

2025/2026 Nursery Menu Week 1



v: Suitable for Vegetarian
ve: Suitable for Vegan

Soup

Main Option 1

Main Option 2

Dessert

Monday

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Mac 'N' Cheese (v)
with Garlic Bread (ve)

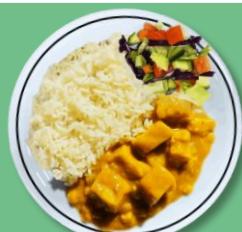


**Baked Potato
with Beans (ve)**

Fruit Salad (ve)

Tuesday

**Tangy Tomato
Soup (ve)**
Optional: with Bread (v)



**Red Tractor
Mild Chicken Curry**
with Rice (ve)



**Quality Meat Scotland
Beef Burger in a Bun**
with Savoury Rice (ve)

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Wednesday

**Seasonal Harvest
Soup (ve)**
Optional: with Bread (v)



**Free Range
Folded Omelette (v)**
With Potato Salad (v)



**Homemade
Quorn Sausage Casserole
(ve)**
with Mashed Potato(ve)

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Thursday

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**Quality Meat Scotland
Homemade Steak Pie**
with Roast Potatoes (ve)



**Tuna Mayo-
Filled Roll**

**Jelly (ve)
& Fresh Fruit Selection (ve)**

Friday

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Herby Tomato Pasta (ve)
with Garlic Bread (ve)



**MSC
Salmon Fingers**
With Diced Potatoes (ve)

**Vanilla Ice Cream (v)
& Fresh Fruit Selection (ve)**

* We do not knowingly use nuts- or peanut-based products in the provision of catering to schools. However, some products may be produced in a factory where nuts or peanuts are used and therefore contamination of these products may occur. We cannot guarantee that all products are always nut free or peanut free.

- We use UK seasonal produce when available, and where possible, use Scottish produce



2025/2026 Nursery Menu Week 2



v: Suitable for Vegetarian
ve: Suitable for Vegan

Soup

Main Option 1

Main Option 2

Dessert

Monday

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**Red Tractor
Homemade Chicken Pie**
with Baby Potatoes (ve)



Cheese Sandwich (v)

Fruit Salad (ve)

Tuesday

**Carrot & Coriander
Soup (ve)**
Optional: with Bread (v)



**Plant-Power
Crispy Burger in a Bun (ve)**
with Potato Salad (ve)



**Red Tractor
Roast Chicken Fillets in
Gravy**
with Mashed Potato (ve)

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Wednesday

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Creamy Pesto Pasta (v)
With Garlic Bread (ve)



**Quorn Bangers in Onion
Gravy**
with Mashed Potato(ve)

**Cook's Choice of Home
Baking (v)
& Fresh Fruit Selection (ve)**

Thursday

**Seasonal Harvest
Soup (ve)**
Optional: with Bread (v)



Margherita Pizza (v)
with Savoury Rice (ve)



**Quality Meat Scotland
Mexican-Style Beef Chilli**
With Rice (ve)

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Friday

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**MSC
Fish Goujons**
with Pasta Salad (v)



**Quality Meat Scotland
Beef Bolognese Pasta Bake**

**Delight Dessert (v)
& Fresh Fruit Selection (ve)**

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2025/2026 Nursery Menu Week 3



v: Suitable for Vegetarian
ve: Suitable for Vegan

Soup

Main Option 1

Main Option 2

Dessert

Monday

**Leek & Potato
Soup (ve)**
Optional: with Bread (v)



Quorn Dippers (ve)
with Pasta Salad (v)



**Tuna Mayo & Sweetcorn
Pasta**
with Garlic Bread (ve)

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Tuesday

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**Quality Meat Scotland
Beef Lasagne**



**Red Tractor
Chicken Burger in a Bun**
with Diced Potatoes (ve)

**Vanilla Ice Cream (v)
& Fresh Fruit Selection (ve)**

Wednesday

**Carrot & Coriander
Soup (ve)**
Optional: with Bread (v)



Sau'saeg Roll (ve)
With Savoury Rice (ve)



**Baked Potato
with Beans (ve)**

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Thursday

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**Quality Meat Scotland
Traditional Mince in Gravy**
with Mashed Potato (ve)



Cheddar Cheese Panini (v)
With Potato Salad (v)

**Jelly (ve)
& Fresh Fruit Selection (ve)**

Friday

**Tangy Tomato
Soup (ve)**
Optional: with Bread (v)



**MSC
Fish Fingers**
with Diced Potatoes (ve)



**Red Tractor
Turkey Meatball Spaghetti**
With Garlic Bread (ve)

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