

Our Weaning Summer Menu 2026

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



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.

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Lunch & Dessert	Cheesy macaroni with sweetcorn and peas	Herby chicken with mashed potatoes and steamed carrots	Mild chilli con carne with rice	Moussaka with green vegetables	Salmon, sweet potatoes and carrots
	Tea & Pudding	Greek-style yoghurt with raspberry and apricot	Greek-style yoghurt with blackberry and banana	Peaches	Greek-style yoghurt with mango	Rhubarb and apple purée
	Tea & Pudding	Sweet potato, butternut squash and broccoli	Tomato and pepper pasta	Red kidney beans with tomato, spinach and broccoli	Pea, mint and butter bean soup	Cheesy potatoes with beans and carrots
		Fresh red apples	Fresh oranges and pears	Greek-style yoghurt with blueberry & pear	Fresh bananas	Greek-style yoghurt with raspberry and pear
Week 2	Lunch & Dessert	Vegetable and lentil rice	Traditional cottage pie with green beans	Award winning Thai-style pulled chicken with courgette & beansprout noodles 	Salmon and vegetable pasta bake	Paprika-seasoned turkey with parsley couscous
	Tea & Pudding	Peaches	Greek-style yoghurt with raspberry	Greek-style yoghurt with blueberry and banana	Fresh pears	Fresh bananas
	Tea & Pudding	Chicken with tomatoes, carrots and spinach	Tuna with sweetcorn and carrot	Rich tomato and red pepper soup with orzo	Chicken with sweet potatoes and spinach	Beef with butternut squash, courgette and rice
		Greek-style yoghurt with berries	Rice pudding with peach coulis	Fresh melon and bananas	Fresh mango	Greek-style yoghurt with blackberry and apple
Week 3	Lunch & Dessert	Wholemeal pasta with tomato and mascarpone sauce, served with broccoli	Lemon and thyme chicken with vegetable rice	Moroccan-spiced lamb with rice	Chicken with sweet potatoes, peas and sweetcorn	Creamy haddock and vegetable pasta
	Tea & Pudding	Greek-style yoghurt with mango and apricot	Chocolate and beetroot muffins	Fresh cantaloupe melon	Fresh bananas	Greek-style yoghurt with blueberry
	Tea & Pudding	Lamb or beef with green beans, carrots, tomatoes and peas	Salmon with seasonal vegetables	Cauliflower, carrot, chickpea and cheese bake	Mixed bean, tomato and swede	Potatoes with green beans, carrot and cheese
		Fresh bananas	Greek-style yoghurt with apricot	Fresh oranges and carrots	Fresh raspberries and peaches	Fresh melon and red apples

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.