mild Vegetable Chilli			●					●		●		●	●	●
	Wild Rice			●					●					●	●
	Greek Style Mango & Pineapple Yoghurt			●	●				●					●	●
Thursday	Vegetable Ragù			●					●		●		●	●	●
	Herb Roasted New Potatoes			●					●					●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●			●			●	●
Friday	All Time Favourites Menu														

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy (D) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chickpea Saag (D) (PU) (SD) (T)	red lentils, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Vegetables (D) (PU) (SD) (T)	haricot beans, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Vegan Meatballs (PU) (S) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, vegan meatballs, swede	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chickpea & Lentil Curry (D) (PU) (SD) (T)	tomato paste, tomato passata, bechamel (contains coconut), cream, chickpeas, red lentils, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Lentil Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Quorn Vegan Fillets in Gravy (G) (PU) with Baby New Potatoes	Quorn vegan fillet, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Beans (PU) (SD) (T)	white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, red kidney beans, haricot beans	White Rice	Greek Style Vanilla Yoghurt (D)

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VEGETARIAN ALL TIME FAVOURITES

NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Veggie Meatballs in Gravy			●	●				●	●		●	●		●	●	●
	Pasta								●	●						●	●
	Apricot Flapjack			●					●	●				●		●	●
29 May 2026	Chickpea Saag			●	●				●	●		●		●	●	●	●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry			●	●				●	●		●		●	●	●	●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Vegetables			●	●				●	●		●		●	●	●	●
	Pasta							●	●	●						●	●
	Orange & Rosemary Flapjack			●				●	●	●						●	●
31 Jul 2026	Mediterranean Vegan Meatballs			●					●	●		●	●		●	●	●
	Pasta							●	●	●						●	●
	Banana Yoghurt			●	●				●	●						●	●
21 Aug 2026	Butter Chickpea & Lentil Curry			●	●				●	●		●		●	●	●	●
	White Rice								●	●						●	●
	Coconut Sponge			●				●	●	●		●				●	●
11 Sep 2026	Thai Green Lentil Curry			●	●				●	●		●				●	●
	Wholewheat Noodles			●				●	●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Quorn Vegan Fillets in Gravy							●	●	●		●				●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●						●	●
	Barbecue Beans			●					●	●		●		●	●	●	●
	White Rice								●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Lentil & Sweet Potato Dahl (Dairy Free) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Vegetable Bolognese (PU) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, green lentils, button mushrooms	Pasta (G)	Courgette & Lime Sponge Slice (Dairy Free) (G) (S)
Wednesday	Roast Quorn Fillet in Gravy (G) (PU) with Baby New Potatoes	Quorn vegan fillet, stock, gravy	Cabbage & Carrots	Diced Peaches with Dairy Free Coconut & Mango Yoghurt (SD)
Thursday	Tuscan Beans (Vegan) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, lemon juice, basil, vegetable stock, haricot beans, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Vegetable Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, black turtle beans	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Mango) (SD)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Vegetables (PU) (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, haricot beans, mango, apple, grape	Brown Rice	Dairy Free Coconut Yoghurt (Banana) (SD)
Tuesday	Spanish Bean Stew (Dairy Free) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Vegetables (PU) (SD) (T)	red kidney beans, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock, black turtle beans	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Banana) (SD)
Thursday	Chickpea & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, dates	White Rice	Plain Flapjack (Gluten Free)
Friday	Bean Bourguignon (PU) (T)	vegetable stock, red kidney beans, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Dairy Free Coconut & Banana Yoghurt (SD)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (Dairy Free) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, mango chutney, bechamel (contains coconut), Korma spice mix, butternut squash	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Quorn & Lentils (G) (PU) (T)	Quorn vegan pieces, garlic puree, rice flour, tomato passata, red lentils, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Grated Dairy Free Cheese
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)
Thursday	Vegetable Ragu (PU) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, haricot beans, red kidney beans	Herb Roasted New Potatoes	Carrot & Cinnamon Sponge (Dairy Free) (G) (S)
Friday	All Time Favourites Menu			

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vegan NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries													
Monday	Lentil & Sweet Potato Dahl (Dairy Free)			●					●		●		●	●	●
	Coriander Rice			●					●					●	●
	Fruit Salad of Apple, Pear & Apricot			●					●					●	●
Tuesday	Italian Vegetable Bolognese			●					●		●			●	●
	Pasta							●	●					●	●
	Courgette & Lime Sponge Slice (Dairy Free)			●				●	●		●			●	●
Wednesday	Roast Quorn Fillet in Gravy							●	●		●			●	●
	with Baby New Potatoes							●	●		●			●	●
	Cabbage & Carrots							●	●					●	●
	Diced Peaches			●					●					●	●
Thursday	with Dairy Free Coconut & Mango Yoghurt			●					●		●			●	●
	Tuscan Beans (Vegan)			●					●		●		●	●	●
	White Rice			●					●					●	●
Friday	Fresh Melon			●					●					●	●
	Vegetable Chow Mein			●					●		●			●	●
	Wholewheat Noodles			●				●	●					●	●
	Dairy Free Coconut Yoghurt (Mango)			●					●		●			●	●

Week B	Dish	Dietaries													
Monday	Mango Vegetables			●					●		●		●	●	●
	Brown Rice								●					●	●
	Dairy Free Coconut Yoghurt (Banana)			●					●		●			●	●
Tuesday	Spanish Bean Stew (Dairy Free)			●					●		●		●	●	●
	Roasted Rosemary New Potatoes							●	●					●	●
	Sweet Potato & Blueberry Oat Bar			●				●	●					●	●
Wednesday	Sweet & Sour Vegetables			●					●		●		●	●	●
	Wholewheat Noodles			●				●	●					●	●
	Dairy Free Coconut Yoghurt (Banana)			●					●		●			●	●
Thursday	Chickpea & Apricot Tagine			●					●		●		●	●	●
	White Rice								●					●	●
	Plain Flapjack (Gluten Free)								●					●	●
Friday	Bean Bourguignon			●					●		●		●	●	●
	Mashed Potato								●					●	●
	Peaches & Pineapple			●					●					●	●
	with Dairy Free Coconut & Banana Yoghurt			●					●		●			●	●

Week C	Dish	Dietaries													
Monday	Vegetable Korma (Dairy Free)			●					●		●		●	●	●
	Savoury Vegetable Rice								●					●	●
	Fruit Salad of Peach, Pear & Apple			●					●					●	●
Tuesday	Simply Quorn & Lentils			●				●	●		●			●	●
	Pasta							●	●					●	●
	Breadsticks							●	●					●	●
Wednesday	with Grated Dairy Free Cheese			●					●					●	●
	Mild Vegetable Chilli			●					●		●		●	●	●
	Wild Rice								●					●	●
Thursday	Dairy Free Coconut Yoghurt (Strawberry)			●					●		●			●	●
	Vegetable Ragu			●					●		●		●	●	●
	Herb Roasted New Potatoes								●					●	●
Friday	Carrot & Cinnamon Sponge (Dairy Free)			●				●	●		●			●	●
	All Time Favourites Menu														

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Vegan Meatballs in Gravy (Dairy Free) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chickpea Saag (Dairy Free) (PU) (SD) (T)	red lentils, spinach, potato, carrot, bechamel (contains coconut), tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (Dairy Free) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste	White Rice	Fresh Melon
10 Jul 2026	Portuguese Vegetables (Dairy Free) (PU) (SD) (T)	haricot beans, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Vegan Meatballs (PU) (S) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, vegan meatballs, swede	Pasta (G)	Dairy Free Coconut Yoghurt (Strawberry) (SD)
21 Aug 2026	Butter Chickpea & Lentil Curry (Dairy Free) (PU) (SD) (T)	tomato paste, tomato passata, bechamel (contains coconut), chickpeas, red lentils, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Lentil Curry (Dairy Free) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, red lentils, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Quorn Fillet in Gravy (G) (PU) with Baby New Potatoes	Quorn vegan fillet, stock, gravy	Cabbage & Carrots	Dairy Free Coconut Yoghurt (Strawberry) (SD)
23 Oct 2026	Barbecue Beans (PU) (SD) (T)	white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, red kidney beans, haricot beans	White Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)

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Spring Summer 2026

[illegible]

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognaise (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Chicken (D) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, diced chicken breast, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Speldhurst Pork & Beef Sausage Ragu (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, tomato passata, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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FISH FREE NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries													
Monday	Paneer & Sweet Potato Dahl			●	●				●		●		●	●	●
	Coriander Rice			●					●					●	●
	Fruit Salad of Apple, Pear & Apricot			●					●					●	●
Tuesday	Italian Beef Bolognaise	●		●									●	●	●
	Pasta			●				●	●					●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●			●	●
Wednesday	Roast Chicken in Gravy								●					●	●
	with Baby New Potatoes								●					●	●
	Cabbage & Carrots								●					●	●
	Diced Peaches			●					●					●	●
Thursday	with Vanilla Creme Fraiche			●	●				●					●	●
	Tuscan Chicken			●	●						●		●	●	●
	White Rice			●					●					●	●
Friday	Fresh Melon			●					●					●	●
	Pork Chow Mein			●						●	●			●	●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Pear & Apple Yoghurt			●	●			●	●					●	●

Week B	Dish	Dietaries													
Monday	Mango Chicken			●					●				●	●	●
	Brown Rice			●					●					●	●
	Strawberry Fromage Frais			●	●				●					●	●
Tuesday	Spanish Bean Stew			●	●				●		●		●	●	●
	Roasted Rosemary New Potatoes			●					●					●	●
	Sweet Potato & Blueberry Oat Bar			●				●	●					●	●
Wednesday	Sweet & Sour Chicken			●					●				●	●	●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Vanilla Yoghurt			●	●				●					●	●
Thursday	Lamb & Apricot Tagine			●							●		●	●	●
	White Rice			●					●					●	●
	Oaty Apple Slice			●	●			●	●				●	●	●
Friday	Beef Bourguignon	●		●					●				●	●	●
	Mashed Potato			●					●					●	●
	Peaches & Pineapple			●					●					●	●
	with Creme Fraiche			●	●				●					●	●

Week C	Dish	Dietaries													
Monday	Vegetable Korma			●	●				●		●		●	●	●
	Savoury Vegetable Rice			●					●					●	●
	Fruit Salad of Peach, Pear & Apple			●					●					●	●
Tuesday	Simply Chicken			●									●	●	●
	Pasta							●	●					●	●
	Breadsticks							●	●					●	●
Wednesday	with Cheddar Cheese				●				●					●	●
	Mild Vegetable Chilli			●					●		●		●	●	●
	Wild Rice			●					●					●	●
Thursday	Greek Style Mango & Pineapple Yoghurt			●	●				●					●	●
	Speldhurst Pork & Beef Sausage Ragu	●		●				●		●			●	●	●
	Herb Roasted New Potatoes			●					●					●	●
Friday	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●	●		●			●	●
	All Time Favourites Menu														

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy (D) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (D) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (D) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (G) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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FISH FREE ALL TIME FAVOURITES
NURSERY LUNCH MENU
Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Veggie Meatballs in Gravy			●	●				●	●		●	●			●	●
	Pasta			●					●	●						●	●
	Apricot Flapjack			●					●	●				●		●	●
29 May 2026	Chicken Saag			●	●						●		●			●	●
	White Rice			●					●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry			●	●				●	●		●				●	●
	White Rice			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Chicken			●	●						●		●			●	●
	Pasta			●				●	●							●	●
	Orange & Rosemary Flapjack			●				●	●							●	●
31 Jul 2026	Mediterranean Beef Meatballs	●		●				●	●		●					●	●
	Pasta			●				●	●							●	●
	Banana Yoghurt			●	●				●	●						●	●
21 Aug 2026	Butter Chicken			●	●						●		●			●	●
	White Rice			●					●	●						●	●
	Coconut Sponge			●				●	●		●					●	●
11 Sep 2026	Thai Green Chicken Curry			●	●						●					●	●
	Wholewheat Noodles			●				●	●							●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Turkey in Gravy										●					●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●						●	●
	Barbecue Chicken			●									●			●	●
	White Rice			●					●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Lentil & Sweet Potato Dahl (Dairy Free) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognese (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Courgette & Lime Sponge Slice (Dairy Free) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Dairy Free Coconut & Mango Yoghurt (SD)
Thursday	Tuscan Salmon (Dairy Free) (F) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Mango) (SD)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Dairy Free Coconut Yoghurt (Banana) (SD)
Tuesday	Spanish Bean Stew (Dairy Free) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Banana) (SD)
Thursday	Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Plain Flapjack (Gluten Free)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Dairy Free Coconut & Banana Yoghurt (SD)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (Dairy Free) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, mango chutney, bechamel (contains coconut), Korma spice mix, butternut squash	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Grated Dairy Free Cheese
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)
Thursday	Speldhurst Pork & Beef Sausage Ragù (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, tomato passata, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Carrot & Cinnamon Sponge (Dairy Free) (G) (S)
Friday	All Time Favourites Menu			

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DAIRY FREE NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries												
Monday	Lentil & Sweet Potato Dahl (Dairy Free)			●					●		●		●	●
	Coriander Rice			●					●				●	●
	Fruit Salad of Apple, Pear & Apricot			●					●				●	●
Tuesday	Italian Beef Bolognaise	●		●									●	●
	Pasta							●	●				●	●
	Courgette & Lime Sponge Slice (Dairy Free)			●				●			●		●	●
Wednesday	Roast Chicken in Gravy													
	with Baby New Potatoes								●				●	●
	Cabbage & Carrots								●				●	●
	Diced Peaches			●					●				●	●
Thursday	Tuscan Salmon (Dairy Free)			●				●		●		●	●	●
	White Rice			●				●					●	●
	Fresh Melon			●				●					●	●
Friday	Pork Chow Mein			●					●	●	●		●	●
	Wholewheat Noodles			●				●					●	●
	Dairy Free Coconut Yoghurt (Mango)			●				●				●	●	●

Week B	Dish	Dietaries												
Monday	Mango Chicken			●					●				●	●
	Brown Rice			●					●				●	●
	Dairy Free Coconut Yoghurt (Banana)			●					●		●		●	●
Tuesday	Spanish Bean Stew (Dairy Free)			●						●		●	●	●
	Roasted Rosemary New Potatoes			●					●				●	●
	Sweet Potato & Blueberry Oat Bar			●				●					●	●
Wednesday	Sweet & Sour Chicken			●								●	●	●
	Wholewheat Noodles			●				●				●	●	●
	Dairy Free Coconut Yoghurt (Banana)			●							●		●	●
Thursday	Lamb & Apricot Tagine			●						●		●	●	●
	White Rice			●					●				●	●
	Plain Flapjack (Gluten Free)								●				●	●
Friday	Beef Bourguignon	●		●								●	●	●
	Mashed Potato			●					●				●	●
	Peaches & Pineapple			●					●				●	●
	with Dairy Free Coconut & Banana Yoghurt			●					●		●		●	●

Week C	Dish	Dietaries												
Monday	Vegetable Korma (Dairy Free)			●					●		●		●	●
	Savoury Vegetable Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apple			●					●				●	●
Tuesday	Simply Chicken			●								●	●	●
	Pasta							●	●				●	●
	Breadsticks							●	●				●	●
Wednesday	Mild Vegetable Chilli			●						●		●	●	●
	Wild Rice			●					●				●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●					●		●		●	●
Thursday	Speldhurst Pork & Beef Sausage Ragu	●		●				●		●		●	●	●
	Herb Roasted New Potatoes			●					●				●	●
	Carrot & Cinnamon Sponge (Dairy Free)			●				●			●		●	●
Friday	All Time Favourites Menu													

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Day	Main Course		Side Dish	Second Course
8 May 2026	Swedish Vegan Meatballs in Gravy (Dairy Free) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (Dairy Free) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (Dairy Free) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (Dairy Free) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (G) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Dairy Free Coconut Yoghurt (Strawberry) (SD)
21 Aug 2026	Butter Chicken (Dairy Free) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (Dairy Free) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Dairy Free Coconut Yoghurt (Strawberry) (SD)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)

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DAIRY FREE ALL TIME FAVOURITES
NURSERY LUNCH MENU
Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Vegan Meatballs in Gravy (Dairy Free)			●					●	●		●	●			●	●
	Pasta								●	●						●	●
	Apricot Flapjack			●					●	●					●	●	●
29 May 2026	Chicken Saag (Dairy Free)			●							●		●			●	●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry (Dairy Free)			●					●	●		●				●	●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Chicken (Dairy Free)			●							●		●			●	●
	Pasta								●	●						●	●
	Orange & Rosemary Flapjack			●					●	●						●	●
31 Jul 2026	Mediterranean Beef Meatballs	●		●					●	●		●				●	●
	Pasta								●	●						●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●					●	●			●			●	●
21 Aug 2026	Butter Chicken (Dairy Free)			●							●		●			●	●
	White Rice								●	●						●	●
	Coconut Sponge			●					●	●		●				●	●
11 Sep 2026	Thai Green Chicken Curry (Dairy Free)			●							●					●	●
	Wholewheat Noodles			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Turkey in Gravy										●					●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Dairy Free Coconut Yoghurt (Strawberry)			●					●	●			●			●	●
	Barbecue Chicken			●									●		●	●	●
	White Rice								●	●						●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●					●	●			●			●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognaise (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Gluten Free Pasta	Plain Flapjack (Gluten Free)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (D) (F) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Gluten Free Pasta	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Plain Flapjack (Gluten Free)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Gluten Free Pasta	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Plain Flapjack (Gluten Free)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Gluten Free Pasta	Corncake with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Sausage Ragu (Gluten Free) (PU) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, gluten free pork sausage	Herb Roasted New Potatoes	Plain Flapjack (Gluten Free)
Friday	All Time Favourites Menu			

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GLUTEN FREE NURSERY LUNCH MENU

Spring Summer 2026

Week A	Dish	Dietaries													
Monday	Paneer & Sweet Potato Dahl Coriander Rice Fruit Salad of Apple, Pear & Apricot			●	●					●		●		●	●
Tuesday	Italian Beef Bolognaise Gluten Free Pasta Plain Flapjack (Gluten Free)	●		●						●				●	●
Wednesday	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Diced Peaches with Vanilla Creme Fraiche			●	●					●				●	●
Thursday	Tuscan Salmon White Rice Fresh Melon			●	●		●			●		●		●	●
Friday	Pork Chow Mein Gluten Free Pasta Greek Style Pear & Apple Yoghurt			●	●					●	●			●	●

Week B	Dish	Dietaries													
Monday	Mango Chicken Brown Rice Strawberry Fromage Frais			●	●					●				●	●
Tuesday	Spanish Bean Stew Roasted Rosemary New Potatoes Plain Flapjack (Gluten Free)			●	●					●		●		●	●
Wednesday	Sweet & Sour Chicken Gluten Free Pasta Greek Style Vanilla Yoghurt			●	●					●		●		●	●
Thursday	Lamb & Apricot Tagine White Rice Plain Flapjack (Gluten Free)			●						●		●		●	●
Friday	Beef Bourguignon Mashed Potato Peaches & Pineapple with Creme Fraiche	●		●	●					●				●	●

Week C	Dish	Dietaries													
Monday	Vegetable Korma Savoury Vegetable Rice Fruit Salad of Peach, Pear & Apple			●	●					●		●		●	●
Tuesday	Simply Chicken Gluten Free Pasta Corncake with Cheddar Cheese			●	●					●				●	●
Wednesday	Mild Vegetable Chilli Wild Rice Greek Style Mango & Pineapple Yoghurt			●	●					●		●		●	●
Thursday	Sausage Ragu (Gluten Free) Herb Roasted New Potatoes Plain Flapjack (Gluten Free)			●						●	●		●	●	●
Friday	All Time Favourites Menu														

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Chickpeas in Gravy (Soya Free) (D) (PU) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, chickpeas	Gluten Free Pasta	Plain Flapjack (Gluten Free)
29 May 2026	Chicken Saag (D) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (D) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Gluten Free Pasta	Plain Flapjack (Gluten Free)
31 Jul 2026	Mediterranean Diced Chicken (Gluten Free) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, diced chicken breast, swede	Gluten Free Pasta	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Plain Flapjack (Gluten Free)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Gluten Free Pasta	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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GLUTEN FREE ALL TIME FAVOURITES NURSERY LUNCH MENU Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries													
8 May 2026	Swedish Chickpeas in Gravy (Soya Free)			●	●					●		●		●	●
	Gluten Free Pasta									●				●	●
	Plain Flapjack (Gluten Free)									●				●	●
29 May 2026	Chicken Saag			●	●							●		●	●
	White Rice									●				●	●
	Fruit Salad of Peach, Pear & Apricot			●						●				●	●
19 Jun 2026	Vegetable Massaman Curry			●	●							●		●	●
	White Rice									●				●	●
	Fresh Melon			●						●				●	●
10 Jul 2026	Portuguese Chicken			●	●							●		●	●
	Gluten Free Pasta									●				●	●
	Plain Flapjack (Gluten Free)									●				●	●
31 Jul 2026	Mediterranean Diced Chicken (Gluten Free)			●								●		●	●
	Gluten Free Pasta									●				●	●
	Banana Yoghurt			●	●					●				●	●
21 Aug 2026	Butter Chicken			●	●							●		●	●
	White Rice									●				●	●
	Plain Flapjack (Gluten Free)									●				●	●
11 Sep 2026	Thai Green Chicken Curry			●	●							●		●	●
	Gluten Free Pasta									●				●	●
	Fresh Melon			●						●				●	●
2 Oct 2026	Roast Turkey in Gravy											●		●	●
	with Baby New Potatoes									●				●	●
	Cabbage & Carrots									●				●	●
23 Oct 2026	Mango Yoghurt			●	●					●				●	●
	Barbecue Chicken			●								●		●	●
	White Rice									●				●	●
	Greek Style Vanilla Yoghurt			●	●					●				●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (Pulse Free) (D) (SD) (T)	spinach, sweet potato, carrot, cream, tomato paste, tomato passata, paneer cheese, stock, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognese (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (Pulse Free) (D) (F) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, salmon, stock	White Rice	Fresh Melon
Friday	Pork Chow Mein (Pulse Free) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Butternut Stew (Pulse Free) (D) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, stock, butternut squash	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (Pulse Free) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, diced lamb, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (Pulse Free) (D) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, Korma spice mix, butternut squash	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (Pulse Free) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Speldhurst Pork & Beef Sausage Ragu (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, tomato passata, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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PULSE & Bean FREE NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries												
Monday	Paneer & Sweet Potato Dahl (Pulse Free)			●	●				●				●	●
	Coriander Rice			●					●				●	●
	Fruit Salad of Apple, Pear & Apricot			●					●				●	●
Tuesday	Italian Beef Bolognaise	●		●									●	●
	Pasta			●				●	●				●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●		●	●
Wednesday	Roast Chicken in Gravy			●					●				●	●
	with Baby New Potatoes			●					●				●	●
	Cabbage & Carrots			●					●				●	●
	Diced Peaches			●					●				●	●
Thursday	Tuscan Salmon (Pulse Free)			●	●		●		●			●	●	●
	White Rice			●					●				●	●
	Fresh Melon			●					●				●	●
Friday	Pork Chow Mein (Pulse Free)			●				●		●			●	●
	Wholewheat Noodles			●				●					●	●
	Greek Style Pear & Apple Yoghurt			●	●			●					●	●

Week B	Dish	Dietaries												
Monday	Mango Chicken			●					●				●	●
	Brown Rice			●	●				●				●	●
	Strawberry Fromage Frais			●					●				●	●
Tuesday	Spanish Butternut Stew (Pulse Free)			●	●				●			●	●	●
	Roasted Rosemary New Potatoes			●				●	●				●	●
	Sweet Potato & Blueberry Oat Bar			●				●					●	●
Wednesday	Sweet & Sour Chicken			●					●			●	●	●
	Wholewheat Noodles			●				●	●				●	●
	Greek Style Vanilla Yoghurt			●	●			●					●	●
Thursday	Lamb & Apricot Tagine (Pulse Free)			●					●			●	●	●
	White Rice			●					●				●	●
	Oaty Apple Slice			●	●			●				●	●	●
Friday	Beef Bourguignon	●		●					●				●	●
	Mashed Potato			●					●				●	●
	Peaches & Pineapple with Creme Fraiche			●	●				●				●	●

Week C	Dish	Dietaries												
Monday	Vegetable Korma (Pulse Free)			●	●				●				●	●
	Savoury Vegetable Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apple			●					●				●	●
Tuesday	Simply Chicken			●					●				●	●
	Pasta			●				●	●				●	●
	Breadsticks with Cheddar Cheese			●	●			●	●				●	●
Wednesday	Mild Vegetable Chilli (Pulse Free)			●					●			●	●	●
	Wild Rice			●					●				●	●
	Greek Style Mango & Pineapple Yoghurt			●	●			●					●	●
Thursday	Speldhurst Pork & Beef Sausage Ragu	●		●				●		●			●	●
	Herb Roasted New Potatoes			●					●				●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●			●		●	●
Friday	All Time Favourites Menu													

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Butternut Squash in Gravy (Pulse Free) (D) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, stock, butternut squash	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (Pulse Free) (D) (SD) (T)	sliced chicken breast, spinach, potato, carrot, cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (Pulse Free) (D) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, pineapple in natural juice, stock, vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (Pulse Free) (D) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (Pulse Free) (G) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (Pulse Free) (D) (SD) (T)	diced chicken breast, tomato paste, tomato passata, stock, cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (Pulse Free) (D)	red onion, diced mixed peppers, carrot, fresh coriander, basil, Thai green curry paste, coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric, stock	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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PU = Contains Pulses/Beans S = Contains Soya SD = Contains Sulphur Dioxide T = Contains Tomato

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PULSe & Bean FREE ALL TIME FAVOURITES NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries												
8 May 2026	Swedish Butternut Squash in Gravy (Pulse Free)			●	●				●				●	●
	Pasta								●				●	●
	Apricot Flapjack			●					●			●		●
29 May 2026	Chicken Saag (Pulse Free)			●	●							●	●	●
	White Rice								●				●	●
	Fruit Salad of Peach, Pear & Apricot			●					●				●	●
19 Jun 2026	Vegetable Massaman Curry (Pulse Free)			●	●				●			●	●	●
	White Rice								●				●	●
	Fresh Melon			●					●				●	●
10 Jul 2026	Portuguese Chicken (Pulse Free)			●	●							●	●	●
	Pasta							●	●				●	●
	Orange & Rosemary Flapjack			●				●	●				●	●
31 Jul 2026	Mediterranean Beef Meatballs (Pulse Free)	●		●				●	●				●	●
	Pasta							●	●				●	●
	Banana Yoghurt			●	●				●				●	●
21 Aug 2026	Butter Chicken (Pulse Free)			●	●							●	●	●
	White Rice							●	●				●	●
	Coconut Sponge			●				●	●		●		●	●
11 Sep 2026	Thai Green Chicken Curry (Pulse Free)			●	●				●				●	●
	Wholewheat Noodles			●				●	●				●	●
	Fresh Melon			●					●				●	●
2 Oct 2026	Roast Chicken in Gravy								●				●	●
	with Baby New Potatoes								●				●	●
	Cabbage & Carrots								●				●	●
23 Oct 2026	Mango Yoghurt			●	●				●				●	●
	Barbecue Chicken			●								●	●	●
	White Rice								●				●	●
	Greek Style Vanilla Yoghurt			●	●				●				●	●
									●				●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (D) (PU) (SD) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognaise (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Plain Flapjack (Gluten Free)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (D) (F) (PU) (SD) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (D) (PU) (SD) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (SD) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (PU) (SD) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chopped tomato, tomato paste, chickpeas, diced lamb, tomato passata, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Speldhurst Pork & Beef Sausage Ragu (G) (SD) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, tomato passata, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Plain Flapjack (Gluten Free)
Friday	All Time Favourites Menu			

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Spring Summer 2026

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Chickpeas in Gravy (Soya Free) (D) (PU) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, chickpeas	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (D) (PU) (SD) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (D) (PU) (SD) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (D) (PU) (SD) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (G) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Plain Flapjack (Gluten Free)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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SOYA FREE ALL TIME FAVOURITES

NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Chickpeas in Gravy (Soya Free)			●	●				●	●		●		●		●	●
	Pasta								●	●						●	●
	Apricot Flapjack			●					●	●				●		●	●
29 May 2026	Chicken Saag			●	●							●		●		●	●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry			●	●				●	●		●		●		●	●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Chicken			●	●							●		●		●	●
	Pasta								●	●						●	●
	Orange & Rosemary Flapjack			●					●	●						●	●
31 Jul 2026	Mediterranean Beef Meatballs	●		●					●	●		●		●		●	●
	Pasta								●	●						●	●
	Banana Yoghurt			●	●				●	●						●	●
21 Aug 2026	Butter Chicken			●	●							●		●		●	●
	White Rice								●	●						●	●
	Plain Flapjack (Gluten Free)								●	●						●	●
11 Sep 2026	Thai Green Chicken Curry			●	●							●				●	●
	Wholewheat Noodles			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Turkey in Gravy											●				●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●						●	●
	Barbecue Chicken			●										●		●	●
	White Rice								●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (Tomato Free) (D) (PU) (SD)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, lemon juice, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognaise (Tomato Free)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, rice flour, button mushrooms, minced beef	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (Tomato Free) (D) (F) (PU) (SD)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, soft cheese, lemon juice, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (Tomato Free) (PU)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (Tomato Free)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, shredded chicken breast, mango, apple, grape	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (Tomato Free) (D) (PU) (SD)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, dried apricots, spinach, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (Tomato Free) (SD)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, red wine vinegar, rice flour, pineapple juice, vegetable stock, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (Tomato Free) (PU) (SD)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, dried apricots, stock, chickpeas, diced lamb, dates	White Rice	Oaty Apple Slice (D) (G) (SD)
Friday	Beef Bourguignon (Tomato Free)	beef stock, diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (Tomato Free) (D) (PU)	diced mixed peppers, white onion, carrot, garlic puree, fresh coriander, red lentils, peas, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), Korma spice mix, butternut squash	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (Tomato Free)	diced chicken breast, garlic puree, rice flour, stock, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (Tomato Free) (PU) (SD)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Speldhurst Pork & Beef Sausage Ragu (Tomato Free) (G) (SD)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, Speldhurst pork & beef sausage	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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Tomato Free NURSERY LUNCH Menu

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries													
Monday	Paneer & Sweet Potato Dahl (Tomato Free)			●	●				●		●		●		●
	Coriander Rice			●					●					●	●
	Fruit Salad of Apple, Pear & Apricot			●					●					●	●
Tuesday	Italian Beef Bolognaise (Tomato Free)	●		●											
	Pasta			●	●			●	●					●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●			●	●
Wednesday	Roast Chicken in Gravy								●						
	with Baby New Potatoes								●					●	●
	Cabbage & Carrots								●					●	●
	Diced Peaches			●					●					●	●
Thursday	Tuscan Salmon (Tomato Free)			●	●		●		●		●		●		●
	White Rice			●					●					●	●
	Fresh Melon			●					●					●	●
Friday	Pork Chow Mein (Tomato Free)			●						●	●				
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Pear & Apple Yoghurt			●	●			●	●					●	●

Week B	Dish	Dietaries													
Monday	Mango Chicken (Tomato Free)			●					●					●	●
	Brown Rice			●	●				●					●	●
	Strawberry Fromage Frais			●	●				●					●	●
Tuesday	Spanish Bean Stew (Tomato Free)			●	●				●		●		●		●
	Roasted Rosemary New Potatoes			●				●	●					●	●
	Sweet Potato & Blueberry Oat Bar			●				●	●					●	●
Wednesday	Sweet & Sour Chicken (Tomato Free)			●					●				●		●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Vanilla Yoghurt			●	●			●	●					●	●
Thursday	Lamb & Apricot Tagine (Tomato Free)			●						●		●		●	●
	White Rice			●					●					●	●
	Oaty Apple Slice			●	●			●	●			●		●	●
Friday	Beef Bourguignon (Tomato Free)	●		●					●					●	●
	Mashed Potato			●					●					●	●
	Peaches & Pineapple			●					●					●	●
	with Creme Fraiche				●				●					●	●

Week C	Dish	Dietaries													
Monday	Vegetable Korma (Tomato Free)			●	●				●		●			●	●
	Savoury Vegetable Rice			●					●					●	●
	Fruit Salad of Peach, Pear & Apple			●					●					●	●
Tuesday	Simply Chicken (Tomato Free)			●											
	Pasta							●	●					●	●
	Breadsticks							●	●					●	●
Wednesday	with Cheddar Cheese				●				●					●	●
	Mild Vegetable Chilli (Tomato Free)			●					●		●		●		●
	Wild Rice			●					●					●	●
Thursday	Greek Style Mango & Pineapple Yoghurt			●	●				●					●	●
	Speldhurst Pork & Beef Sausage Ragu (Tomato Free)	●		●				●	●			●		●	●
	Herb Roasted New Potatoes			●					●					●	●
Friday	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●	●		●			●	●
	All Time Favourites Menu														

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Day	Main Course		Side Dish	Second Course
8 May 2026	Swedish Chickpeas in Gravy (Tomato Free) (D) (PU)	carrot, white onion, leek, diced mixed peppers, garlic puree, soft cheese, bechamel (contains coconut), stock, chickpeas	Pasta (G)	Apricot Flapjack (G) (SD)
29 May 2026	Chicken Saag (Tomato Free) (D) (PU) (SD)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (Tomato Free) (D) (PU) (SD)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, dried apricots, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (Tomato Free) (D) (PU) (SD)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, dried apricots, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), stock	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (Tomato Free) (G) (PU)	garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, white onion, stock, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (Tomato Free) (D) (PU) (SD)	diced chicken breast, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, lemon juice, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (Tomato Free) (SD)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

**C = Contains Celery D = Contains Dairy (Milk) E = Contains Egg F = Contains Fish G = Contains cereals containing Gluten
PU = Contains Pulses/Beans S = Contains Soya SD = Contains Sulphur Dioxide T = Contains Tomato**

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Tomato Free ALL TIME FAVOURITES

NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries													
8 May 2026	Swedish Chickpeas in Gravy (Tomato Free)			●	●				●	●		●			●
	Pasta								●	●				●	●
	Apricot Flapjack			●					●	●			●		●
29 May 2026	Chicken Saag (Tomato Free)			●	●						●		●		●
	White Rice								●	●				●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●				●	●
19 Jun 2026	Vegetable Massaman Curry (Tomato Free)			●	●				●	●		●			●
	White Rice								●	●				●	●
	Fresh Melon			●					●	●				●	●
10 Jul 2026	Portuguese Chicken (Tomato Free)			●	●						●		●		●
	Pasta							●	●	●				●	●
	Orange & Rosemary Flapjack			●				●	●	●				●	●
31 Jul 2026	Mediterranean Beef Meatballs (Tomato Free)	●		●				●	●		●				●
	Pasta							●	●					●	●
	Banana Yoghurt			●	●				●	●					●
21 Aug 2026	Butter Chicken (Tomato Free)			●	●						●		●		●
	White Rice							●	●					●	●
	Coconut Sponge			●				●	●		●			●	●
11 Sep 2026	Thai Green Chicken Curry			●	●						●				●
	Wholewheat Noodles			●				●	●					●	●
	Fresh Melon			●				●	●					●	●
2 Oct 2026	Roast Turkey in Gravy										●				●
	with Baby New Potatoes								●	●				●	●
	Cabbage & Carrots								●	●				●	●
23 Oct 2026	Mango Yoghurt			●	●				●	●					●
	Barbecue Chicken (Tomato Free)			●								●			●
	White Rice								●	●				●	●
	Greek Style Vanilla Yoghurt			●	●				●	●					●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl (Sulphur Dioxide Free) (D) (PU) (T)	red lentils, spinach, sweet potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, paneer cheese, butternut squash, white onion, garlic puree, fresh coriander, curry paste, garam masala, ground ginger, paprika, ground cumin	Coriander Rice	Fruit Salad of Apple, Pear & Apricot
Tuesday	Italian Beef Bolognese (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms, tomato passata, minced beef	Pasta (G)	Courgette, Lime & Cream Cheese Sponge (D) (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Diced Peaches with Vanilla Creme Fraiche (D)
Thursday	Tuscan Salmon (Sulphur Dioxide Free) (D) (F) (PU) (T)	white onion, garlic puree, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, tomato paste, chopped tomato, soft cheese, basil, vegetable stock, salmon, bechamel (contains coconut)	White Rice	Fresh Melon
Friday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pear & Apple Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (T)	carrot, white onion, sweetcorn, pineapple in natural juice, mixed spice, basil, diced mango, vegetable stock, stock, tomato paste, chopped tomato, shredded chicken breast, mango, apple, grape, tomato passata, sliced chicken breast	Brown Rice	Strawberry Fromage Frais (D)
Tuesday	Spanish Bean Stew (Sulphur Dioxide Free) (D) (PU) (T)	red onion, garlic puree, sliced mixed peppers, courgette, carrot, spinach, tomato paste, chopped tomato, tomato passata, basil, thyme, lemon zest, orange zest, smoked paprika, mixed spice, natural yoghurt, vegetable stock, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Sweet Potato & Blueberry Oat Bar (G)
Wednesday	Sweet & Sour Chicken (Sulphur Dioxide Free) (T)	shredded chicken breast, red onion, diced mixed peppers, carrot, pineapple in natural juice, fresh coriander, garlic puree, ground cumin, rice flour, pineapple juice, vegetable stock, tomato paste, chopped tomato, ground ginger, stock	Wholewheat Noodles (G)	Greek Style Vanilla Yoghurt (D)
Thursday	Lamb & Apricot Tagine (Sulphur Dioxide Free) (PU) (T)	white onion, carrot, potato, diced mixed peppers, garlic puree, ground cumin, ground coriander, ground cinnamon, stock, chopped tomato, tomato paste, chickpeas, diced lamb, dates	White Rice	Plain Flapjack (Gluten Free)
Friday	Beef Bourguignon (T)	diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, garlic puree, smoked paprika, stock, rice flour, parsley, tomato paste, chopped tomato, parsnip	Mashed Potato	Peaches & Pineapple with Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma (D) (PU) (T)	diced mixed peppers, white onion, carrot, garlic puree, chopped tomato, tomato paste, fresh coriander, red lentils, peas, curry paste, garam masala, ground ginger, paprika, ground cumin, cream, yoghurt, mango chutney, bechamel (contains coconut), butternut squash, Korma spice mix	Savoury Vegetable Rice	Fruit Salad of Peach, Pear & Apple
Tuesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli (Sulphur Dioxide Free) (PU) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, garlic puree, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato, haricot beans, red kidney beans, black turtle beans	Wild Rice	Greek Style Mango & Pineapple Yoghurt (D)
Thursday	Chicken Ragù (Sulphur Dioxide Free) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, diced chicken breast	Herb Roasted New Potatoes	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Friday	All Time Favourites Menu			

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SULPHUR DIOXIDE FREE NURSERY
LUNCH MENU
Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries												
Monday	Paneer & Sweet Potato Dahl (Sulphur Dioxide Free)			●	●				●		●		●	●
	Coriander Rice			●					●				●	●
	Fruit Salad of Apple, Pear & Apricot			●					●				●	●
Tuesday	Italian Beef Bolognaise	●		●									●	●
	Pasta			●				●					●	●
	Courgette, Lime & Cream Cheese Sponge			●	●			●			●		●	●
Wednesday	Roast Chicken in Gravy												●	●
	with Baby New Potatoes												●	●
	Cabbage & Carrots												●	●
	Diced Peaches			●									●	●
Thursday	Tuscan Salmon (Sulphur Dioxide Free)			●	●		●			●			●	●
	White Rice			●						●			●	●
	Fresh Melon			●						●			●	●
Friday	Pork Chow Mein			●					●	●	●		●	●
	Wholewheat Noodles			●				●					●	●
	Greek Style Pear & Apple Yoghurt			●	●								●	●

Week B	Dish	Dietaries												
Monday	Mango Chicken			●					●				●	●
	Brown Rice			●	●				●				●	●
	Strawberry Fromage Frais			●					●				●	●
Tuesday	Spanish Bean Stew (Sulphur Dioxide Free)			●	●					●			●	●
	Roasted Rosemary New Potatoes			●									●	●
	Sweet Potato & Blueberry Oat Bar			●				●					●	●
Wednesday	Sweet & Sour Chicken (Sulphur Dioxide Free)			●									●	●
	Wholewheat Noodles			●				●					●	●
	Greek Style Vanilla Yoghurt			●	●								●	●
Thursday	Lamb & Apricot Tagine (Sulphur Dioxide Free)			●						●			●	●
	White Rice			●						●			●	●
	Plain Flapjack (Gluten Free)									●			●	●
Friday	Beef Bourguignon	●		●									●	●
	Mashed Potato			●									●	●
	Peaches & Pineapple with Creme Fraiche			●	●								●	●

Week C	Dish	Dietaries												
Monday	Vegetable Korma			●	●				●		●		●	●
	Savoury Vegetable Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apple			●					●				●	●
Tuesday	Simply Chicken			●									●	●
	Pasta							●					●	●
	Breadsticks with Cheddar Cheese				●			●					●	●
Wednesday	Mild Vegetable Chilli (Sulphur Dioxide Free)			●						●			●	●
	Wild Rice			●									●	●
	Greek Style Mango & Pineapple Yoghurt			●	●								●	●
Thursday	Chicken Ragu (Sulphur Dioxide Free)			●									●	●
	Herb Roasted New Potatoes			●									●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●			●		●	●
Friday	All Time Favourites Menu													

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy (D) (PU) (S) (T)	carrot, white onion, leek, diced mixed peppers, garlic puree, tomato paste, soft cheese, bechamel (contains coconut), stock, vegan meatballs	Pasta (G)	Plain Flapjack (Gluten Free)
29 May 2026	Chicken Saag (Sulphur Dioxide Free) (D) (PU) (T)	sliced chicken breast, spinach, potato, carrot, bechamel (contains coconut), cream, tomato paste, tomato passata, butternut squash, white onion, garlic puree, fresh coriander, curry paste, garam masala, ground ginger, paprika, ground cumin	White Rice	Fruit Salad of Peach, Pear & Apricot
19 Jun 2026	Vegetable Massaman Curry (Sulphur Dioxide Free) (D) (PU) (T)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, Thai green curry paste, garlic puree, ground cinnamon, fresh coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple in natural juice, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon
10 Jul 2026	Portuguese Chicken (Sulphur Dioxide Free) (D) (PU) (T)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, garlic puree, orange zest, lime zest, red lentils, fresh coriander, rosemary, basil, smoked paprika, fajita spice mix, rice flour, cream, bechamel (contains coconut), chopped tomato, tomato paste	Pasta (G)	Orange & Rosemary Flapjack (G)
31 Jul 2026	Mediterranean Beef Meatballs (G) (PU) (T)	chopped tomato, garlic puree, diced mixed peppers, basil, oregano, red lentils, rice flour, tomato paste, white onion, swede, beef meatballs	Pasta (G)	Banana Yoghurt (D)
21 Aug 2026	Butter Chicken (Sulphur Dioxide Free) (D) (PU) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, fresh coriander, curry paste, garam masala, ground ginger, paprika, ground cumin	White Rice	Coconut Sponge (G) (S)
11 Sep 2026	Thai Green Chicken Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, diced chicken breast, courgette, ground turmeric	Wholewheat Noodles (G)	Fresh Melon
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Mango Yoghurt (D)
23 Oct 2026	Barbecue Chicken (Sulphur Dioxide Free) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple in natural juice, ground coriander, ground cumin, smoked paprika, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Greek Style Vanilla Yoghurt (D)

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SULPHUR DIOXIDE FREE ALL TIME FAVOURITES NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries															
8 May 2026	Swedish Veggie Meatballs in Gravy			●	●				●	●		●	●		●	●	●
	Pasta								●	●						●	●
	Plain Flapjack (Gluten Free)								●	●						●	●
29 May 2026	Chicken Saag (Sulphur Dioxide Free)			●	●							●			●	●	●
	White Rice								●	●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●	●						●	●
19 Jun 2026	Vegetable Massaman Curry (Sulphur Dioxide Free)			●	●				●	●		●			●	●	●
	White Rice								●	●						●	●
	Fresh Melon			●					●	●						●	●
10 Jul 2026	Portuguese Chicken (Sulphur Dioxide Free)			●	●							●			●	●	●
	Pasta								●	●						●	●
	Orange & Rosemary Flapjack			●					●	●						●	●
31 Jul 2026	Mediterranean Beef Meatballs	●		●					●	●		●			●	●	●
	Pasta								●	●						●	●
	Banana Yoghurt			●	●				●	●							●
21 Aug 2026	Butter Chicken (Sulphur Dioxide Free)			●	●							●			●	●	●
	White Rice								●	●						●	●
	Coconut Sponge			●					●	●		●				●	●
11 Sep 2026	Thai Green Chicken Curry			●	●							●				●	●
	Wholewheat Noodles			●					●	●						●	●
	Fresh Melon			●					●	●						●	●
2 Oct 2026	Roast Turkey in Gravy											●				●	●
	with Baby New Potatoes								●	●						●	●
	Cabbage & Carrots								●	●						●	●
	Mango Yoghurt			●	●				●	●							●
23 Oct 2026	Barbecue Chicken (Sulphur Dioxide Free)			●											●	●	●
	White Rice								●	●						●	●
	Greek Style Vanilla Yoghurt			●	●				●	●							●

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Week A	Main Course		Side Dish	Second Course
Monday	Paneer & Sweet Potato Dahl Alternative (D) (PU)	red lentils, spinach, sweet potato, carrot, cream, stock, paneer cheese, butternut squash, white onion, fresh coriander	Coriander Rice	Plain Flapjack (Gluten Free)
Tuesday	Italian Beef Bolognese Alternative	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, stock, rice flour, minced beef	Pasta (G)	Sponge Slice (G) (S)
Wednesday	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Natural Yoghurt (D)
Thursday	Tuscan Salmon Alternative (D) (F)	white onion, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, soft cheese, basil, salmon, stock	White Rice	Plain Flapjack (Gluten Free)
Friday	Pork Chow Mein Alternative (PU)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, fresh coriander, stock, diced pork	Pasta (G)	Natural Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Mango Chicken (Alternative)	carrot, white onion, sweetcorn, basil, stock, shredded chicken breast	Brown Rice	Natural Yoghurt (D)
Tuesday	Spanish Bean Stew Alternative (D) (PU)	red onion, sliced mixed peppers, courgette, carrot, spinach, basil, thyme, natural yoghurt, haricot beans, red kidney beans, chickpeas, stock	Roasted Rosemary New Potatoes	Plain Flapjack (Gluten Free)
Wednesday	Sweet & Sour Chicken Alternative	shredded chicken breast, red onion, diced mixed peppers, carrot, fresh coriander, rice flour, stock	Pasta (G)	Natural Yoghurt (D)
Thursday	Lamb & Apricot Tagine Alternative (PU)	white onion, carrot, potato, diced mixed peppers, stock, chickpeas, diced lamb	White Rice	Plain Flapjack (Gluten Free)
Friday	Beef Bourguignon Alternative	beef stock, diced beef, white onion, carrot, sweet potato, savoy cabbage, thyme, stock, rice flour, parsley, parsnip	Mashed Potato	Natural Yoghurt (D)

Week C	Main Course		Side Dish	Second Course
Monday	Vegetable Korma Alternative (D) (PU)	diced mixed peppers, white onion, carrot, fresh coriander, red lentils, peas, cream, yoghurt, stock, butternut squash	Savoury Vegetable Rice	Natural Yoghurt (D)
Tuesday	Simply Chicken Alternative	diced chicken breast, rice flour, stock, butternut squash, diced mixed peppers, white onion	Pasta (G)	Breadsticks (G) with Cheddar Cheese (D)
Wednesday	Mild Vegetable Chilli Alternative (PU)	butternut squash, diced mixed peppers, sweet potato, white onion, fresh coriander, oregano, rice flour, stock, haricot beans, red kidney beans, black turtle beans	Wild Rice	Natural Yoghurt (D)
Thursday	Sausage Ragu Alternative	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, stock, diced chicken breast	Herb Roasted New Potatoes	Sponge Slice (G) (S)
Friday	All Time Favourites Menu			

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CITRIC ACID & SPICE FREE NURSERY
LUNCH MENU
Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Week A	Dish	Dietaries															
Monday	Paneer & Sweet Potato Dahl Alternative				●				●		●					●	●
	Coriander Rice								●							●	●
	Plain Flapjack (Gluten Free)								●							●	●
Tuesday	Italian Beef Bolognaise Alternative	●							●							●	●
	Pasta								●							●	●
	Sponge Slice								●			●				●	●
Wednesday	Roast Chicken in Gravy								●							●	●
	with Baby New Potatoes								●							●	●
	Cabbage & Carrots								●							●	●
Thursday	Natural Yoghurt				●				●								●
	Tuscan Salmon Alternative				●				●							●	●
	White Rice						●		●							●	●
Friday	Plain Flapjack (Gluten Free)								●							●	●
	Pork Chow Mein Alternative								●		●	●				●	●
	Pasta								●							●	●
	Natural Yoghurt				●				●							●	●

Week B	Dish	Dietaries															
Monday	Mango Chicken (Alternative)				●				●							●	●
	Brown Rice								●								●
	Natural Yoghurt				●				●							●	●
Tuesday	Spanish Bean Stew Alternative				●				●		●					●	●
	Roasted Rosemary New Potatoes								●							●	●
	Plain Flapjack (Gluten Free)								●							●	●
Wednesday	Sweet & Sour Chicken Alternative								●							●	●
	Pasta								●							●	●
	Natural Yoghurt				●				●								●
Thursday	Lamb & Apricot Tagine Alternative								●		●					●	●
	White Rice								●							●	●
	Plain Flapjack (Gluten Free)								●							●	●
Friday	Beef Bourguignon Alternative	●							●							●	●
	Mashed Potato								●							●	●
	Natural Yoghurt				●				●							●	●

Week C	Dish	Dietaries															
Monday	Vegetable Korma Alternative				●				●		●					●	●
	Savoury Vegetable Rice								●							●	●
	Natural Yoghurt				●				●								●
Tuesday	Simply Chicken Alternative								●							●	●
	Pasta								●							●	●
	Breadsticks								●							●	●
Wednesday	with Cheddar Cheese				●				●							●	●
	Mild Vegetable Chilli Alternative								●		●					●	●
	Wild Rice								●							●	●
Thursday	Natural Yoghurt				●				●							●	●
	Sausage Ragu Alternative								●							●	●
	Herb Roasted New Potatoes								●							●	●
Friday	Sponge Slice								●			●				●	●
	All Time Favourites Menu																

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Day		Main Course	Side Dish	Second Course
8 May 2026	Swedish Veggie Meatballs in Gravy Alternative (D) (PU)	carrot, white onion, leek, diced mixed peppers, soft cheese, stock, chickpeas	Pasta (G)	Sponge Slice (G) (S)
29 May 2026	Chicken Saag Alternative (D)	sliced chicken breast, spinach, potato, carrot, cream, stock, butternut squash, white onion, fresh coriander	White Rice	Natural Yoghurt (D)
19 Jun 2026	Vegetable Massaman Curry Alternative (D) (PU)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, fresh coriander, red lentils, cream, stock	White Rice	Natural Yoghurt (D)
10 Jul 2026	Portuguese Chicken Alternative (D) (PU)	sliced chicken breast, carrot, diced mixed peppers, red onion, sweet potato, sweetcorn, red lentils, fresh coriander, rosemary, basil, rice flour, cream, stock	Pasta (G)	Sponge Slice (G) (S)
31 Jul 2026	Mediterranean Beef Meatballs Alternative (PU)	diced mixed peppers, basil, oregano, red lentils, rice flour, white onion, stock, diced chicken breast, swede	Pasta (G)	Natural Yoghurt (D)
21 Aug 2026	Butter Chicken Alternative (D)	diced chicken breast, stock, cream, butternut squash, white onion, fresh coriander	White Rice	Sponge Slice (G) (S)
11 Sep 2026	Thai Green Chicken Curry Alternative (D) (PU)	red onion, diced mixed peppers, carrot, peas, fresh coriander, basil, cream, diced chicken breast, courgette, stock	Pasta (G)	Natural Yoghurt (D)
2 Oct 2026	Roast Turkey in Gravy (PU) with Baby New Potatoes	turkey, stock, gravy new potatoes	Cabbage & Carrots	Natural Yoghurt (D)
23 Oct 2026	Barbecue Chicken Alternative	sliced chicken breast, white onion, diced mixed peppers, butternut squash, rice flour, stock, shredded chicken breast	White Rice	Natural Yoghurt (D)

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CITRIC ACID & SPICE FREE ALL TIME FAVOURITES NURSERY LUNCH MENU

Spring Summer 2026

Vegetarian
Vegan
Tomato
Sulphites
Soya
Pulse/Bean
Pork
Halal
Gluten
Fish
Egg
Dairy
Citric Acid/Spice
Celery
Beef

Day	Dish	Dietaries													
8 May 2026	Swedish Veggie Meatballs in Gravy Alternative				●				●	●		●			●
	Pasta								●	●				●	●
	Sponge Slice								●	●		●		●	●
29 May 2026	Chicken Saag Alternative				●										
	White Rice								●	●				●	●
	Natural Yoghurt				●										●
19 Jun 2026	Vegetable Massaman Curry Alternative				●				●	●		●			●
	White Rice								●	●				●	●
	Natural Yoghurt				●				●	●					●
10 Jul 2026	Portuguese Chicken Alternative				●						●				
	Pasta								●	●				●	●
	Sponge Slice								●	●		●		●	●
31 Jul 2026	Mediterranean Beef Meatballs Alternative										●				
	Pasta								●	●				●	●
	Natural Yoghurt				●					●					●
21 Aug 2026	Butter Chicken Alternative				●										
	White Rice								●	●				●	●
	Sponge Slice								●	●		●		●	●
11 Sep 2026	Thai Green Chicken Curry Alternative				●						●				
	Pasta								●	●				●	●
	Natural Yoghurt				●				●	●					●
2 Oct 2026	Roast Turkey in Gravy										●				
	with Baby New Potatoes								●	●				●	●
	Cabbage & Carrots								●	●				●	●
23 Oct 2026	Natural Yoghurt				●				●	●					●
	Barbecue Chicken Alternative														
	White Rice								●	●				●	●
	Natural Yoghurt				●				●	●					●

Our kitchen does not handle peanuts, tree nuts, sesame seeds, mustard, lupin, crustacea and molluscs. Please refer to our Allergy Policy for further information about allergens.