


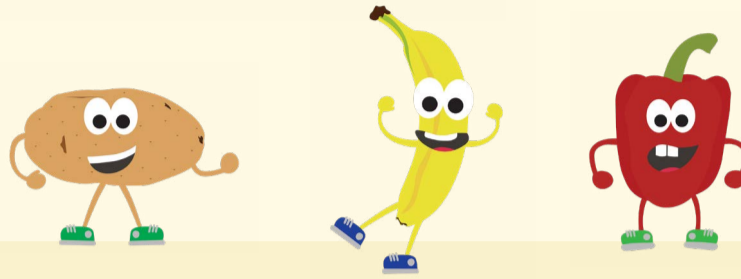
Week 1: 13th Apr, 4th May,
25th May, 15th Jun, 6th Jul,
27th Jul, 17th Aug, 7th Sep,
28th Sep, 19th Oct

 **Homemade Bread,**
selection of seasonal
Vegetables / fresh Salad &
fresh Fruit served daily.

Selection of cold
Sandwiches served daily.

Hirst Wood Nursery School & Children's Centre

Menu



Mon

ProVeg Beef & Red Lentil Bolognese & Garlic Bread

Red Tractor accredited
Beef Mince & Lentils in
a Tomato & Vegetable
Sauce, served with
Pasta & Garlic Bread.



**Soya Mince
Bolognese with
Pasta & Garlic Bread**
Soya Mince in a spicy
Tomato Sauce, served
with Pasta.



Lemon Shortcake & Custard

A rich Shortbread
finger with a hint of
Lemon, served with
Custard.

Tue

MSC Battered Fish Fillet

MSC Battered Fillet of
Fish, served with Chips
/ Jacket Wedges.



**Super
Savoury Roll**
Flakey Puff Pastry
with a seasoned
filling, served with
Seasoned Potatoes.



Sprinkle Cake

Homemade -
reduced sugar -
Vanilla Sponge,
lightly topped with
water Icing and
Sprinkles.

Wed

Roast Meat Dinner

Red Tractor Accredited
Meat (either Gammon,
Turkey or Pork Loin)
served with Yorkshire
Pudding, Roast
Potatoes, Seasonal Veg
& Gravy.



**Quorn Sausage &
Yorkshire Pudding**
Quorn Sausage served
with Yorkshire Pudding,
Roast Potatoes & Vegan
Gravy.



Decorated Fruit Jelly

Jelly with Fruit,
topped with Fresh
Cream.

Thu

Classic Cheese & Tomato Pizza

Wholemeal 50/50 base,
topped with a
lightly spiced Sauce
and topped with
Mozzarella / Cheddar
Cheese, served with
Chips / Jacket Wedges.



Chocolate Sponge & Chocolate Sauce

Homemade, light
Chocolate Sponge,
served with
Chocolate Sauce.

Fri

Arrabiata Pasta

Chilli Tomato Sauce
with Lentils & Peppers,
served with Pasta &
Crusty Bread.



Vanilla Cookie
Custard flavoured
Cookie.




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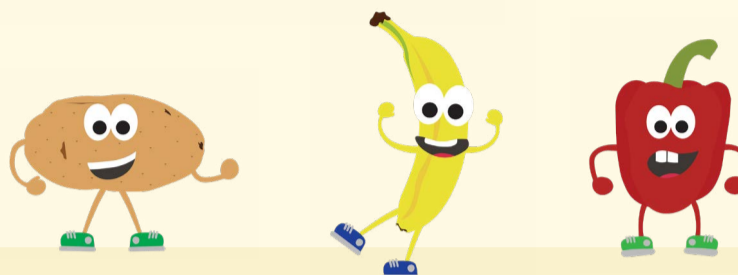
Week 2: 20th Apr, 11th May,
1st Jun, 22nd Jun, 13th Jul,
3rd Aug, 24th Aug, 14th Sep,
5th Oct, 26th Oct

 **Homemade Bread,**
selection of seasonal
Vegetables / fresh Salad &
fresh Fruit served daily.

Selection of cold
Sandwiches served daily.

Hirst Wood Nursery School & Children's Centre

Menu



Mon

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

 **Savoury Soya
Mince in
Yorkshire Pudding**
Soya Mince &
Vegetables, served in
a Yorkshire Pudding.

 **Strawberry
Sponge &
Custard**
Homemade, light
Vanilla Sponge with
a Strawberry Jam
Swirl, served with
Custard.

Tue


 **Homemade
Cheese & Onion
Pasty**
Creamed Potatoes
with Cheese &
Onions encased in
Pastry.

 **Peaches & Ice
Cream with Syrup**
Vanilla Ice Cream
with Tinned Peach
Slices, with a
Chocolate flavoured
Syrup.


Wed

 **ProVeg Rich &
Creamy Meat Lasagne**
Red Tractor Accredited Beef
Mince in a rich Tomato Sauce
with Vegetables, Herbs &
Garlic, layered with Pasta
Sheets & a Creamy Cheese
Sauce, served with Garlic Bread.

 **Rich & Creamy Vegetarian
Mince Lasagne**
Soya Mince & Vegetables in a
rich Tomato Sauce with
Vegetables, Herbs & Garlic,
layered with Pasta Sheets & a
Creamy Cheese Sauce, served
with Garlic Bread.

 **Lemon Drizzle**
A fluffy Lemon
Sponge with Icing
Drizzle, served with
optional Custard.

Thu

 **Classic Cheese &
Tomato Pizza**
Wholemeal 50/50 base,
topped with a
lightly spiced Sauce
and topped with
Mozzarella / Cheddar
Cheese, served with
Chips / Jacket Wedges.

 **Marble Sponge &
Chocolate Sauce**
Homemade Sponge
with hints of both
Vanilla & Chocolate
Cake, served with
Chocolate Sauce.

Fri

**Southern-fried
Chicken Goujons**
Red Tractor Accredited
pre-fried Breaded
Chicken, served with
Garlic Mayonnaise &
Baked Jacket Wedges /
Chips.

 **Quorn Pattie
Burger in a Bun**
Quorn
Sausage-style
Pattie, served in
a Breadcake with
baked Jacket
Wedges / Chips.

 **Gallydale Biscuits**
Homemade, crumbly,
Oaty Biscuit.




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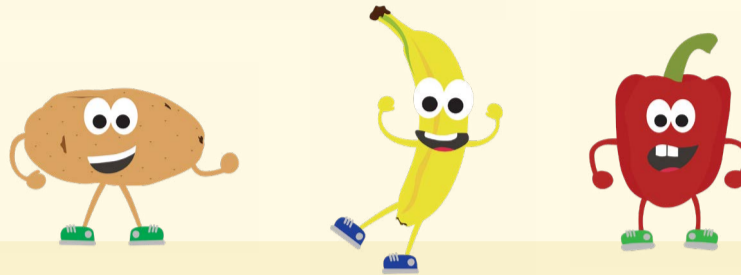
Week 3: 27th Apr, 18th May,
8th Jun, 29th Jun, 20th Jul,
10th Aug, 31st Aug, 21st Sep,
12th Oct, 2nd Nov

 **Homemade Bread,**
selection of seasonal
Vegetables / fresh Salad &
fresh Fruit served daily.

Selection of cold
Sandwiches served daily.

Hirst Wood Nursery School & Children's Centre

Menu



Mon



Crispy Dippers

A blend of Vegetables & Potato coated in Breadcrumbs, served with Ketchup & Chips / baked Jacket Wedges.

MSC Salmon & Sweet Potato Fishcake

MSC Salmon & Sweet Potato, served with Chips / Jacket Wedges.



Flapjack

A sweet Bar made with Oats, Golden Syrup & Butter.

Tue

Chilli & Rice

Red Tractor Accredited Beef Mince in a rich Tomato & Chilli Sauce, served with Rice.



American-style Quorn Hot Dog

Quorn Sausage served in a Bun, with Seasoned Potatoes.



Paris Sandwich

A light, sweet Pastry with Jam, sandwiched in between, served with Custard.

Wed



Classic Cheese & Tomato Pizza

Wholemeal 50/50 base, topped with a lightly spiced Sauce and topped with Mozzarella / Cheddar Cheese, served with Chips / Jacket Wedges.



Pears & Ice Cream with Syrup

Vanilla Ice Cream with Tinned Pear Slices, with a Chocolate flavoured Syrup.

Thu

Sausage Pie

Red Tractor Accredited Sausage in Gravy, topped with Cheesy Mashed Potatoes, served with Yorkshire Pudding.



Neapolitan Pasta

Seasonal Veg, Beans & Herbs cooked and blended into a rich Tomato Sauce, served with Pasta.



Chocolate Sponge & Chocolate Sauce

Homemade, light Chocolate Sponge, served with Chocolate Sauce.

Fri



Pomodoro Pasta

A simple, delicious, rich Tomato Sauce with Beans, served with Crusty Bread.



Butterfly Buns

Individual, decorated Sponge-based Dessert.



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