

Summer Core Menu 2026



No added salt, no added refined sugar, just lots of taste and goodness.

Our meals are always prepared to be age and stage appropriate and to meet your child's individual dietary requirements. Occasionally, we may need to make small changes to the menu due to supply issues or other unexpected circumstances. If this happens, your nursery team will let you know.

Breakfast every morning

A tasty start to the day with cereal, wholemeal toast, yoghurt, warm porridge or overnight oats, and fresh fruit, served with milk or water - providing the energy children need for learning and play.

Snacks mid-morning & afternoon

A rotating selection of fresh fruit, veggie sticks, rice cakes, crackers, crumpets, pakoras, or wholemeal pitta fingers with homemade dips, served with milk or water.



We're proud to present the winning dishes from our 2026 Super Chef Competition, celebrating culinary innovation, nourishing ingredients, and standout flavours - all thoughtfully crafted by our very best chefs.

See a  ?

Click to find the recipe and make it at home

Monday

Cheesy macaroni with sweetcorn and peas

Raspberry and apricot muffins



Chef's choice sandwiches with cucumber sticks and homemade houmous

Fresh red apples

Tuesday

Herby chicken with mashed potatoes and steamed carrots

Greek-style yoghurt with blackberry and banana

Healthy homemade veggie pizza

Fresh oranges

Wednesday

Mild chilli con carne with rice

Fresh watermelon

Award winning: Chicken fingers with sweet potato mash & tomato sauce



Lemon, courgette and pear loaf



Thursday

Traditional Greek moussaka with steamed greens



Greek-style yoghurt with mango

Pea, mint & butter bean soup with wholemeal pitta breadsticks

Fresh banana

Friday

Oven-baked salmon with sweet potatoes

Rhubarb and apple crumble with custard

Cheesy jacket potato with beans and fresh coleslaw

Greek-style yoghurt with raspberry and pear

Monday

Golden rice with roasted vegetables

Peaches

Wholemeal pitta pockets with chicken and homemade dip

Greek-style yoghurt with berries

Tuesday

Traditional cottage pie with green beans

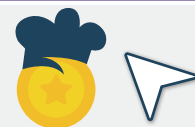
Greek-style yoghurt with raspberry

Tuna melts with crunchy cucumber batons

Rice pudding with peach coulis

Wednesday

Award winning: Thai-style pulled chicken with courgette & beansprout noodles



Blueberry and banana cake

Rich tomato and red pepper soup with orzo



Fresh honeydew melon

Thursday

Salmon and vegetable pasta bake

Fresh pears

Chicken parmesan pinwheels served with homemade salsa



Apple and courgette tray bake



Friday

Oven-roasted paprika turkey with parsley couscous

Fresh bananas

Chef's choice burrito bowl



Greek-style yoghurt with blackberry and apple

Monday

Wholemeal pasta with tomato and mascarpone sauce, served with broccoli

Greek-style yoghurt with mango and apricot

Lamb or beef flatbread pockets with mint yoghurt



Fresh bananas

Tuesday

Lemon and thyme chicken with vegetable rice



Chocolate and beetroot muffins



Award winning:

Salmon rainbow power patties



Greek-style yoghurt with apricot

Wednesday

Moroccan-spiced lamb with rice

Fresh cantaloupe melon

Homemade cauliflower & cheese scones with vegetable batons and homemade dips

Lemon and orange biscuits

Thursday

Classic roast chicken with potatoes and seasonal vegetables

Banana and baby spinach loaf

Sweet potato and bean quesadillas

Fresh satsumas

Friday

Creamy haddock and vegetable pasta bake

Greek-style yoghurt with blueberry

Chef's choice tea party

Pear and sultana flapjacks