

Spring/Summer Menu 2026

These brilliant meal plans are brought to life by our in-house Children's Chef using fresh ingredients. These are used to prepare breakfast, morning & afternoon snacks, and a 2-course hot lunch for each of your little ones.

So you can be sure they've got all the energy they need for a day full of adventures!

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Mid-afternoon snack	Homemade Ranch dip with oatcakes	Red leicester and chive dip with breadsticks	Salmon pate with cream crackers	Black bean hummus with rice cakes	Five bean coriander dip with cheese thins
Yummy 2 course hot lunch	Jacket potato with Tuna & Cheese	Marry me chicken and rice	Red lenti, Pearl barley curry with cous cous	Italian tuna pasta bake with a cheesy top	Creamy beef keema pie with a pastry top and sweetcorn
Afternoon Tea	Chicken and feta wrap with peppers	Egg & cress rolls with cherry tomatoes	Toast with cheese & carrot batons	Basil pesto filled wholemeal thin with celery sticks	Cream cheese sandwich with cucumber batons

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Mid-morning snack	Beetroot hummus with breadsticks	Tzatziki dip served with Oatcakes	Pea pesto with garlic crackers	Salmon pate and rice cakes	Garlic white bean dip with crisp bread
Yummy 2 course hot lunch	Sweet potato homity pie and peas	Cheesy burger pasta	Jacket potato with cheese and beans	Vegetable korma and rice	Chicken and asparagus stew served with new potatoes
Afternoon Tea	Tuna and cream cheese wrap with cucumber batons	Feta and beetroot hummus filled pitta breads with cherry tomatoes	Coronation chicken filled roll and pepper sticks	Wholemeal cheese and cucumber sandwiches with carrot battons	Cheese batons, egg, cream crackers and sugar snap peas

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Mid-afternoon snack	Creamy dill and pickle dip with breadsticks	Garlic and herb bean dip with cheese thins	Toast and banana slices	Coriander and 5 bean tomato dip and crackers	Sourcream and chive oatcakes
Yummy 2 course hot lunch	Orange chicken with roasted new potatoes	Lasagne served with cucumber and cherry tomatoes	Broccoli, Spinach, chickpea and parmesan pie, served with sweetcorn	Macaroni cheese and peas	Jacket potato with creamy chicken curry
Afternoon Tea	Cream cheese roll with cucumber batons	Hummus, Crispbread and carrot batons.	Chicken filled pittas with sugar snap peas	Salmon Pate wrap with pepper sticks	Red leicester filled roll and cherry tomatoes

Important Meal Information

Breakfast

We provide selected fortified, low sugar cereals with dairy or plant-based milk. Children will also be offered wholemeal toast along with a drink of water.

Morning Snack

We provide fresh fruit and/or crackers & breadsticks as our morning snack. These are provided along with a drink of water, dairy or plant-based milk.

Lunchtime Dessert

An option of Greek yoghurt and variety of fruits will be offered Monday to Friday.

Afternoon Tea

Tea will be served with an option of Greek yoghurt and fresh fruit Monday to Friday.

Drinks at meal times

All meals are served with a drink of water.



All of our meals and snacks include variations that cater for allergies, as well as dietary and cultural requirements. Vegan, vegetarian, dairy-free, gluten-free and more – it all looks and tastes great thanks to our fantastic team.