



## Holly cottage Lunch Menu

As a pudding, we will be offering a mixed seasonal fruit platter and a selection of yogurts.

**Day 1** Beef lasagne with homemade garlic bread

**Day 2** Salmon en croûte with mixed seasonal vegetables

**Day 3** Butter chicken with pilau rice served with warm naan bread

**Day 4** Lancashire casserole with homemade dumplings

**Day 5** Roast turkey with Theresa's unbelievable potatoes, Chantenay carrots and peas with homemade gravy

**Day 6** Spaghetti Bolognese

**Day 7** Fish Goujons served with spaghetti hoops and mashed potato

**Day 8** Beef and Onion pie with vegetables

**Day 9** Fish pie served with seasonal vegetables

**Day 10** Chicken supreme with vegetable rice

**Day 11** Toad in the hole served with seasonal veg

Breakfast – 8-8:45am Lunch – 11am (Baby and Toddler Room) - 11:45am (Preschool)  
Tea – 4/4.15 all rooms



## Holly Cottage Tea Menu

**Day 1** Wholemeal rolls with various fillings, grapes and melon

**Day 2** Baked beans with bread and butter

**Day 3** Mini ploughman's – sliced wholemeal baguette, selection of cheeses, green apple, grapes and Raisins and smooth pickle.

**Day 4** Homemade pizza with veggie sticks

**Day 5** wholemeal sandwiches with veg sticks

**Day 6** Homemade cheese and bean puff pastry rolls with vegetable batons

**Day 7** French toast with pate, cucumber and cheese cubes

**Day 8** cream crackers with cheese, ham and vegetable batons

**Day 9** Veggie fingers with baked beans

**Day 10** wholemeal sandwiches with grapes and raisins

**Day 11** Sam's homemade pinwheels with carrots and a tomato relish

**There will be a blended option for younger babies available every day**