# AUTUMN & WINTER MENU

## WEEK ONE



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## MONDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA SU LU

BREAKFAST

Chicken & Sweetcorn Supreme

Diced chicken breast, onions & sweetcorn in a creamy sauce
Served with rice and garden peas
Selection of fresh seasonal fruit
Allergens: G SY DA SU LU

LUNCH

Soup of the Day

Chef's soup of the day served with a side of warm crusty bread - this will be emailed to you each week Homemade cookies & yoghurt Allergens: G SY DA CE SU LU

DINNER

## TUESDAY

Selection of cereals Wholemeal toast and spreads Natural yoghurt & fresh fruit Diluted fruit juice, milk or water Allergens: G DA SU LU

BREAKFAST

**Savoury Mince** 

Lean minced beef, onions, carrots & celery in homemade gravy
Served with a broccoli florets and homemade Yorkshire Puddings
Cheese & biscuits

Allergens: G E SY DA CE SU LU

LUNCH

Creamy Vegetable & Garlic Pasta

Farfalle pasta with chef's choice of vegetables in a creamy garlic sauce Served with a salad garnish and garlic

Selection of fresh seasonal fruit Allergens: G SY DA CE SU LU

DINNER

## WEDNESDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA SU

BREAKFAST

**Vegetable Curry of the Day** 

Chef's choice of vegetarian curry - this will change each week to give the children opportunity to explore new flavours. Details will be emailed to you on the day

Melon wedges & yoghurt
Allergens: GEFSYDACESULU

LUNCH

Sausage & Cannellini Bean Casserole

Pork sausages, onions, paprika, celery carrots, tomatoes and sliced greens Served with crusty bread Selection of fresh seasonal fruit Allergens: GSY DACESU

## THURSDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA SU LU

BREAKFAST

Hidden Veg Bolognese

Lean minced beef, onions & finely diced carrots, courgettes & mushrooms in a homemade tomato sauce,
Served on a bed of spaghetti
Selection of fresh seasonal fruit
Allergens: C SY DA SU LU

LUNCH

**Topped Jackets** 

Jacket potatoes topped with grated cheddar & baked beans Served with lettuce and crudités Stewed fruit & custard Allergens: E SY DA CE SU LU

DINNER

## FRIDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA-SU LU

BREAKFAST

#### Mince & Yorkshires

Minced lamb, onions, celery, carrots, mint & gravy in Yorkshire puddings Served with cabbage medley Selection of fresh seasonal fruit Allergens: **GESYDACESULU** 

LUNCH

Fish Supper

Breaded fish of the day, crispy potato wedges and garden peas Served with brown bread & butter Rice pudding

Allergens: GEFSYDASULU

DINNER

DINNER
Allergen Information: G-Gluten SF-Shellfish E-Egg F-Fish N-Nuts SY-Soya DA-Dairy CE-Celery M-Mustard SE-Sesame SU-Sulphites LU-Lupin

# AUTUMN WINTER **MENU**

## WEEK TWO



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## MONDAY

#### Selection of cereals

Allergens: G DA SU LU

BREAKFAST

### **Cumberland Pie**

Lean mince, onions and mushrooms in a potato and a layer of cheese bread crumbs and baked until golden Served with a duo of seasonal Fruit & yoghurt

Allergens: G SY DA SU LU

LUNCH

#### **Three Bean Tagine**

Mixed beans, onions, celery & garlic in a spicy homemade tomato sauce Served with lemon cous cous & topped with natural yoghurt Allergens: G DA CE SU LU

DINNER

## TUESDAY

Selection of cereals Allergens: G DA SU LU

BREAKFAST

#### Lasagne of the Day

Details will be emailed to you on the

Allergens: G E SY DA CE SU LU

LUNCH

#### **Topped Jackets**

Allergens: G E F SY DA CE SU LU

DINNER

Allergens: G DA SU LU

BREAKFAST

Allergens: GEFSYDASULU

LUNCH

#### Vegetable Bolognese & Wedges

Allergens: G SY DA SU LU

DINNER

## THURSDAY

Selection of cereals Wholemeal toast and spreads Natural yoghurt & fresh fruit Allergens: 😘 🖺

BREAKFAST

#### Caribbean Chicken

Diced chicken cooked with onion, thyme, garlic, & paprika Served with traditional style rice & peas Pineapple wedges Allergens: G SY DA SU LU

LUNCH

#### Homemade Pizza

Homemade pizzas\* with an assortment of toppings chosen by the children! Served with garden salad Mandarin Jelly & Greek yoghurt Allergens: GFSYDACESULU

DINNER

## FRIDAY

Selection of cereals Wholemeal toast and spreads Natural yoghurt & fresh fruit Allergens: **G DA SU LU** 

BREAKFAST

### **Bangers & Mash**

Pork sausages, creamy mashed potato and rich onion gravy Served with a duo of seasonal vegetables Bananas & custard Allergens: G E SY DA CE SU LU

LUNCH

### **Curry of the Day**

Chef's choice of curry - this will change each week to give the children opportunity to explore new flavours. Details will be emailed to you on the day Allergens: GEFSYDACESULU

DINNER

Allergen Information: G-Gluten SF-Shellfish E-Egg F-Fish N-Nuts SY-Soya DA-Dairy CE-Celery N-Mustard SE-Sesame SU-Sulphites LU-Lupin

\*In Baby Stars this will be served as a finger food along with a bowl of the Chef's dish of the day. This will be detailed in your baby's daily diary

# AUTUMN & WINTER MENU

## WEEK THREE



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## MONDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA SU LU
BREAKFAST

#### Tuna & Macaroni Bake

Flaked tuna and macaroni in a homemade cheese sauce
Served with a duo of seasonal vegetables
Selection of fresh seasonal fruit
Allergens: G F SY DA CE SU LU
LUNCH

#### Sausage & Bean Stew

Lean pork sausages, mixed beans, onions, celery & peppers in a tomate sauce
Served with warm crusty bread
Apple & yoghurt
Allergens: G SY DA CE SU LU

DINNER

## TUESDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: G DA SU LU

BREAKFAST

#### Pie & Peas

Mince, onion & potato pie Served with garden peas, carrots, cauliflower and a rich onion gravy Selection of fresh seasonal fruit Allergens: G SY DA SU LU

LUNCH

#### oup of the Day

Chef's soup of the day - this will change each week to give the children opportunity to explore new flavours.

Details will be emailed to you on the day

Served with cheese filled rolls

Healthy home baking

Allergens: GEDA SYCE SULU

DINNER

## WEDNESDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: **G DA SU** 

BREAKFAST

#### Around the World in 80 Days

Chef's choice of dish from around the World- this will change each week to give the children opportunity to explore new flavours. Details will be emailed to you on the day.

Selection of fresh seasonal fruit
Allergens: GEFSYDACESSULU
LUNCH

#### Dogs & Dippers

\*Lean pork sausages in soft finger roll with a side of root vegetable wedges Served with baked beans Homemade Semolina/Rice pudding Allergens: **G SY E DA SU** 

DINNER

## **THURSDAY**

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or water
Allergens: ODA SU LU

BREAKFAST

#### **Roast Dinner**

Chef's choice of roast meat served with potatoes, a duo of seasonal vegetables and homemade gravy

Selection of fresh seasonal fruit

Allergens: SY CE SU LU

LUNCH

#### **Vegetable Rigatoni**

Courgettes, onions, garlic, cannellini beans, peppers & tomatoes on a bed of rigatoni pasta Served with garlic baguette Cheese & biscuits Allergens: SYDASULU

DINNER

## FRIDAY

Selection of cereals
Wholemeal toast and spreads
Natural yoghurt & fresh fruit
Diluted fruit juice, milk or wate
Allergens: GDASULU

BREAKFAST

### **Spicy Mince & Rice**

Lean mince, onions, garlic, ginger, spices, peas & spinach cooked slowly in the oven

Served with rice and cucumber raits
Selection of fresh seasonal fruit
Allergens: 6 SY DA CE SE SU LU

LUNCH

#### **Cheese & Onion Pastries**

Homemade cheese, onion & potato pastry rolls Served with salad sticks, cherry

Served with salad sticks, cherry tomatoes & homemade dips Healthy home baking Allergens: **G SY DA CE SU LU** 

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DINNER

Allergen Information: G-Gluten SF-Shellfish E-Egg F-Fish N-Nuts SY-Soya DA-Dairy CE-Celery M-Mustard SE-Sesame SU-Sulphites LU-Lupin

# AUTUMN WINTER **MENU**

## WEEK FOUR



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## MONDAY

Allergens: G DA SU LU

BREAKFAST

#### **Chilli Con Carne**

Minced beef, onions, celery, peppers and kidney beans in a spicy homemade tomato sauce Served with boiled rice, sour cream & grated cheese Selection of fresh seasonal fruit Allergens: GESYDACESULU LUNCH

#### Sausage Supper

Allergens: G SY DA SU LU

DINNER

## TUESDAY

Allergens: G DA SU LU

BREAKFAST

#### **Haddock Bake**

Smoked haddock and sweetcorn in a creamy sauce, topped with sliced potato and cheese Served with a duo of vegetables Selection of fresh seasonal fruit Allergens: G F SY DA SU LU

LUNCH

#### **Chinese House Special**

Allergens: GEFSYDACESESULU

DINNER

Allergens: G DA SU LU

BREAKFAST

#### **Minced Beef Stew**

Minced beef, onions, celery, swede and Allergens: **G SY DA CE SU LU** LUNCH

### Chef's Pasta of the Day

Allergens: G E F SY DA CE SU LU

## THURSDAY

Selection of cereals Wholemeal toast and spreads Natural yoghurt & fresh fruit Diluted fruit juice, milk or water Allergens: G DA SU LU

BREAKFAST

#### Fish & Chips

White fish and potato in breadcrumbs, with homemade potato wedges Served with garden peas, carrots and parsley sauce Selection of fresh seasonal fruit Allergens: GEFSYDACELU

LUNCH

## Peri Peri Turkey & Cous Cous

Diced turkey breast in a peri peri sauce, with roasted seasonal vegetables Served on a bed of cous cous & quinoa Oatie bites & yoghurt Allergens: <mark>G E F **SY** DA CE SU LU</mark>

DINNER

DINNER
Allergen Information: G-Gluten SF-Shellfish E-Egg F-Fish N-Nuts SY-Soya DA-Dairy CE-Celery N-Mustard SE-Sesame SU-Sulphites LU Lupin

## FRIDAY

Selection of cereals Natural yoghurt & fresh fruit Allergens: **G DA SU LU** 

BREAKFAST

### **Hunters Chicken**

Diced chicken breast in a homemade Served with roast potatoes & Chef's choice of vegetables Yoghurt & fruit wedges Allergens: G E SY DA CE SU LU

LUNCH

#### Soup of the Day

Chef's soup of the day - this will change each week to give the children opportunity to explore new flavours. Details will be emailed to you on the day Served with crusty bread Steamed fruit pudding & ice-cream Allergens: GEFSYDACESULU

\*In Baby Stars this will be served as a finger food along with a bowl of the Chef's dish of the day. This will be detailed in your baby's daily diary