

Homemade bread,
selection of seasonal
vegetables / fresh salad
and fresh fruits served
daily

Hirst Wood Nursery School & Children's Centre

Wk 1 - 3rd Nov, 24th Nov,
15th Dec, 5th Jan, 26th Jan,
16th Feb, 9th Mar, 30th Mar
Wk 2 - 10th Nov, 1st Dec,
22nd Dec, 12th Jan, 2nd Feb,
23rd Feb, 16th Mar, 6th Apr
Wk 3 - 17th Nov, 8th Dec,
29th Dec, 19th Jan, 9th Feb,
2nd Mar, 23rd Mar, 13th Apr

MON

TUES

WED

THUR

FRI

WEEK 1

🍷 **Classic Cheese & Tomato Pizza with Coleslaw & Salad**
(Wholemeal 50/50 Base topped with a lightly spiced Sauce and topped with Mozzarella/Cheddar Cheese)

🍷 **Mexican Style Burrito**
(Rice, Sweet Potato, Beans & Vegetables seasoned with Mexican spices & baked in a Tortilla wrap)

Roast Meat Dinner
(Red Tractor Accredited Meat (either Gammon, Turkey or Pork Loin) served with Yorkshire Pudding, Roasties & Gravy)

Minced Beef & Onion Pie with Gravy
(Red Tractor Accredited Beef Mince & Onions in a light shortcrust Pastry served with Creamed Potatoes & Seasonal Vegetables)

🍷 **Crispy Dippers**
(A blend of Vegetables and Potatoes coated in Breadcrumbs served with Ketchup and baked Jacket Wedges)

🍷 **Toad in the Hole**
(Quorn Sausage Baked in a light Batter, served with Roast Potatoes)

🍷 **Golden Cheese Roll**
(Cheese mix wrapped in Puff Pastry, served with Creamed Potatoes & Seasonal Vegetables)

🍷 **Arrabiata Pasta**
(Chilli Tomato Sauce with Lentils and Peppers, served with Pasta & Crusty Bread)

🍷 **Pears & Ice Cream with Syrup**
(Vanilla Ice Cream with Tinned Pear Slices with a Chocolate flavoured Syrup)

🍷 **Strawberry Sponge & Custard**
(Homemade, light Vanilla Sponge with a Strawberry Jam swirl, served with Custard)

🍷 **Fruity Flapjack**
(A sweet Bar made with Oats, Golden Syrup & Butter with Fruit)

🍷 **Chocolate Sponge & Chocolate Sauce**
(Homemade, light Chocolate Sponge, served with Chocolate Sauce)

🍷 **Banana Muffins**
(A fluffy Vanilla Sponge, with Bananas & drizzled with Icing)

Beef & Red Lentil Bolognese & Garlic Bread
(Red Tractor Accredited Beef Mince & Lentils in a Tomato Sauce served with Pasta & Garlic Bread)

MSC Battered Fish Fillet
(MSC Battered Fillet of Fish, served with Baked Jacket Wedges)

🍷 **Classic Cheese & Tomato Pizza with Coleslaw & Salad**
(Wholemeal 50/50 Base topped with a lightly spiced Sauce and topped with Mozzarella/Cheddar Cheese)

Non Fried Breaded Chicken Burger in a Bun
(Red Tractor Accredited Chicken Burger, served in a White Bun with Baked Potato Wedges)

Roast Meat Dinner
(Red Tractor Accredited Meat (either Gammon, Turkey or Pork Loin) served with Yorkshire Pudding, Roasties & Gravy)

🍷 **Pasta Bolognese**
(A rich Tomato sauce with Soya Mince, Peppers and Herbs)

🍷 **Super Savoury Roll**
(Flaky Puff pastry with a seasoned filling served with Salad & Coleslaw)

🍷 **Loaded Quorn Burger in a Bun**
(Served in a White Breadcake with Baked Jacket Wedges)

🍷 **Hearty Shepherd's Pie**
(Soya Mince, Veg and Gravy filling, topped with Mashed Potato)

🍷 **Marble Sponge & Chocolate Sauce**
(Homemade Sponge with hints of both Vanilla & Chocolate Cake, served with Chocolate Sauce)

🍷 **Apple Crumble & Custard**
(Sliced Apples topped with Oat Crumble, served with Custard)

🍷 **Decorated Fruit Jelly**
(Jelly with Fruit, topped with Fresh Cream)

🍷 **Butterfly Buns**
(Individual decorated Sponge-based Dessert)

🍷 **Gallydale Biscuits**
(Homemade, crumbly, Oaty Biscuit)

WEEK 2

🍷 **Classic Cheese & Tomato Pizza with Coleslaw & Salad**
(Wholemeal 50/50 Base topped with a lightly spiced Sauce and topped with Mozzarella/Cheddar Cheese)

Creamy Chicken Pasta & Crusty Bread
(Red Tractor Accredited diced Chicken in a homemade Creamy Sauce with Garlic, served with Penne Pasta)

Roast Meat Dinner
(Red Tractor Accredited Meat (either Gammon, Turkey or Pork Loin) served with Yorkshire Pudding, Roasties & Gravy)

Loaded Wedges with a Mild Mexican Chilli & topping
(Red Tractor Accredited Beef Mince in a mild, homemade Chilli Sauce, served on Baked Jacket Wedges)

MSC Salmon & Sweet Potato Fishcake
(MSC Salmon & Sweet Potato, served with Seasoned Potatoes)

🍷 **Rainbow Jambalaya Jamboree**
(Mildly spiced Rice with Peppers, Vegetables and Beans, served with Crusty Bread)

🍷 **Savoury Mince topped Tatties**
(Soya Mince, Vegetables & Potatoes, served with a Yorkshire Pudding)

🍷 **Golden Cheese Whirl**
(Cheese, Potato & Onion encase in Puff Pastry, served with baked Jacket Wedges)

🍷 **American Style Quorn Hot Dog**
(Quorn Sausage, served in a White Bun with Seasoned Potatoes)

🍷 **Chocolate Crispy Crunch**
(A sweet Bar made from puffed Rice, Cocoa & Syrup)

🍷 **Vanilla Sponge**
(Homemade, light Vanilla Sponge with a hint of Vanilla, served with Custard)

🍷 **Peaches & Ice Cream with Syrup**
(Vanilla Ice Cream with Tinned Peach Slices with a Chocolate flavoured Syrup)

🍷 **Apple Cake**
(Baked Vanilla Sponge with blended Apples & topped with Icing Sugar)

🍷 **Chocolate Sponge & Chocolate Sauce**
(Homemade, light Chocolate Sponge, served with Chocolate Sauce)

WEEK 3

food quarter

For full allergen
& nutritional
information
head to our app



FM SERVICES



**City of
BRADFORD**
METROPOLITAN DISTRICT COUNCIL