

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

Funsized apples

Tea

Creamy tomato soup with crotons

**Fruit of the day
Cucumber Sticks**

Water is available at all times throughout the day.