We use local suppliers of locally grown produce where possible, and all our meat is British and fully traceable. We don’t use hydrogenated fats and minimise salt by using herbs and spices.

Encouragement is given for children to try new foods and develop their taste buds. We can cater for allergies and specific dietary requirements.

Meals are catered on a five-week rolling menu.

**Example menu**

**Breakfast**

Children’s choice of cereals

**Snack**

Breadsticks and dried fruit

**Lunch**

Shepherd’s Pie
(Made with mince lamb)

Vegetarian shepherd’s pie
(Made with mince mushroom, courgette, aubergine, onion and potatoes) (v)

Spring vegetables

Homemade low fat banana pudding and custard
Or
Funsize apples

**Tea**

Creamy tomato soup with crotons

Fruit of the day
Cucumber Sticks

Water is available at all times throughout the day.