

Spring/Summer 2026 Menu Week 1



Monday (V)

Tuesday

Wednesday

Thursday (V)

Friday

Breakfast - Fresh fruit with a selection of cereal or porridge, served with a cup of milk or water
(Please see chef for allergen information)

Morning Snack - Wholemeal toast or baked goods with fresh fruit, served with a cup of milk or water
(Please see chef for allergen information)

Lunch (served with a cup of water)

| | Monday (V) | Tuesday | Wednesday | Thursday (V) | Friday |
|--------------------------|--|---|--|--|---|
| Main | 5 A Day Lentil Spaghetti Bolognese G MU SY | Fruity Hawaiian Chicken With Rice CE G SU | Traditional Fish Pie Served With Peas And Carrots F G DA OR Mediterranean Fish Pie Served With Peas And Carrots CE F | Chefs Vegetarian Special (Please See The Chef For Further Information And Allergens) | Roast Beef And Lentil Gravy With Yorkshire Pudding. Served With Thyme New Potatoes and a Medley of Vegetables E G DA |
| Vegetarian Option | Same As the Main Menu | Fruity Hawaiian Quorn With Rice CE G SU MU | Tofu Pie Served With Peas And Carrots G DA SY OR Mediterranean Tofu Pie Served With Peas And Carrots CE SY | Same As the Main Menu | Mixed Bean Casserole Served With Thyme New Potatoes and a Medley of Vegetables CE E DA G |
| Second Course | Fresh Seasonal Fruit | Dark Chocolate and Beetroot Brownie E G SY DA | Melon Slices | Summer Fruits With Custard DA | Banana |

Afternoon snack - Vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Light Tea (served with a cup of water)

| | | | | | |
|--------------------------|---|--|---|---|---|
| Main | Herby Mixed Potato Wedges With Vegetable Sticks And A Chickpea Curry Dipping Sauce G SU | Pork Sausage Roll Served With Homemade Baked Beans G SU | Sliced Turkey And Tomato Sandwiches with Cucumber Sticks G SY | Margherita Naan Pizza Fingers Served With Rainbow Vegetable Sticks CE G DA SY | Children's Choice of Roly Poly Wraps Tuna Mayonnaise with Salad E F G Chicken and Sweetcorn G |
| Vegetarian Option | Same As the Main Menu | Mixed Vegetable Roll Served With Homemade Baked Beans G DA | Cheese and Pickle Sandwiches with Cucumber Sticks And A Hummus Dip G DA SE SU | Same As the Main Menu | Children's Choice of Roly Poly Wraps Egg Salad E G Hummus and Tomato G SE |
| Second Course | Cheese and Crackers with Apple Slices G DA | Vanilla Greek Yoghurt Served With Summer Berries DA | Sliced Pears and Sultanas | Orange Smiles | Greek Yoghurt Served With Poached Plums DA |

Where allergens are present, it is displayed next to the appropriate meal

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE, MUSTARD - MU, SESAME SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs), (V) VEGETARIAN

At Busy Bees, we prepare all our meals with care to make sure they're right for your child's age and stage of development, to meet all individual dietary needs. Occasionally, we may need to substitute an ingredient or make small alterations to the menu due to supply issues or other unexpected situations, but if this happens, our centre teams will always let you know.

Spring/Summer 2026 Menu Week 2



Monday

Tuesday (V)

Wednesday

Thursday

Friday (V)

Breakfast - Fresh fruit with a selection of cereal or porridge, served with a cup of milk or water
(Please see chef for allergen information)

Morning Snack - Wholemeal toast or baked goods with fresh fruit, served with a cup of milk or water
(Please see chef for allergen information)

Lunch (served with a cup of water)

| | Monday | Tuesday (V) | Wednesday | Thursday | Friday (V) |
|--------------------------|---|--|--|--|--|
| Main | Ham And Vegetable Orzo Pasta Served With Broccoli Florets And Garlic Bread G DA MU SY | Mild Mexican Mixed Bean Chilli Served with Corn on the Cob And Sweet Potato Wedges | Chicken in a BBQ Sauce with Mashed Potato, Carrots and Peas CE G SU | Thai Green Salmon Curry With Coconut Rice and Green Beans F SU | Roasted Seasonal Vegetable And Lentil Hotpot Served With Spring Greens |
| Vegetarian Option | Beanie Orzo Pasta Served With Broccoli Florets And Garlic Bread G DA MU SY | Same As the Main Menu | Quorn in a BBQ Sauce with Mashed Potato, Carrots and Peas CE G SU MU | Thai Green Tofu Curry With Coconut Rice and Green Beans SU SY | Same As the Main Menu |
| Second Course | Fresh Fruit Salad | Melon Slices | Greek Yoghurt And Apricot Pots DA | Banana | Vanilla Custard Pots With Fresh Raspberries DA |

Afternoon snack - Vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Light Tea (served with a cup of water)

| | | | | | |
|--------------------------|---|--|--|--|--|
| Main | Turkey Salad Wraps with Rainbow Slaw E G | Spring Vegetable And Potato Soup CE | Tuna And Pasta Salad E F G MU SY | Chef's Special Picnic Tea (Please See The Chef For Further Information And Allergens) | Vegetable Burger In A Bun Served With Carrot And Beetroot Salad G SE |
| Vegetarian Option | Egg and Cress Wraps with Rainbow Slaw E G | Same As the Main Menu | Avocado And Mixed Bean Pasta Salad E G MU SY | Chef's Special Vegetarian Picnic Tea (Please See The Chef For Further Information And Allergens) | Same As the Main Menu |
| Second Course | Orange Smiles | Sultana Shortbread With Juicy Strawberries G | Sliced Apples | Cheese And Crackers With Sliced Pear G DA | A Selection Of Seasonal Cut Fruits |

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Morning Snack - Wholemeal toast or baked goods with fresh fruit, served with a cup of milk or water
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Lunch (served with a cup of water)

| | Monday (V) | Tuesday | Wednesday (V) | Thursday | Friday |
|--------------------------|--|--|---|--|--|
| Main | Chunky Vegetable And Lentil Casserole With Mashed Swede And Peas CE | Lemon And Ginger Chicken with Rice Noodles and Stir-Fried Vegetables | Chef's Vegetarian Special (Please See The Chef for Details and Full Allergen Information) | Traditional Beef Lasagne Served With A Side Salad CE E DA G MU SY | Baked Fish Gratin with a Medley of Vegetables And New Potatoes F DA G |
| Vegetarian Option | Same As the Main Menu | Lemon And Ginger Quorn with Rice Noodles and Stir-Fried Vegetables MU | Same As the Main Menu | Roasted Vegetable And Lentil Lasagne Served With A Side Salad CE E DA G MU SY | Baked Mixed Bean Gratin with a Medley of Vegetables And New Potatoes DA G |
| Second Course | Peaches With Fresh Kiwi | Apple Muffin E G | Strawberries With Vanilla Yoghurt DA | Melon Slices | Coconut Yoghurt With Banana |

Afternoon snack - Vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Light Tea (served with a cup of water)

| | | | | | |
|--------------------------|---|---|--|--|---|
| Main | Children's Choice Tomato Soup With Garlic Bread Dippers G DA SY Or Vegetable Frittata Served With Celery Sticks CE DA E | Mini Ploughman's Tea G DA SY SU | Vegetable Samosa With Vegetable Sticks And A Hummus Dip CE SE G | Jacket Potato Slice With Tuna Crunch E F MU | Chicken And Sweetcorn Pitta Pockets With Carrot Sticks E G DA SY |
| Vegetarian Option | Same As the Main Menu | Mini Vegetarian Ploughman's Tea E G DA SY SU | Same As the Main Menu | Jacket Potato Slice Served With Cowboy Beans | Hummus Crunch Pitta Pockets With Carrot Sticks G DA SY SE |
| Second Course | Satsuma Wedges | Pineapple Sticks | Fresh Fruit Salad | Pears with Breadsticks G SY SE | A Selection Of Cut Fruit |

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Lunch (served with a cup of water)

| | Monday | Tuesday (V) | Wednesday | Thursday (V) | Friday |
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| Main | Oven Baked Salmon Fishcake Served With Smokey Baked Beans And Potato Wedges F G | Pasta Ratatouille CE G MU SY Or Mushroom Carbonara G DA MU SY | Shepherd's Pie Served With Green Beans, Cauliflower Florets and Carrots | Sweet Potato and Chickpea Korma Served With 50/50 Rice DA | Children's Choice Spanish Chicken with Couscous and Broccoli G MU SY Or Chicken and Vegetable Fajitas with Peas and Sweetcorn G SU |
| Vegetarian Option | Oven Baked Vegetable Burger Served With Smokey Baked Beans And Potato Wedges G | Same As the Main Menu | Beanie Shepherdess Pie Served With Green Beans, Cauliflower Florets and Carrots | Same As the Main Menu | Children's Choice Spanish Quorn with Couscous and Broccoli G MU SY Or Mixed Bean and Vegetable Fajitas with Peas and Sweetcorn G SU |
| Second Course | Sliced Apples | Apricot Flapjack G SU | Melon | Satsuma | Fresh Fruit Platter |

Afternoon snack - Vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Light Tea (served with a cup of water)

| | | | | | |
|--------------------------|---|---|---|--|---|
| Main | Chefs Special (Please See The Chef for Details and Full Allergen Information) | Cheese And Chive Twists Served With Vegetable Sticks And A Hummus Dip CE G DA SE SU | Tuna And Cucumber Roly Poly Wrap With Celery Sticks CE G F | Veggie Loaded Spaghetti In A Tomato And Lentil Sauce On Brown Toast CE G MU SY | Ham and Egg Roll with Rainbow Vegetable Sticks E G SE |
| Vegetarian Option | Chefs Vegetarian Special (Please See The Chef for Details and Full Allergen Information) | Same As the Main Menu | Hummus And Cucumber Roly Poly Wrap With Celery Sticks CE G SE | Same As the Main Menu | Egg Roll with Rainbow Vegetable Sticks E G SE |
| Second Course | Banana and Sultanas | Pineapple With Coconut Yoghurt | Pear | Strawberries and Kiwi | Peaches and Yoghurt DA |

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