

Coin Street Nursery Spring Menu Week 1

Created by Chef Simon

(ALLERGENS LISTED IN RED)

	Monday	Tuesday	Wednesday	Thursday	Friday
Snack @ 10am	Satsumas	Apples	Bananas (Satsumas for allergy)	Apples	Satsumas
Lunch main @ 11.45am	Classic Mac 'n' Cheese (V) or MILK, GLUTEN (Wheat) Dairy Free Version Made with Oat Milk (Ve) GLUTEN (Wheat)	Taster Tuesdays (M) GLUTEN (Wheat, Oats), EGG, MILK <i>(Taster Tuesday lunch menu will be for trying out new recipes, to expand the existing recipe range).</i>	Homemade Fish Fingers GLUTEN (Wheat), FISH, EGG, MILK	Chicken Fried Rice (M) EGG Alternative Menu: Egg Fried Rice (V) EGG	Lentil Hotpot MILK
Sides	Roasted Sweetcorn	Rice with Peas	Rustic Fries, Tzatziki & Salad	Couscous Salad GLUTEN (Wheat)	Mixed Vegetables
Pudding	Fruit Salad	Greek Yoghurt (V) with Honey (not under 1 year) MILK Alternative Menu: Oat Milk Yoghurt (Ve) (not under 1 year)	Fruit Salad	Cake of the Week GLUTEN (Wheat), EGG	Greek Yoghurt (V) with Honey (not under 1 year) MILK Oat Milk Yoghurt (Ve) (not under 1 year)
Tea @ 3.30pm	Butternut Squash and Carrot Soup Served with Bloomer Bread (Ve) GLUTEN (Wheat)	Noodles with Vegetables Soup (V) GLUTEN (Wheat), EGG	Freshly Made Basil Pesto with Spaghetti (V) MILK, GLUTEN (Wheat)	Scrambled Egg and Bloomer Bread (V) EGG, GLUTEN (Wheat)	Hidden Veg Pitta Pizza (V) GLUTEN (Wheat), MILK Alternative Menu: Pitta Pizza with non-allergen Alternative cheese (Ve) GLUTEN (Wheat) Served with Mixed Salad

Wherever possible, all food is homemade on site from local British ingredients

Children with severe allergies will be served an alternative menu and have their food individually plated by the chef, covered, and labelled with their name and dietary needs.

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