

Summer Weaning 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

Greek-style yoghurt with raspberry and apricot

Sweet potato, butternut squash and broccoli

Fresh red apples

Tuesday

Herby chicken with mashed potatoes and steamed carrots

Greek-style yoghurt with blackberry and banana

Tomato and pepper pasta

Fresh oranges and pears

Wednesday

Mild chilli con carne with rice

Peaches

Red kidney beans with tomato, spinach and broccoli

Greek-style yoghurt with blueberry & pear

Thursday

Moussaka with green vegetables



Greek-style yoghurt with mango

Pea, mint and butter bean soup

Fresh banana

Friday

Salmon, sweet potatoes and carrots

Rhubarb and apple purée

Cheesy potatoes with beans and carrots

Greek-style yoghurt with raspberry and pear

Monday

Vegetable and lentil rice

Peaches

Chicken with tomatoes, carrots and spinach

Greek-style yoghurt with berries

Tuesday

Traditional cottage pie with green beans

Greek-style yoghurt with raspberry

Tuna with sweetcorn and carrot

Rice pudding with peach coulis

Wednesday

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



Greek-style yoghurt with blueberry and banana

Rich tomato and red pepper soup with orzo



Fresh melon and bananas

Thursday

Salmon and vegetable pasta bake

Fresh pears

Chicken with sweet potatoes and spinach

Fresh mango

Friday

Paprika-seasoned turkey with parsley couscous

Fresh bananas

Beef with butternut squash, courgette and rice

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 with green beans, carrots, tomatoes and peas

Fresh bananas

Tuesday

Lemon and thyme chicken with vegetable rice



Chocolate and beetroot muffins



Salmon with seasonal vegetables

Greek-style yoghurt with apricot

Wednesday

Moroccan-spiced lamb with rice

Fresh cantaloupe melon

Cauliflower, carrot, chickpea and cheese bake

Fresh oranges and carrots

Thursday

Chicken with sweet potatoes, peas and sweetcorn

Fresh banana

Mixed bean, tomato and swede

Fresh raspberries and peaches

Friday

Creamy haddock and vegetable pasta

Greek-style yoghurt with blueberry

Potatoes with green beans, carrot and cheese

Fresh melon and red apples