Autumn MENU No 4	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Rice crispy, porridge and toast -Apples Fresh milk (D) Oat milk (G) Gluten free bread	Weetabix, porridge and brown bagels -Grapes Fresh milk (D) Oat milk (G) Gluten free bread	Brown flakes, rice crisps and toast -Plums Fresh milk (D) Oat milk (G) Gluten free bread	Brown bagels, corn flakes and Weetabix -Plums Fresh milk (D) Oat milk (G) Gluten free bread	Porridge, brown flakes, and toast -Banana Fresh milk (D) Oat milk (G) Gluten free bread
Am snack	Bananas & Tangerines	Rice cakes	grapes & banana	Oat cakes	plums & Tangerines
Lunch	* Chicken stew with mixed veggies, rice, and cabbage	*Baked salmon with brown bulgar and broccoli	*Beef Spaghetti bolognaise, with green beans	*Jacket Potato served with beans & cheese and fresh salad	*Lamb mixed veg stew with quinoa.
Pudding	*Semolina with berries	*Homemade custard with banana	*Cheesecake served with berries	*Greek yoghurt with apple	*Rice pudding
Vegetarian option	*Mixed beans stew bolognaise.	Same as above	*Chickpeas stew	* Same as above	Mixed pulses, veg and quinoa
Dairy Free Option	Oat milk semolina	Dairy free custard	Dairy free cheesecake	Potato with baked beans	Oat milk rice pudding
Gluten Free Option	Same as above	Baked salmon with quinoa	Gluten free pasta	Same as above	Same as above
Pm snack	Breadsticks	Plums & Apples	Cream Crackers	Apple & Avocado	Bread Sticks
Теа	*Halloumi olive pastry	*Beans on toast with cucumber sticks and cherry tomatoes	*Dahal with pitta, chickpea, and carrot.	*Bulgur with green beans, lentils. Fresh tomatoes	*Humus pitta bread with tomatoes and pepper sticks
Pudding	*3 Seasonal fruit platter	*3 Seasonal fruit platter	*3 Seasonal fruit platter	*3 Seasonal fruit platter	3 Seasonal fruit platters
Vegetarian option	Lentil olive pastry	Lentil and potato cake	Same as above	Same as above	Same as above
<b>Dairy Free Option</b>	Same as above	Same as above	Same as above	Same as above	Same as above
Gluten Free Option	Gluten free flour bread	Gluten free toast	Same as above	Rice with lentil, green beans	Gluten free bread, hummus sandwiches

<sup>\*</sup>Every effort will be made to ensure that the dietary needs of all our children and babies are met (check our weaning policy), those children and the ones with allergies or preferences are given a meal as similar as possible to the menu through an appropriate preparation. All food is made fresh within the nursery every day. \*Fresh milk and water are available throughout the day. A variety of wholegrain and whole meal food are included throughout the whole week.