

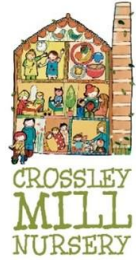
# Nursery Menu - Week 1



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	<i>Selection of cereal or assorted savouries</i>				
<b>Mid-Morning Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Lunch</b>	Spanish Style Chickpeas with Garlic & Spinach served with Fresh Baked Bread	Momma Smith (Slow cooked tomatoes, Olives, Garlic & Basil sauce) with Fresh Pasta	Middle Eastern Vegan Mince , Flat Breads served with Sumac, Mint & Cucumber Yogurt	Veggie Sausage, Roast Potatoes, Broccoli & Carrot Batons	Vegetable Lasagne with Sweetcorn
<b>Mid afternoon Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Tea</b>	Roasted Garlic & Smoked Paprika Potatoes and Broccoli served with Mojo Rojo sauce	Roasted Broccoli, Mushroom & Courgette Swirls with Sweet potato wedges	Pea, Tarragon & Cream Cheese Tart served with Sweet Potato Wedges	Cream of Cauliflower Soup	Cheese & Ham Scones served with Salad
<b>Drinks</b>	<i>Fresh water and milk are provided throughout the day</i>				
<b>Allergy Information</b>	Gluten	Egg, Gluten	Dairy, Egg, Gluten	Dairy	Wheat, Dairy, Soya, Egg

## Crossley Mill Nursery Spring & Summer Menu 2025

\*Where a child has a food allergy, a substitution is made of a component of the meal as close to the original meal where possible



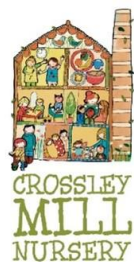
# Nursery Menu - Week 2



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	<i>Selection of cereal or assorted savouries</i>				
<b>Mid-Morning Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Lunch</b>	Fresh Vegan Nut Free Pesto, Roast Garlic Broccoli & Fresh Pasta	Crispy Potato & Halloumi Bake with Pomegranate Drizzle w Cucumber, Tomato & Mint Salad	Charred Sweetcorn & Cumin Seed Tacos served with Avocado, Red Cabbage & Whipped Feta Mayo	Veggie Chilli with Wholemeal Organic Rice	Quorn Leek Mushroom & Thyme Crumble w Red Pepper Sauce & Broccoli
<b>Mid afternoon Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Tea</b>	Minty Courgette Tart Served with Summer Veg Sous Cous	Vegan Herby Sausage Rolls with oven baked garlic chips	Homemade Hummus, Fresh Pitta Breads served with Sliced Vegetables	Jacket Potatoes & Coleslaw	Cream of Tomato & Basil Soup
<b>Drinks</b>	<i>Fresh water and milk are provided throughout the day</i>				
<b>Allergy Information</b>	Egg, Gluten	Dairy, Soya, Gluten	Egg, Gluten	Soya, Egg, Dairy	Egg, Wheat

## Crossley Mill Nursery Spring & Summer Menu 2025

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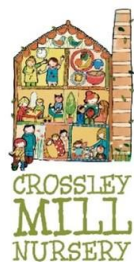


## Nursery Menu - Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	<i>Selection of cereal or assorted savouries</i>				
<b>Mid-Morning Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Lunch</b>	Courgette & Rice Bake Served with Fresh Baked Bread	Cauliflower Shwarma, Fresh Pitta Breads and Tahini Sauce	Orecchiette Puttanesca served with Fresh Baked Bread	Quorn Roast, Roast Potatoes, Broccoli & Carrot Batons	Moussaka served with Salad
<b>Mid afternoon Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Tea</b>	Spelt, Cheddar & Courgette Muffins served with Smoked Paprika Potato Wedges	Potato & Spring Onion Frittata served with Summer Veg Cous Cou	Spinach, Red Pepper & Paprika Egg Muffin served with Roast Garlic Potato Wedges	Cheese & Ham Scones served with Salad	Wholemeal Organic Pasta & Tomato Sauce
<b>Drinks</b>	<i>Fresh water and milk are provided throughout the day</i>				
<b>Allergy Information</b>	Egg, Gluten, Dairy	Egg, Gluten	Egg, Dairy	Egg, Dairy, Wheat	Wheat, Dairy, Soya

### Crossley Mill Nursery Spring & Summer Menu 2025

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## Nursery Menu - Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	<i>Selection of cereal or assorted savouries</i>				
<b>Mid-Morning Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Lunch</b>	Aubergine Parmigiana Pasta Bake with Cucumber Salad	Roasted Veg & Lentil Pie served with Cous Cous	Crispy Masala Chickpeas, Lemon Dal & Pitta Chip	Chickpea, Potato & Spinach Korma, Gujerak Green Beans with Wholemeal Organic Rice	Mushroom, Pepper, Feta, Olive & Sundried Tomato Pizza w Potato Wedges
<b>Mid afternoon Snack</b>	<i>Seasonal organic fruit or vegetable sticks with assorted crackers and spread</i>				
<b>Tea</b>	Courgette & Broccoli Salad with Halloumi	Baked Sweet Potatoes, Harissa Chick Peas & Feta served with Cucumber and tomato Salad	Loaded jacket potatoes with cheese and hidden veg served with homemade Coleslaw	Selection of Sandwiches (Quorn Ham, Cream Cheese & Pate)	Tagliatelle Pasta with Summer Vegetables & Salad
<b>Drinks</b>	<i>Fresh water and milk are provided throughout the day</i>				
<b>Allergy Information</b>	Dairy, Gluten	Dairy, Gluten	Dairy, Egg, Gluten	Dairy, Wheat	Dairy, Wheat, Egg

### Crossley Mill Nursery Spring & Summer Menu 2025

\*Where a child has a food allergy, a substitution is made of a component of the meal as close to the original meal where possible