

Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot (G) (PU) (SD) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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

NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries															
Monday	Italian Vegetable Bolognaise			●				●							●	●	●
	Pasta							●								●	●
	Greek Style Apple & Apricot Yoghurt			●	●												●
Tuesday	Turkey Stroganoff			●	●										●	●	●
	Brown Rice															●	●
	Fruit Salad of Peach, Pear & Apricot			●												●	●
Wednesday	Simply Chicken			●											●	●	●
	Pasta							●								●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●							●	●	●
Thursday	Shepherd's Pie			●											●	●	●
	Mashed Potato															●	●
	Cabbage, Carrots & Peas			●												●	●
	Greek Style Vanilla Yoghurt			●	●												●
Friday	Vegetable Massaman Curry			●	●										●	●	●
	White Rice															●	●
	Fresh Melon			●												●	●

Week B	Dish	Dietaries															
Monday	Butter Chicken			●	●										●	●	●
	Yellow Rice			●												●	●
	Peaches & Pineapple			●												●	●
Tuesday	Tuscan Salmon			●	●		●								●	●	●
	Pasta							●								●	●
	Fruit Loaf			●				●							●	●	●
Wednesday	Winter Vegetable Casserole			●	●										●	●	●
	Roasted Rosemary New Potatoes			●												●	●
	Fresh Melon			●												●	●
Thursday	Pork Chow Mein			●										●	●	●	●
	Wholewheat Noodles			●				●								●	●
	Greek Style Pineapple Yoghurt			●	●												●
Friday	Beef Ragu	●		●											●	●	●
	White Rice															●	●
	Braised Cinnamon Pears			●												●	●
	with Vanilla Creme Fraiche			●	●											●	●

Week C	Dish	Dietaries															
Monday	Mild Vegetable Chilli			●											●	●	●
	Wild Rice			●												●	●
	Peach Fromage Frais			●	●												●
Tuesday	Thai Red Lentil Curry			●	●										●	●	●
	Wholewheat Noodles			●				●								●	●
	Fruit Salad of Peach, Pear & Apple			●												●	●
Wednesday	Barbecue Chicken			●											●	●	●
	White Rice															●	●
	Coconut & Cream Cheese Sponge			●	●			●							●	●	●
Thursday	Speldhurst Beef Sausage Hot Pot	●		●				●						●	●	●	●
	Mashed Potato															●	●
	Greek Style Pear Yoghurt			●	●												●
Friday	Around the World Menu																

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignon (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (D) (PU) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries													
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●					●				●	●	●
21 Nov 2025	Portuguese Chicken White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Fruit Loaf	●		●			●		●	●			●	●	●
12 Dec 2025	Cuban Pork Brown Rice Mango Yoghurt			●	●				●	●			●	●	●
2 Jan 2026	Creamy Red Pesto Chicken Pasta Orange & Rosemary Flapjack			●	●			●			●		●	●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine Brown Rice Sultana, Date & Cream Cheese Sponge Slice	●		●				●			●		●	●	●
13 Feb 2026	Spinach & Paneer Makhani White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
6 Mar 2026	Jamaican Jerk Chicken Rice & Peas Banana Yoghurt			●					●		●		●	●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●				●				●	●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Halal Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Halal Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Halal Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Halal Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Halal Chicken Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced chicken breast	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Halal Lamb Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, lamb stock, stock, diced lamb, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Halal Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Halal Chicken & Beef Sausage Hot Pot (G) (PU) (SD) (T)	Diced halal chicken & beef sausage, onion, garlic, cabbage, carrot, mushrooms, tomato, rosemary, basil, stock, paprika, haricot beans & potato	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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HALAL NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries															
Monday	Italian Vegetable Bolognaise			●				●							●	●	●
	Pasta							●								●	●
	Greek Style Apple & Apricot Yoghurt			●	●												●
Tuesday	Halal Turkey Stroganoff			●	●												●
	Brown Rice																●
	Fruit Salad of Peach, Pear & Apricot			●													●
Wednesday	Simply Halal Chicken			●												●	●
	Pasta							●									●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●												●
Thursday	Halal Shepherd's Pie			●												●	●
	Mashed Potato																●
	Cabbage, Carrots & Peas																●
	Greek Style Vanilla Yoghurt			●	●												●
Friday	Vegetable Massaman Curry			●	●											●	●
	White Rice																●
	Fresh Melon			●													●

Week B	Dish	Dietaries															
Monday	Butter Halal Chicken			●	●											●	●
	Yellow Rice																●
	Peaches & Pineapple			●													●
Tuesday	Tuscan Salmon			●	●		●										●
	Pasta							●									●
	Fruit Loaf			●				●									●
Wednesday	Winter Vegetable Casserole			●	●												●
	Roasted Rosemary New Potatoes																●
	Fresh Melon			●													●
Thursday	Halal Chicken Chow Mein			●													●
	Wholewheat Noodles			●				●									●
	Greek Style Pineapple Yoghurt			●	●												●
Friday	Halal Lamb Ragù			●													●
	White Rice																●
	Braised Cinnamon Pears			●													●
	with Vanilla Creme Fraiche			●	●												●

Week C	Dish	Dietaries															
Monday	Mild Vegetable Chilli			●												●	●
	Wild Rice																●
	Peach Fromage Frais			●	●												●
Tuesday	Thai Red Lentil Curry			●	●												●
	Wholewheat Noodles			●				●									●
	Fruit Salad of Peach, Pear & Apple			●													●
Wednesday	Barbecue Halal Chicken			●													●
	White Rice																●
	Coconut & Cream Cheese Sponge			●	●				●								●
Thursday	Halal Chicken & Beef Sausage Hot Pot	●		●				●									●
	Mashed Potato																●
	Greek Style Pear Yoghurt			●	●												●
Friday	Around the World Menu																

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Halal Chicken Bourignon (T) Halal chicken, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Halal Chicken (D) (PU) (SD) (T) Sliced halal chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Halal Turkey with Halal Chicken & Beef Sausage in Cranberry Gravy (G) (PU) (SD) Roast Potatoes turkey, stock, gravy, cranberry sauce, halal chicken & beef sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Halal Chicken (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, diced chicken breast, black turtle beans, haricot beans	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Halal Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan 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, dates	Brown Rice	Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Halal Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Halal Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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HALAL AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries														
31 Oct 2025	French Halal Chicken Bourignon			●					●				●		●	●
	New Potatoes			●	●				●						●	●
	Plum Yoghurt			●	●				●						●	●
21 Nov 2025	Portuguese Halal Chicken			●	●				●		●		●		●	●
	White Rice			●					●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●						●	●
11 Dec 2025	Festive Roast Halal Turkey with Halal Chicken & Beef Sausage in Cranberry Gravy	●		●				●		●		●			●	●
	Roast Potatoes			●					●						●	●
	Brussel Sprouts & Carrots			●					●			●			●	●
	Christmas Fruit Loaf			●				●			●	●			●	●
12 Dec 2025	Cuban Halal Chicken			●					●		●		●		●	●
	Brown Rice			●					●						●	●
	Mango Yoghurt			●	●				●						●	●
2 Jan 2026	Creamy Red Pesto Halal Chicken			●	●				●		●		●		●	●
	Pasta			●				●							●	●
	Orange & Rosemary Flapjack			●				●							●	●
23 Jan 2026	Moroccan Halal Lamb & Apricot Tagine			●					●		●		●		●	●
	Brown Rice			●					●						●	●
	Sultana, Date & Cream Cheese Sponge Slice			●	●			●			●	●			●	●
13 Feb 2026	Spinach & Paneer Makhani			●	●				●		●		●		●	●
	White Rice			●					●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●						●	●
6 Mar 2026	Jamaican Jerk Halal Chicken			●					●		●		●		●	●
	Rice & Peas			●					●		●				●	●
	Banana Yoghurt			●	●				●						●	●
27 Mar 2026	Yellow Thai Lentil Curry			●	●				●		●				●	●
	White Rice			●					●						●	●
	Fruit Salad of Peach, Pear & Apricot			●					●						●	●
17 Apr 2026	Roast Halal Chicken in Gravy			●					●						●	●
	with Baby New Potatoes			●					●						●	●
	Cabbage & Carrots			●					●						●	●
	Mixed Berry Yoghurt			●	●				●					●	●	

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Mixed Bean Stroganoff (D) (PU)	white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut), red kidney beans, haricot beans, black turtle beans	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	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)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Vegetarian Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, swede, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	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, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Vegetable Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, black turtle beans	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Chickpea Ragu (PU) (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, stock, chickpeas, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Beans (PU) (SD) (T)	white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, cornflour, stock, chopped tomato, tomato paste, red kidney beans, haricot beans	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Vegetable Hot Pot (PU) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, chickpeas, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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VEGETARIAN NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries														
Monday	Italian Vegetable Bolognaise			●				●							●	●
	Pasta							●							●	●
	Greek Style Apple & Apricot Yoghurt			●	●											●
Tuesday	Mixed Bean Stroganoff			●	●											●
	Brown Rice															●
	Fruit Salad of Peach, Pear & Apricot			●												●
Wednesday	Simply Quorn & Lentils			●				●							●	●
	Pasta							●								●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●					●			●
Thursday	Vegetarian Shepherd's Pie			●											●	●
	Mashed Potato															●
	Cabbage, Carrots & Peas															●
	Greek Style Vanilla Yoghurt			●	●											●
Friday	Vegetable Massaman Curry			●	●										●	●
	White Rice															●
	Fresh Melon			●												●

Week B	Dish	Dietaries														
Monday	Butter Chickpea & Lentil Curry			●	●										●	●
	Yellow Rice															●
	Peaches & Pineapple			●												●
Tuesday	Tuscan Beans			●	●											●
	Pasta							●								●
	Fruit Loaf			●				●					●			●
Wednesday	Winter Vegetable Casserole			●	●										●	●
	Roasted Rosemary New Potatoes															●
	Fresh Melon			●												●
Thursday	Vegetable Chow Mein			●											●	●
	Wholewheat Noodles			●				●								●
	Greek Style Pineapple Yoghurt			●	●											●
Friday	Chickpea Ragu			●											●	●
	White Rice															●
	Braised Cinnamon Pears			●												●
	with Vanilla Creme Fraiche			●	●											●

Week C	Dish	Dietaries														
Monday	Mild Vegetable Chilli			●	●										●	●
	Wild Rice															●
	Peach Fromage Frais			●	●											●
Tuesday	Thai Red Lentil Curry			●	●										●	●
	Wholewheat Noodles			●				●								●
	Fruit Salad of Peach, Pear & Apple			●												●
Wednesday	Barbecue Beans			●											●	●
	White Rice															●
	Coconut & Cream Cheese Sponge			●	●			●					●			●
Thursday	Vegetable Hot Pot			●											●	●
	Mashed Potato															●
	Greek Style Pear Yoghurt			●	●											●
Friday	Around the World Menu															

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	Bean Bourignon (PU) (T) Kidney Beans, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Vegetables (D) (PU) (SD) (T) Haricot beans, red Lentils, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Quorn Fillet with Quorn Vegan Sausage in Cranberry Gravy (G) (PU) Roast Potatoes Quorn vegan fillet, stock, gravy, cranberry sauce, Quorn vegan sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Beans & Vegetables (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Lentils (D) (PU) (T) red lentils, carrot, spinach, garlic puree, basil, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan 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	Brown Rice	Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Vegetables (PU) (T) carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Quorn Vegan Fillets in Gravy (G) (PU) with Baby New Potatoes Quorn vegan fillet, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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VEGETARIAN AROUND THE WORLD

NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries												
31 Oct 2025	Bean Bourignon			●					●		●		●	●
	New Potatoes			●	●				●				●	●
	Plum Yoghurt			●	●				●				●	●
21 Nov 2025	Portuguese Vegetables			●	●				●		●		●	●
	White Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apricot			●					●				●	●
11 Dec 2025	Festive Roast Quorn Fillet with Quorn Vegan Sausage in Cranberry Gravy			●				●		●			●	●
	Roast Potatoes			●					●				●	●
	Brussel Sprouts & Carrots			●					●		●		●	●
	Christmas Fruit Loaf			●				●			●		●	●
12 Dec 2025	Cuban Beans & Vegetables			●					●		●		●	●
	Brown Rice			●					●				●	●
	Mango Yoghurt			●	●				●				●	●
2 Jan 2026	Creamy Red Pesto Lentils			●	●				●		●		●	●
	Pasta			●				●					●	●
	Orange & Rosemary Flapjack			●				●					●	●
23 Jan 2026	Moroccan Chickpea & Apricot Tagine			●					●		●		●	●
	Brown Rice			●					●				●	●
	Sultana, Date & Cream Cheese Sponge Slice			●	●			●			●		●	●
13 Feb 2026	Spinach & Paneer Makhani			●	●				●		●		●	●
	White Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apricot			●					●				●	●
6 Mar 2026	Jamaican Jerk Vegetables			●					●		●		●	●
	Rice & Peas			●					●		●		●	●
	Banana Yoghurt			●	●				●				●	●
27 Mar 2026	Yellow Thai Lentil Curry			●	●				●		●		●	●
	White Rice			●					●				●	●
	Fruit Salad of Peach, Pear & Apricot			●					●				●	●
17 Apr 2026	Quorn Vegan Fillets in Gravy with Baby New Potatoes							●		●			●	●
	Cabbage & Carrots								●				●	●
	Mixed Berry Yoghurt			●	●				●				●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Dairy Free Coconut Yoghurt (Mango) (SD)
Tuesday	Mixed Bean Stroganoff (Vegan) (PU)	white onion, leek, carrot, button mushrooms, garlic puree, paprika, stock, bechamel (contains coconut), red kidney beans, haricot beans, black turtle beans	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	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)	Carrot & Cinnamon Sponge (Dairy Free) (G) (S)
Thursday	Vegetarian Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, swede, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Dairy Free Coconut Yoghurt (Mango) (SD)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chickpea & Lentil Curry (Vegan) (PU) (SD) (T)	tomato paste, tomato passata, bechamel (contains coconut), chickpeas, red lentils, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (Dairy Free) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Vegetable Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, black turtle beans	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Banana) (SD)
Friday	Chickpea Ragù (PU) (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, stock, chickpeas, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Dairy Free Banana Coconut Yoghurt (SD)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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)
Tuesday	Thai Red Lentil Curry (Dairy Free) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Beans (PU) (SD) (T)	white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, cornflour, stock, chopped tomato, tomato paste, red kidney beans, haricot beans	White Rice	Coconut Sponge (Dairy Free) (G) (S)
Thursday	Vegetable Hot Pot (PU) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, chickpeas, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Dairy Free Coconut Yoghurt (Strawberry) (SD)

Around the World Menu

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VEGAN NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries													
Monday	Italian Vegetable Bolognaise														
	Pasta														
	Dairy Free Coconut Yoghurt (Mango)														
Tuesday	Mixed Bean Stroganoff (Vegan)														
	Brown Rice														
	Fruit Salad of Peach, Pear & Apricot														
Wednesday	Simply Quorn & Lentils														
	Pasta														
	Carrot & Cinnamon Sponge (Dairy Free)														
Thursday	Vegetarian Shepherd's Pie														
	Mashed Potato														
	Cabbage, Carrots & Peas														
	Dairy Free Coconut Yoghurt (Mango)														
Friday	Vegetable Massaman Curry (Dairy Free)														
	White Rice														
	Fresh Melon														

Week B	Dish	Dietaries													
Monday	Butter Chickpea & Lentil Curry (Vegan)														
	Yellow Rice														
	Peaches & Pineapple														
Tuesday	Tuscan Beans (Vegan)														
	Pasta														
	Fruit Loaf														
Wednesday	Winter Vegetable Casserole (Dairy Free)														
	Roasted Rosemary New Potatoes														
	Fresh Melon														
Thursday	Vegetable Chow Mein														
	Wholewheat Noodles														
	Dairy Free Coconut Yoghurt (Banana)														
Friday	Chickpea Ragu														
	White Rice														
	Braised Cinnamon Pears														
	with Dairy Free Banana Coconut Yoghurt														

Week C	Dish	Dietaries													
Monday	Mild Vegetable Chilli														
	Wild Rice														
	Dairy Free Coconut Yoghurt (Strawberry)														
Tuesday	Thai Red Lentil Curry (Dairy Free)														
	Wholewheat Noodles														
	Fruit Salad of Peach, Pear & Apple														
Wednesday	Barbecue Beans														
	White Rice														
	Coconut Sponge (Dairy Free)														
Thursday	Vegetable Hot Pot														
	Mashed Potato														
	Dairy Free Coconut Yoghurt (Strawberry)														
Friday	Around the World Menu														

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	Bean Bourignon (PU) (T) Kidney Beans, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy & rice flour.	New Potatoes	Dairy Free Coconut Yoghurt (Banana) (SD)
21 Nov 2025	Portuguese Vegetables (Dairy Free) (PU) (SD) (T) Haricot beans, red Lentils, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Quorn Fillet with Quorn Vegan Sausage in Cranberry Gravy (G) (PU) Roast Potatoes Quorn vegan fillet, stock, gravy, cranberry sauce, Quorn vegan sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Beans & Vegetables (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans	Brown Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)
2 Jan 2026	Creamy Red Pesto Lentils (Dairy Free) (PU) (T) red lentils, carrot, spinach, garlic puree, basil, bechamel (contains coconut), tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan 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	Brown Rice	Sultana & Date Sponge Slice (G) (S) (SD)
13 Feb 2026	Spinach Makhani (Dairy Free) (PU) (T) white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Vegetables (PU) (T) carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Dairy Free Coconut Yoghurt (Strawberry) (SD)
27 Mar 2026	Yellow Thai Lentil Curry (Dairy Free) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Quorn Vegan Fillets in Gravy (G) (PU) with Baby New Potatoes Quorn vegan fillet, stock, gravy new potatoes	Cabbage & Carrots	Dairy Free Coconut Yoghurt (Strawberry) (SD)

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VEGAN AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries														
31 Oct 2025	Bean Bourignon			●						●		●		●	●	●
	New Potatoes															
	Dairy Free Coconut Yoghurt (Banana)			●						●			●		●	●
21 Nov 2025	Portuguese Vegetables (Dairy Free)			●						●			●		●	●
	White Rice															
	Fruit Salad of Peach, Pear & Apricot			●												
11 Dec 2025	Festive Roast Quorn Fillet with Quorn Vegan Sausage in Cranberry Gravy			●					●		●				●	●
	Roast Potatoes			●						●					●	●
	Brussel Sprouts & Carrots												●	●		
	Christmas Fruit Loaf			●					●				●		●	●
12 Dec 2025	Cuban Beans & Vegetables			●					●		●			●		●
	Brown Rice															
	Dairy Free Coconut Yoghurt (Strawberry)			●									●		●	●
2 Jan 2026	Creamy Red Pesto Lentils (Dairy Free)			●					●		●			●		●
	Pasta								●							
	Orange & Rosemary Flapjack			●					●							
23 Jan 2026	Moroccan Chickpea & Apricot Tagine			●					●		●			●		●
	Brown Rice															
	Sultana & Date Sponge Slice			●					●			●		●		●
13 Feb 2026	Spinach Makhani (Dairy Free)			●					●		●			●		●
	White Rice															
	Fruit Salad of Peach, Pear & Apricot			●												
6 Mar 2026	Jamaican Jerk Vegetables			●					●		●			●		●
	Rice & Peas															
	Dairy Free Coconut Yoghurt (Strawberry)			●									●		●	●
27 Mar 2026	Yellow Thai Lentil Curry (Dairy Free)			●					●		●				●	●
	White Rice															
	Fruit Salad of Peach, Pear & Apricot			●												
17 Apr 2026	Quorn Vegan Fillets in Gravy								●		●				●	●
	with Baby New Potatoes															
	Cabbage & Carrots															
	Dairy Free Coconut Yoghurt (Strawberry)			●									●		●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot (G) (PU) (SD) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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PU = Contains Pulses/Beans S = Contains Soya SD = Contains Sulphur Dioxide T = Contains Tomato
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FISH FREE NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries													
Monday	Italian Vegetable Bolognaise			●				●	●					●	●
	Pasta							●	●					●	●
	Greek Style Apple & Apricot Yoghurt			●	●										●
Tuesday	Turkey Stroganoff			●	●										●
	Brown Rice														●
	Fruit Salad of Peach, Pear & Apricot			●	●										●
Wednesday	Simply Chicken			●										●	●
	Pasta							●	●					●	●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●	●			●			●
Thursday	Shepherd's Pie			●										●	●
	Mashed Potato													●	●
	Cabbage, Carrots & Peas			●	●									●	●
	Greek Style Vanilla Yoghurt			●	●										●
Friday	Vegetable Massaman Curry			●	●									●	●
	White Rice													●	●
	Fresh Melon			●										●	●

Week B	Dish	Dietaries													
Monday	Butter Chicken			●	●									●	●
	Yellow Rice			●										●	●
	Peaches & Pineapple			●	●										●
Tuesday	Tuscan Chicken			●	●									●	●
	Pasta							●	●					●	●
	Fruit Loaf			●	●			●	●			●			●
Wednesday	Winter Vegetable Casserole			●	●									●	●
	Roasted Rosemary New Potatoes			●										●	●
	Fresh Melon			●										●	●
Thursday	Pork Chow Mein			●					●	●				●	●
	Wholewheat Noodles			●				●	●					●	●
	Greek Style Pineapple Yoghurt			●	●										●
Friday	Beef Ragu	●		●										●	●
	White Rice													●	●
	Braised Cinnamon Pears			●										●	●
	with Vanilla Creme Fraiche			●	●									●	●

Week C	Dish	Dietaries													
Monday	Mild Vegetable Chilli			●	●									●	●
	Wild Rice			●										●	●
	Peach Fromage Frais			●	●										●
Tuesday	Thai Red Lentil Curry			●	●									●	●
	Wholewheat Noodles			●				●	●					●	●
	Fruit Salad of Peach, Pear & Apple			●	●									●	●
Wednesday	Barbecue Chicken			●										●	●
	White Rice													●	●
	Coconut & Cream Cheese Sponge			●	●			●	●			●			●
Thursday	Speldhurst Beef Sausage Hot Pot	●		●				●	●					●	●
	Mashed Potato													●	●
	Greek Style Pear Yoghurt			●	●										●
Friday	Around the World Menu														

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignion (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (D) (PU) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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FISH FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Day	Dish	Dietaries															
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●											●	●	●
21 Nov 2025	Portuguese Chicken White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Fruit Loaf	●		●				●								●	●
12 Dec 2025	Cuban Pork Brown Rice Mango Yoghurt			●	●										●	●	●
2 Jan 2026	Creamy Red Pesto Chicken Pasta Orange & Rosemary Flapjack			●	●			●							●	●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine Brown Rice Sultana, Date & Cream Cheese Sponge Slice	●		●				●							●	●	●
13 Feb 2026	Spinach & Paneer Makhani White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
6 Mar 2026	Jamaican Jerk Chicken Rice & Peas Banana Yoghurt			●	●										●	●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●										●	●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Dairy Free Coconut Yoghurt (Mango) (SD)
Tuesday	Turkey Stroganoff (Dairy Free) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot & Cinnamon Sponge (Dairy Free) (G) (S)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Dairy Free Coconut Yoghurt (Mango) (SD)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (Dairy Free) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (Dairy Free) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Dairy Free Coconut Yoghurt (Banana) (SD)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Dairy Free Banana Coconut Yoghurt (SD)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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)
Tuesday	Thai Red Lentil Curry (Dairy Free) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut Sponge (Dairy Free) (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot (G) (PU) (SD) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Dairy Free Coconut Yoghurt (Strawberry) (SD)
Friday	Around the World Menu			

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DAIRY FREE NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries													
Monday	Italian Vegetable Bolognaise			●											
	Pasta														
	Dairy Free Coconut Yoghurt (Mango)			●											
Tuesday	Turkey Stroganoff (Dairy Free)			●											
	Brown Rice														
	Fruit Salad of Peach, Pear & Apricot			●											
Wednesday	Simply Chicken			●											
	Pasta														
	Carrot & Cinnamon Sponge (Dairy Free)			●											
Thursday	Shepherd's Pie			●											
	Mashed Potato														
	Cabbage, Carrots & Peas														
	Dairy Free Coconut Yoghurt (Mango)			●											
Friday	Vegetable Massaman Curry (Dairy Free)			●											
	White Rice														
	Fresh Melon			●											

Week B	Dish	Dietaries													
Monday	Butter Chicken (Dairy Free)			●											
	Yellow Rice			●											
	Peaches & Pineapple			●											
Tuesday	Tuscan Salmon (Dairy Free)			●											
	Pasta														
	Fruit Loaf			●											
Wednesday	Winter Vegetable Casserole (Dairy Free)			●											
	Roasted Rosemary New Potatoes														
	Fresh Melon			●											
Thursday	Pork Chow Mein			●											
	Wholewheat Noodles			●											
	Dairy Free Coconut Yoghurt (Banana)			●											
Friday	Beef Ragu	●		●											
	White Rice														
	Braised Cinnamon Pears			●											
	with Dairy Free Banana Coconut Yoghurt			●											

Week C	Dish	Dietaries													
Monday	Mild Vegetable Chilli			●											
	Wild Rice			●											
	Dairy Free Coconut Yoghurt (Strawberry)			●											
Tuesday	Thai Red Lentil Curry (Dairy Free)			●											
	Wholewheat Noodles			●											
	Fruit Salad of Peach, Pear & Apple			●											
Wednesday	Barbecue Chicken			●											
	White Rice														
	Coconut Sponge (Dairy Free)			●											
Thursday	Speldhurst Beef Sausage Hot Pot	●		●											
	Mashed Potato														
	Dairy Free Coconut Yoghurt (Strawberry)			●											
Friday	Around the World Menu														

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignon (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Dairy Free Coconut Yoghurt (Banana) (SD)
21 Nov 2025	Portuguese Chicken (Dairy Free) (PU) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Dairy Free Coconut Yoghurt (Strawberry) (SD)
2 Jan 2026	Creamy Red Pesto Chicken (Dairy Free) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Sultana & Date Sponge Slice (G) (S) (SD)
13 Feb 2026	Spinach Makhani (Dairy Free) (PU) (T) white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Dairy Free Coconut Yoghurt (Strawberry) (SD)
27 Mar 2026	Yellow Thai Lentil Curry (Dairy Free) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Dairy Free Coconut Yoghurt (Strawberry) (SD)

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DAIRY FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries												
31 Oct 2025	French Beef Bourignon	●		●					●			●	●	●
	New Potatoes												●	●
	Dairy Free Coconut Yoghurt (Banana)			●				●			●		●	●
21 Nov 2025	Portuguese Chicken (Dairy Free)			●						●		●	●	●
	White Rice							●					●	●
	Fruit Salad of Peach, Pear & Apricot			●				●					●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy	●		●				●	●	●				
	Roast Potatoes			●				●					●	●
	Brussel Sprouts & Carrots			●				●			●		●	●
	Christmas Fruit Loaf			●				●			●		●	●
12 Dec 2025	Cuban Pork			●					●	●			●	●
	Brown Rice							●					●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●				●			●		●	●
2 Jan 2026	Creamy Red Pesto Chicken (Dairy Free)			●						●		●	●	●
	Pasta							●					●	●
	Orange & Rosemary Flapjack			●				●					●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine	●		●						●		●	●	●
	Brown Rice							●					●	●
	Sultana & Date Sponge Slice			●				●			●		●	●
13 Feb 2026	Spinach Makhani (Dairy Free)			●						●		●	●	●
	White Rice							●					●	●
	Fruit Salad of Peach, Pear & Apricot			●				●					●	●
6 Mar 2026	Jamaican Jerk Chicken			●						●		●	●	●
	Rice & Peas							●		●			●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●				●			●		●	●
27 Mar 2026	Yellow Thai Lentil Curry (Dairy Free)			●						●			●	●
	White Rice							●					●	●
	Fruit Salad of Peach, Pear & Apricot			●				●					●	●
17 Apr 2026	Roast Chicken in Gravy												●	●
	with Baby New Potatoes							●					●	●
	Cabbage & Carrots							●					●	●
	Dairy Free Coconut Yoghurt (Strawberry)			●				●			●		●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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	Gluten Free Pasta	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Gluten Free Pasta	Plain Flapjack (Gluten Free)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Gluten Free Pasta	Plain Flapjack (Gluten Free)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Gluten Free Pasta	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Gluten Free Pasta	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Plain Flapjack (Gluten Free)
Thursday	Chicken Hot Pot (Gluten Free) (PU) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced chicken breast, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignion (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (D) (PU) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Gluten Free Sausage in Cranberry Gravy (PU) (SD) Roast Potatoes turkey, stock, gravy, cranberry sauce, gluten free pork sausage roast potato	Brussel Sprouts & Carrots	Christmas Cranberry & Orange Flapjack (Gluten Free)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Gluten Free Pasta	Orange & Rosemary Gluten Free Flapjack
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Plain Flapjack (Gluten Free)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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GLUTEN FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries													
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●					●				●	●	●
21 Nov 2025	Portuguese Chicken White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
11 Dec 2025	Festive Roast Turkey with Gluten Free Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Cranberry & Orange Flapjack (Gluten Free)			●					●		●		●	●	●
12 Dec 2025	Cuban Pork Brown Rice Mango Yoghurt			●	●				●	●			●	●	●
2 Jan 2026	Creamy Red Pesto Chicken Gluten Free Pasta Orange & Rosemary Gluten Free Flapjack			●	●				●		●		●	●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine Brown Rice Plain Flapjack (Gluten Free)	●		●					●		●		●	●	●
13 Feb 2026	Spinach & Paneer Makhani White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
6 Mar 2026	Jamaican Jerk Chicken Rice & Peas Banana Yoghurt			●	●				●		●		●	●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●				●				●	●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Italian Vegetable Bolognese (Pulse Free) (T)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, chopped tomato, tomato paste, rice flour, button mushrooms	Pasta (G)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Chicken Stroganoff (Pulse Free) (D)	white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, shredded chicken breast	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Shepherd's Pie (Pulse Free) (T) Mashed Potato	carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb potato, dairy free spread	Cabbage & Carrots	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, pineapple, stock, vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (Pulse Free) (D) (SD) (T)	diced chicken breast, tomato paste, tomato passata, stock, cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (Pulse Free) (D) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, rosemary, chopped tomato, tomato paste, stock, cream	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (Pulse Free) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (Pulse Free) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, coriander, garlic puree, dried apricots, oregano, ground coriander, ground cumin, vegetable stock, smoked paprika, rice flour, stock, tomato paste, chopped tomato	Wild Rice	Peach Fromage Frais (D)
Tuesday	Thai Red Butternut Curry (Pulse Free) (D) (T)	red onion, diced mixed peppers, carrot, coriander, basil, Thai green curry paste, stock, coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, butternut squash	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot (Pulse Free) (G) (SD) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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PULSE/BEAN FREE NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries															
Monday	Italian Vegetable Bolognese (Pulse Free)			●				●							●	●	●
	Pasta							●								●	●
	Greek Style Apple & Apricot Yoghurt			●	●												●
Tuesday	Chicken Stroganoff (Pulse Free)			●	●												●
	Brown Rice																●
	Fruit Salad of Peach, Pear & Apricot			●													●
Wednesday	Simply Chicken			●												●	●
	Pasta							●									●
	Carrot, Cinnamon & Cream Cheese Sponge			●	●			●						●			●
Thursday	Shepherd's Pie (Pulse Free)			●												●	●
	Mashed Potato																●
	Cabbage & Carrots																●
	Greek Style Vanilla Yoghurt			●	●												●
Friday	Vegetable Massaman Curry (Pulse Free)			●	●										●		●
	White Rice																●
	Fresh Melon			●													●

Week B	Dish	Dietaries															
Monday	Butter Chicken (Pulse Free)			●	●										●	●	●
	Yellow Rice																●
	Peaches & Pineapple			●													●
Tuesday	Tuscan Salmon (Pulse Free)			●	●			●							●		●
	Pasta							●									●
	Fruit Loaf			●				●						●			●
Wednesday	Winter Vegetable Casserole (Pulse Free)			●	●											●	●
	Roasted Rosemary New Potatoes																●
	Fresh Melon			●													●
Thursday	Pork Chow Mein (Pulse Free)			●										●			●
	Wholewheat Noodles			●				●									●
	Greek Style Pineapple Yoghurt			●	●												●
Friday	Beef Ragu	●		●												●	●
	White Rice																●
	Braised Cinnamon Pears			●													●
	with Vanilla Creme Fraiche			●	●												●

Week C	Dish	Dietaries															
Monday	Mild Vegetable Chilli (Pulse Free)			●											●	●	●
	Wild Rice																●
	Peach Fromage Frais			●	●												●
Tuesday	Thai Red Butternut Curry (Pulse Free)			●	●										●		●
	Wholewheat Noodles			●				●									●
	Fruit Salad of Peach, Pear & Apple			●													●
Wednesday	Barbecue Chicken			●											●		●
	White Rice																●
	Coconut & Cream Cheese Sponge			●	●			●						●			●
Thursday	Speldhurst Beef Sausage Hot Pot (Pulse Free)	●		●				●						●			●
	Mashed Potato																●
	Greek Style Pear Yoghurt			●	●												●
Friday	Around the World Menu																

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignion (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (Pulse Free) (D) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, rice flour, cream	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Chicken with Chipolata Sausage in Gravy (G) Roast Potatoes sliced chicken breast, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Pork (Pulse Free) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (Pulse Free) (D) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, cream, tomato paste, chopped tomato, stock, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (Pulse Free) (D) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (Pulse Free) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, stock, ground ginger, chopped tomato, tomato paste	White Rice	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Potato Curry (Pulse Free) (D) red onion, diced mixed peppers, carrot, coriander, basil, Thai green curry paste, coconut milk, garlic puree, vegetable stock, lime zest, cream, courgette, ground turmeric, potato, rice flour	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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PULSE/Bean Free AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Day	Dish	Dietaries															
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●											●	●	●
21 Nov 2025	Portuguese Chicken (Pulse Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
11 Dec 2025	Festive Roast Chicken with Chipolata Sausage in Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Fruit Loaf	●		●				●								●	●
12 Dec 2025	Cuban Pork (Pulse Free) Brown Rice Mango Yoghurt			●	●										●	●	●
2 Jan 2026	Creamy Red Pesto Chicken (Pulse Free) Pasta Orange & Rosemary Flapjack			●	●			●							●	●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine (Pulse Free) Brown Rice Sultana, Date & Cream Cheese Sponge Slice	●		●				●							●	●	●
13 Feb 2026	Spinach & Paneer Makhani (Pulse Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
6 Mar 2026	Jamaican Jerk Chicken (Pulse Free) White Rice Banana Yoghurt			●	●										●	●	●
27 Mar 2026	Yellow Thai Potato Curry (Pulse Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●										●	●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●										●	●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Plain Flapjack (Gluten Free)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (D) (PU) (SD) (T)	diced chicken breast, tomato paste, tomato passata, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, curry paste, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Plain Flapjack (Gluten Free)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (PU) (SD) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (SD) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Plain Flapjack (Gluten Free)
Thursday	Speldhurst Beef Sausage Hot Pot (G) (PU) (SD) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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SOYA FREE NURSERY LUNCH MENU

Autumn Winter 2025/26

Vegetarian	Vegan	Tomato	Sulphites	Soya	Pulse/Bean	Pork	Halal	Gluten	Fish	Egg	Dairy	Citric Acid/Spice	Celery	Beef
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Week A	Dish	Dietaries													
Monday	Italian Vegetable Bolognaise														
	Pasta														
	Greek Style Apple & Apricot Yoghurt														
Tuesday	Turkey Stroganoff														
	Brown Rice														
	Fruit Salad of Peach, Pear & Apricot														
Wednesday	Simply Chicken														
	Pasta														
	Plain Flapjack (Gluten Free)														
Thursday	Shepherd's Pie														
	Mashed Potato														
	Cabbage, Carrots & Peas														
	Greek Style Vanilla Yoghurt														
Friday	Vegetable Massaman Curry														
	White Rice														
	Fresh Melon														

Week B	Dish	Dietaries													
Monday	Butter Chicken														
	Yellow Rice														
	Peaches & Pineapple														
Tuesday	Tuscan Salmon														
	Pasta														
	Plain Flapjack (Gluten Free)														
Wednesday	Winter Vegetable Casserole														
	Roasted Rosemary New Potatoes														
	Fresh Melon														
Thursday	Pork Chow Mein														
	Wholewheat Noodles														
	Greek Style Pineapple Yoghurt														
Friday	Beef Ragu														
	White Rice														
	Braised Cinnamon Pears														
	with Vanilla Creme Fraiche														

Week C	Dish	Dietaries													
Monday	Mild Vegetable Chilli														
	Wild Rice														
	Peach Fromage Frais														
Tuesday	Thai Red Lentil Curry														
	Wholewheat Noodles														
	Fruit Salad of Peach, Pear & Apple														
Wednesday	Barbecue Chicken														
	White Rice														
	Plain Flapjack (Gluten Free)														
Thursday	Speldhurst Beef Sausage Hot Pot														
	Mashed Potato														
	Greek Style Pear Yoghurt														
Friday	Around the World Menu														

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignion (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (D) (PU) (SD) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream & bechamel (contains coconut)	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Cranberry & Orange Flapjack (Gluten Free)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Plain Flapjack (Gluten Free)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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SOYA FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries												
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●					●			●	●	●
21 Nov 2025	Portuguese Chicken White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Cranberry & Orange Flapjack (Gluten Free)	●		●			●		●	●	●		●	●
12 Dec 2025	Cuban Pork Brown Rice Mango Yoghurt			●	●				●	●	●		●	●
2 Jan 2026	Creamy Red Pesto Chicken Pasta Orange & Rosemary Flapjack			●	●		●		●		●		●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine Brown Rice Plain Flapjack (Gluten Free)	●		●					●		●	●	●	●
13 Feb 2026	Spinach & Paneer Makhani White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
6 Mar 2026	Jamaican Jerk Chicken Rice & Peas Banana Yoghurt			●	●				●		●		●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●				●				●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Italian Vegetable Bolognaise (Tomato Free) (PU)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, paprika, garlic puree, stock, rice flour, green lentils, button mushrooms	Pasta (G)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (Tomato Free)	diced chicken breast, garlic puree, rice flour, stock, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Shepherd's Pie (Tomato Free) (PU) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, minced lamb potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken (Tomato Free) (D) (PU) (SD)	diced chicken breast, bechamel (contains coconut), cream, butternut squash, white onion, garlic puree, coriander, lemon juice, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Fruit Loaf (G) (S) (SD)
Wednesday	Winter Vegetable Casserole (Tomato Free) (D) (PU)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (Tomato Free) (PU)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (Tomato Free)	white onion, garlic puree, carrot, leek, button mushrooms, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (Tomato Free) (PU) (SD)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (Tomato Free) (D) (PU)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (Tomato Free) (SD)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, red wine vinegar, rice flour, stock, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot (Tomato Free) (G) (PU) (SD)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced Speldhurst beef sausage, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignon (Tomato Free)	Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, gravy, parsley & rice flour.	New Potatoes Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (Tomato Free) (D) (PU) (SD)	Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, apricot, red lentils, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, rice flour, cream, bechamel (contains coconut)	White Rice Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes	turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots Christmas Fruit Loaf (G) (S) (SD)
12 Dec 2025	Cuban Pork (Tomato Free) (PU)	carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, black turtle beans, haricot beans, diced pork	Brown Rice Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (Tomato Free) (D) (PU)	shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, haricot beans, diced mixed peppers, white onion	Pasta (G) Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, gravy, dates	Brown Rice Sultana, Date & Cream Cheese Sponge Slice (D) (G) (S) (SD)
13 Feb 2026	Spinach & Paneer Makhani (Tomato Free) (D) (PU)	paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, chickpeas	White Rice Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (Tomato Free) (PU)	diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger	Rice & Peas (PU) Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots Mixed Berry Yoghurt (D)

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TOMATO FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries																		
31 Oct 2025	French Beef Bourignon (Tomato Free) New Potatoes Plum Yoghurt	●		●						●									●	●
21 Nov 2025	Portuguese Chicken (Tomato Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●					●			●						●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Fruit Loaf	●		●					●		●		●						●	●
12 Dec 2025	Cuban Pork (Tomato Free) Brown Rice Mango Yoghurt			●					●		●				●				●	●
2 Jan 2026	Creamy Red Pesto Chicken (Tomato Free) Pasta Orange & Rosemary Flapjack			●	●				●				●						●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine (Tomato Free) Brown Rice Sultana, Date & Cream Cheese Sponge Slice	●		●					●				●						●	●
13 Feb 2026	Spinach & Paneer Makhani (Tomato Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●				●						●	●
6 Mar 2026	Jamaican Jerk Chicken (Tomato Free) Rice & Peas Banana Yoghurt			●					●				●						●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●				●						●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●					●				●						●	●

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Week A	Main Course		Side Dish	Second Course
Monday	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)	Greek Style Apple & Apricot Yoghurt (D)
Tuesday	Turkey Stroganoff (D) (PU)	turkey, white onion, leek, carrot, button mushrooms, garlic puree, cream, paprika, stock, bechamel (contains coconut)	Brown Rice	Fruit Salad of Peach, Pear & Apricot
Wednesday	Simply Chicken (T)	diced chicken breast, garlic puree, rice flour, tomato passata, butternut squash, diced mixed peppers, white onion	Pasta (G)	Carrot, Cinnamon & Cream Cheese Sponge (D) (G) (S)
Thursday	Shepherd's Pie (PU) (T) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, garlic puree, sweetcorn, mint sauce, stock, rosemary, tomato paste, minced lamb, chopped tomato potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Greek Style Vanilla Yoghurt (D)
Friday	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, coriander, mild madras curry powder, ground ginger, coconut milk, red lentils, pineapple, bechamel (contains coconut), vegetable stock, tomato paste, cream	White Rice	Fresh Melon

Week B	Main Course		Side Dish	Second Course
Monday	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, coriander, curry paste, garam masala (Ground Coriander, Ground Cumin, Ground Black Pepper, Ground Cassia Cinnamon, Ground Dill, Ground Ginger, Ground Cloves), ground ginger, paprika, ground cumin	Yellow Rice	Peaches & Pineapple
Tuesday	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)	Pasta (G)	Plain Flapjack (Gluten Free)
Wednesday	Winter Vegetable Casserole (D) (PU) (T)	potato, white onion, diced mixed peppers, butternut squash, leek, garlic puree, thyme, bechamel (contains coconut), rosemary, chopped tomato, tomato paste, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Fresh Melon
Thursday	Pork Chow Mein (PU) (T)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, ground ginger, ground cumin, pineapple juice, vegetable stock, tomato paste, stock, diced pork	Wholewheat Noodles (G)	Greek Style Pineapple Yoghurt (D)
Friday	Beef Ragù (T)	white onion, garlic puree, carrot, leek, button mushrooms, chopped tomato, tomato paste, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Braised Cinnamon Pears with Vanilla Creme Fraiche (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli (Sulphur Dioxide Free) (PU) (T)	butternut squash, diced mixed peppers, sweet potato, white onion, 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	Peach Fromage Frais (D)
Tuesday	Thai Red Lentil Curry (D) (PU) (T)	red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, ground ginger, garlic puree, vegetable stock, lime zest, cream, tomato paste, red lentils	Wholewheat Noodles (G)	Fruit Salad of Peach, Pear & Apple
Wednesday	Barbecue Chicken (Sulphur Dioxide Free) (T)	sliced chicken breast, white onion, diced mixed peppers, butternut squash, garlic puree, pineapple, ground coriander, ground cumin, smoked paprika, rice flour, stock, chopped tomato, tomato paste, shredded chicken breast	White Rice	Coconut & Cream Cheese Sponge (D) (G) (S)
Thursday	Chicken Hot Pot (Gluten Free) (PU) (T)	red onion, garlic puree, savoy cabbage, carrot, button mushrooms, diced chicken breast, tomato paste, chopped tomato, rosemary, basil, stock, paprika, potato, haricot beans	Mashed Potato	Greek Style Pear Yoghurt (D)
Friday	Around the World Menu			

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignion (T) Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, garlic, smoked paprika, tomato, gravy, parsley & rice flour.	New Potatoes	Plum Yoghurt (D)
21 Nov 2025	Portuguese Chicken (Sulphur Dioxide Free) (D) (PU) (T) Sliced chicken, carrot, peppers, red onion, sweet potato, garlic, orange zest, lime zest, red lentils, tomato, coriander, rosemary, basil, smoked paprika, mixed spices, sweetcorn, cream, bechamel (contains coconut), rice flour	White Rice	Fruit Salad of Peach, Pear & Apricot
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy (G) (PU) Roast Potatoes turkey, stock, gravy, cranberry sauce, pork & beef chipolata sausage roast potato	Brussel Sprouts & Carrots	Christmas Cranberry & Orange Flapjack (Gluten Free)
12 Dec 2025	Cuban Pork (PU) (T) carrot, diced mixed peppers, red onion, butternut squash, basil, garlic puree, coriander, orange juice, orange zest, smoked paprika, ground cumin, oregano, ground cinnamon, ground coriander, stock, chopped tomato, tomato paste, black turtle beans, haricot beans, diced pork	Brown Rice	Mango Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken (D) (PU) (T) shredded chicken breast, carrot, spinach, garlic puree, basil, red lentils, bechamel (contains coconut), cream, tomato paste, chopped tomato, haricot beans, diced mixed peppers, white onion	Pasta (G)	Orange & Rosemary Flapjack (G)
23 Jan 2026	Moroccan Beef & 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 beef, dates	Brown Rice	Plain Flapjack (Gluten Free)
13 Feb 2026	Spinach & Paneer Makhani (D) (PU) (T) paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, mango chutney, bechamel (contains coconut), coconut milk, garlic puree, mild madras curry powder, yoghurt, curry paste, chopped tomato, tomato paste, chickpeas	White Rice	Fruit Salad of Peach, Pear & Apricot
6 Mar 2026	Jamaican Jerk Chicken (PU) (T) diced chicken breast, carrot, diced mixed peppers, red onion, courgette, pineapple, rice flour, mixed spice (Coriander, Cassia, Ginger, Fennel, Nutmeg, Clove, Cardamom), lime zest, thyme, red kidney beans, stock, ground ginger, chopped tomato, tomato paste	Rice & Peas (PU)	Banana Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Curry (D) (PU) red onion, diced mixed peppers, carrot, peas, coriander, basil, Thai green curry paste, bechamel (contains coconut), coconut milk, garlic puree, vegetable stock, lime zest, cream, red lentils, courgette, ground turmeric	White Rice	Fruit Salad of Peach, Pear & Apricot
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots	Mixed Berry Yoghurt (D)

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SULPHUR DIOXIDE FREE AROUND THE WORLD NURSERY LUNCH MENU

Autumn Winter 2025/26

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

Day	Dish	Dietaries												
31 Oct 2025	French Beef Bourignon New Potatoes Plum Yoghurt	●		●					●			●	●	●
21 Nov 2025	Portuguese Chicken (Sulphur Dioxide Free) White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
11 Dec 2025	Festive Roast Turkey with Chipolata Sausage in Cranberry Gravy Roast Potatoes Brussel Sprouts & Carrots Christmas Cranberry & Orange Flapjack (Gluten Free)	●		●			●		●	●	●		●	●
12 Dec 2025	Cuban Pork Brown Rice Mango Yoghurt			●	●				●	●	●		●	●
2 Jan 2026	Creamy Red Pesto Chicken Pasta Orange & Rosemary Flapjack			●	●		●		●		●		●	●
23 Jan 2026	Moroccan Beef & Apricot Tagine (Sulphur Dioxide Free) Brown Rice Plain Flapjack (Gluten Free)	●		●					●		●		●	●
13 Feb 2026	Spinach & Paneer Makhani White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
6 Mar 2026	Jamaican Jerk Chicken Rice & Peas Banana Yoghurt			●	●				●		●		●	●
27 Mar 2026	Yellow Thai Lentil Curry White Rice Fruit Salad of Peach, Pear & Apricot			●	●				●		●		●	●
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes Cabbage & Carrots Mixed Berry Yoghurt			●	●				●				●	●

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Week A	Main Course		Side Dish	Second Course
Monday	Italian Vegetable Bolognese Alternative (PU)	carrot, butternut squash, white onion, rosemary, basil, mixed herbs, stock, rice flour, green lentils	Pasta (G)	Natural Yoghurt (D)
Tuesday	Turkey Stroganoff Alternative (D) (PU)	turkey, white onion, leek, carrot, cream, stock	Brown Rice	Plain Flapjack (Gluten Free)
Wednesday	Simply Chicken Alternative	diced chicken breast, rice flour, stock, butternut squash, diced mixed peppers, white onion	Pasta (G)	Sponge Slice (G) (S)
Thursday	Shepherd's Pie Alternative (PU) Mashed Potato	red lentils, carrot, parsnip, white cabbage, white onion, sweetcorn, stock, rosemary, minced lamb potato, dairy free spread	Cabbage, Carrots & Peas (PU)	Natural Yoghurt (D)
Friday	Vegetable Massaman Curry Alternative (D) (PU)	potato, white onion, diced mixed peppers, sweet potato, cauliflower, leek, coriander, red lentils, cream, stock	White Rice	Natural Yoghurt (D)

Week B	Main Course		Side Dish	Second Course
Monday	Butter Chicken Alternative (D)	diced chicken breast, stock, cream, butternut squash, white onion, coriander	Cabbage & Carrots	Plain Flapjack (Gluten Free)
Tuesday	Tuscan Salmon Alternative (D) (F)	white onion, carrot, sweet potato, spinach, sweetcorn, diced mixed peppers, soft cheese, basil, salmon, stock	Pasta (G)	Sponge Slice (G) (S)
Wednesday	Winter Vegetable Casserole Alternative (D) (PU)	potato, white onion, diced mixed peppers, butternut squash, leek, thyme, rosemary, stock, cream, haricot beans, red kidney beans, black turtle beans	Roasted Rosemary New Potatoes	Plain Flapjack (Gluten Free)
Thursday	Pork Chow Mein Alternative (PU)	white onion, sliced mixed peppers, carrot, sweetcorn, bean sprouts, white cabbage, coriander, stock, diced pork	Pasta (G)	Natural Yoghurt (D)
Friday	Beef Ragu Alternative	white onion, carrot, leek, rosemary, basil, beef stock, stock, diced beef, butternut squash, parsnip	White Rice	Natural Yoghurt (D)

Week C	Main Course		Side Dish	Second Course
Monday	Mild Vegetable Chilli Alternative (PU)	butternut squash, diced mixed peppers, sweet potato, white onion, coriander, oregano, rice flour, stock, haricot beans, red kidney beans, black turtle beans	Wild Rice	Natural Yoghurt (D)
Tuesday	Thai Red Lentil Curry Alternative (D) (PU)	red onion, diced mixed peppers, carrot, peas, coriander, basil, stock, cream, red lentils	Pasta (G)	Plain Flapjack (Gluten Free)
Wednesday	Barbecue Chicken Alternative	sliced chicken breast, white onion, diced mixed peppers, butternut squash, rice flour, stock, shredded chicken breast	White Rice	Sponge Slice (G) (S)
Thursday	Speldhurst Beef Sausage Hot Pot Alternative (PU)	red onion, savoy cabbage, carrot, diced chicken breast, rosemary, basil, stock, potato, haricot beans	Mashed Potato	Natural Yoghurt (D)
Friday	Around the World Menu			

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Day	Main Course	Side Dish	Second Course
31 Oct 2025	French Beef Bourignon Alternative	Braised beef, onion, carrot, parsnip, sweet potato, cabbage, thyme, gravy, parsley & rice flour.	New Potatoes Natural Yoghurt (D)
21 Nov 2025	Portuguese Chicken Alternative (D) (PU) (SD)	Sliced chicken, carrot, peppers, red onion, sweet potato, red lentils, rosemary, basil, sweetcorn, rice flour, cream, gravy	White Rice Natural Yoghurt (D)
11 Dec 2025	Festive Roast Turkey in Gravy (PU) Roast Potatoes (Spice Free)	turkey, stock, gravy roast potato (spice free)	Brussel Sprouts & Carrots Plain Flapjack (Gluten Free)
12 Dec 2025	Cuban Pork Alternative (PU)	carrot, diced mixed peppers, red onion, butternut squash, basil, coriander, oregano, stock, black turtle beans, haricot beans, diced pork	Brown Rice Natural Yoghurt (D)
2 Jan 2026	Creamy Red Pesto Chicken Alternative (D) (PU)	shredded chicken breast, carrot, spinach, basil, red lentils, cream, gravy, haricot beans, diced mixed peppers, white onion	Pasta (G) Plain Flapjack (Gluten Free)
23 Jan 2026	Moroccan Beef & Apricot Tagine Alternative (PU)	white onion, carrot, potato, diced mixed peppers, stock, diced beef, chickpeas	Brown Rice Plain Flapjack (Gluten Free)
13 Feb 2026	Spinach & Paneer Makhani Alternative (D) (PU)	paneer cheese, white onion, sweet potato, diced mixed peppers, carrot, spinach, yoghurt, stock, chickpeas	White Rice Natural Yoghurt (D)
6 Mar 2026	Jamaican Jerk Chicken Alternative (PU)	diced chicken breast, carrot, diced mixed peppers, red onion, courgette, rice flour, thyme, red kidney beans, stock	Rice & Peas (PU) Natural Yoghurt (D)
27 Mar 2026	Yellow Thai Lentil Alternative (D) (PU)	red onion, diced mixed peppers, carrot, peas, coriander, basil, cream, red lentils, courgette, stock	White Rice Natural Yoghurt (D)
17 Apr 2026	Roast Chicken in Gravy with Baby New Potatoes	sliced chicken breast, stock, gravy new potatoes	Cabbage & Carrots Natural Yoghurt (D)

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