

Feeding the future



Menu
2023/4

Our Food

Our nurseries proudly serve every child with freshly prepared food from our carefully designed 15-day menu cycle. Where facilities allow, meals are prepared from scratch by our trained kitchen teams. These menus are nutritionally planned, balancing food groups, appropriate portion sizes, and salt and sugar intake. Children will enjoy various tastes and textures, with meals that balance carbohydrates, colourful vegetables, proteins, pulses and fresh fruit throughout the week.

To support that all-important weaning stage, we also offer specially crafted menus created by our dedicated Food Safety and Quality Team with textured foods appropriate for the age and phase of each child's development.

Allergens

For families' peace of mind, we've already removed many common allergens from our menus and replaced them with tasty alternatives.

Whatever your child's dietary needs, they'll enjoy a rich variety of tastes and textures each week.

Our nurseries also offer a range of specific diets, including vegetarian, gluten-free, lactose intolerant, vegan and religious.

To find out how we cater for specific needs, please do chat to your nursery manager.

Food Safety

All children are supervised and supported by staff in their rooms during mealtimes. A key person is also dedicated to ensuring the safety of children with allergies and intolerances, helping them to learn about their 'individual diets' from an early age.

Your feedback

We regularly ask our staff and families for feedback on our menus, but are always happy to hear from you and take requests for new dishes to consider during our seasonal menu reviews.