**TOM THUMB NURSERY SPRING/SUMMER 2024 MENU**

**Week one;** *2/4, 15/4, 29/4, 13/5, 28/5, 10/6, 24/6, 8/7, 22/7, 12/8, 27/8, 9/9 & 23/9,*

|  |
| --- |
| **Breakfast** |
| Selection of Cereals, toast and fruit |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday am & pm Snacks** | **Tuesday am & pm Snacks** | **Wednesday am & pm Snacks** | **Thursday am & pm Snacks** | **Friday am & pm Snacks** |
| A choice of milk or water | | | | |
| Wholemeal pitta slices with homemade houmous and cucumber sticks | Rice cakes, chocolate spread and banana slices | Crackers with sliced cheddar and apple slices | Crackerbread with cream cheese and melon fingers | Wholemeal toast fingers with butter and Kiwi & Pineapple slices |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday Lunch** | **Tuesday Lunch** | **Wednesday Lunch** | **Thursday Lunch** | **Friday Lunch** |
| Macaroni cheese served  with peas & broccoli | Barbecue chicken (peppers, tomatoes & sweetcorn) served with new potatoes and green beans | Greek lamb pasta melt (spinach & black olives) served with corn on the cobs | Lasagne (Quorn mince, carrots, tomatoes & aubergine) served with homemade garlic bread | Chicken and butternut squash risotto served with sweetcorn |
| Apple and cinnamon cupcakes | Ice cream in cones | Fruit yogurt pots | Banana pancakes | Chocolate rice crispy cakes |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday Tea** | **Tuesday Tea** | **Wednesday Tea** | **Thursday Tea** | **Friday Tea** |
| Cous cous with chicken | Savoury omelette | Tuna, sweetcorn & mayo soft roll | Pitta pockets with egg mayo | Slow cooker jackets with cheese & baked beans |
| Fromage Frais & a piece of fruit | | | | |

***All meals are served with water, all meals are prepared and cooked from fresh on the premises by our, qualified and experienced cook and may be subject to change with no notice.***

***Any special dietary requirements can be catered for please note down all foods in question then speak to the cook to agree suitable alternatives, a detailed list of what foods are affected by the 14 allergens is available on request***

**TOM THUMB NURSERY SPRING/SUMMER 2024 MENU**

**Week two;** *8/4, 22/4, 7/5, 20/5, 3/6, 17/6, 1/7, 15/7, 29/7, 19/8, 2/9 & 16/9*

|  |
| --- |
| **Breakfast** |
| Selection of Cereals, toast and fruit |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday am & pm Snacks** | **Tuesday am & pm Snacks** | **Wednesday am &**  **pm Snacks** | **Thursday am & pm Snacks** | **Friday am & pm Snacks** |
| A choice of milk or water | | | | |
| Rice cakes, chocolate spread and banana slices | Wholemeal toast fingers with butter and Kiwi & Pineapple slices | Crackerbread with cream cheese and melon fingers | Wholemeal pitta slices with homemade houmous and cucumber sticks | Crackers with sliced cheddar and apple slices |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday Lunch** | **Tuesday Lunch** | **Wednesday Lunch** | **Thursday Lunch** | **Friday Lunch** |
| Chicken and red pepper fajitas served with tortilla wraps and sweetcorn | Chick pea korma (peas) served with rice and naan bread | Sardine Arrabbiata (peppers, tomatoes & carrots) | Cheese and onion quiche served with new potatoes with beans | Spaghetti Bolognese (beef mince, carrots, tomatoes & aubergines) |
| Peach fool ripple | Mixed berry Eton mess | Mini carrot cakes | Chocolate cornflake and dried apricot cakes | Ice cream in cones |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Monday Tea** | **Tuesday Tea** | **Wednesday Tea** | **Thursday Tea** | **Friday Tea** |
| Slow cooker jackets with tuna mayo | Cheese and tomato pitta pizzas | Baked beans on toast | Chicken and cucumber wraps | Egg mayo and tomato soft rolls |
| Fromage Frais & a piece of fruit | | | | |

***All meals are served with water, all meals are prepared and cooked from fresh on the premises by our, qualified and experienced cook and may be subject to change with no notice.***

***Any special dietary requirements can be catered for please note down all foods in question then speak to the cook to agree suitable alternatives, a detailed list of what foods are affected by the 14 allergens is available on request***