

HICKORY DICKORYS MENU

Spring -Summer 2026

Week 1

Week 2

MON	FAV Chicken & Broccoli pasta with Crusty bread Melon chunks TEA: Filled wraps, h/m coleslaw, salad sticks	Gluten Milk Gluten Milk eggs	MON	Jerk pork, rice and peas Cucumber slices TEA: V Spaghetti on toast with cheese, oatcake	Gluten Milk
TUE	Lamb & pea Keema, rice and Naan bread Cucumber salad TEA: Tuna macaroni & brown bread	Gluten Fish Gluten milk	TUE	Creole chicken & rainbow rice Fruity yoghurts TEA: Fish fingers, baked beans & brown bread & Banana	Milk Fish gluten
WED	100% cod fingers, mashed potato & peas Mixed fruit slices TEA: V Toasted crumpets & toppings, salad sticks	Fish Gluten Gluten Milk Egg	WED	Spaghetti bolognese, cheese & Garlic bread Raisins TEA: Cowboy hotpot, new potatoes & fruit loaf	Gluten Milk Sulphite & Gluten Egg
THU	NEW Tomato, lentil & sweet potato pasta with grated cheese Fruity Yoghurt TEA: V Jacket potatoes & fillings, salad sticks apple & pineapple slices	Milk Gluten Milk	THU	FAV Creamy fish & sweetcorn fricassee, mash potato & peas Oranges & Kiwi medley TEA: V Leek & tomato soup, cheesy toast fingers, wholemeal digestive	Fish Milk Gluten Gluten milk
FRI	Vegetable paella, brown bread Sliced pears TEA: Potato wedges & beans & malt loaf	Gluten Gluten	FRI	Chicken tikka masala, basmati rice & Naan slices Fresh fruit salad TEA: V Ploughman's picnic (cheese & tuna), mixed salad & raisins	Gluten Fish Gluten Egg milk

Week 3

Week 4

MON	Sardine spaghetti & brown bread Tomato & cucumber salad TEA: V Carrot & tomato soup, crackers & cream cheese	Fish gluten Milk Gluten milk	MON	Hoisin Chicken noodles Crackers & cream cheese TEA: V Crumpets & toppings, salad sticks, apples & raisins	Gluten Eggs Milk Gluten milk
TUE	FAV Roast chicken dinner, roast potatoes & veg Watermelon cubes TEA: V Potato wedges, beans & cheese, pepper & carrot sticks	Milk	TUE	Spaghetti carbonara, grated cheese Garlic bread TEA : V Spring vegetable soup, h/m chunky bread, plums	Gluten Milk Suphites Gluten milk
WED	Cowboy hotpot, new potatoes brown bread TEA: V H/M pizza, sweetcorn & satsumas	Gluten Milk Gluten milk	WED	NEW Sausage and chickpea soffrito New potatoes & satsumas TEA: Toasted pitta with fillings, malt loaf slices	Gluten Milk Egg
THU	Lamb Tagine, cous cous Fromage Frais TEA: V Ham & cheese baguettes, hummus & cucumber sticks	Gluten Milk Gluten Milk	THU	Bulgarian moussaka, carrots & peas Watermelon TEA: V Assorted brown sandwiches (tuna & Egg), tomato, cucumber & carrot sticks	Gluten Milk Gluten Milk Egg fish
FRI	Creamy Goan fish curry, coconut rice Naan Bread TEA: V Spaghetti on brown toast, banana slices	Fish Gluten Gluten Milk	FRI	V Fish gumbo, rice & green beans Fromage Frais TEA: Macaroni cheese with basil & sweetcorn, brown bread & banana slices	Fish Milk Gluten Milk

Week 1:	30/3	27/4	25/5	22/6	20/7	17/8
Week 2:	06/4	04/5	01/6	29/6	27/7	24/8 TASTER WK
Week 3:	13/4	11/5	08/6	06/7	03/8	31/8 TASTER WK
Week 4:	20/4	18/5	15/6	13/7	10/8	










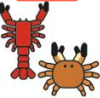




SNACKS	Mon AM	Mon PM	Tues AM	Tues PM	Wed AM	Wed PM	Thur AM	Thurs PM	Fri AM	Fri PM
WEEK 1	Fresh fruit	Breadsticks & dip	Toast	Apples & raisins	Crackers & toppings	Pears & Plums	Cereal & Milk	Rice cakes & cheese	Fresh fruit	Wholemeal oatcakes
WEEK 2	Toast & toppings	Fresh fruit	Cereal & Milk	Carrot & hummus	Breadsticks & dip	Crackers & marmite	Bananas	Apple & pears	Rice cakes & cheese	Pears & Kiwi
WEEK 3	Cereal & milk	Apple & satsuma	Veg sticks & red pepper dip	Bananas	Crackers & cheese	Breadsticks & Hummus	Sliced fruit	Rice cracker & cucumber	Toast & toppings	Melon
WEEK 4	Carrot & cucumber sticks	Banana & kiwi	Fresh fruit	Rice cake & marmite	Toast & toppings	Apple & pear	Carrot & cucumber sticks	Orange & banana	Cracker & cream cheese	Wholemeal biscuit

DIETARY INFORMATION:

Our food is homemade where possible by Chef Marion. Marion will be happy to discuss any medical, religious, or dietary requirements.

- A vegetarian option is available when a main meal contains meat. Vegetarian meals are noted with **V**.
- We follow the **14 Allergens** requirements and a schedule of Allergens within each meal throughout this menu is available to view in the kitchen and beside the dishes on this menu.
- Due to the use of fresh produce, unscheduled changes to the menu may be carried out, where possible you will be pre-informed of this. Menu changes are written in Baby Diaries 0-2 years. All meals are adapted according to child age
- Medical dietary needs require a '**Risk Assessment**' to be completed prior to starting nursery.
- All nursery meals are adapted accordingly. Our kitchen offers products using the 14 allergens. While we take steps to minimize the risk of cross contamination, we cannot fully guarantee that any of our products are safe to consume for children with allergies. At Hickory Dickorys, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Every effort is made to instruct all our staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice

Which ingredients can cause a problem?

 Cereals containing gluten CCG	 Peanuts P	 Nuts N	 Milk M	 Soya S
 Mustard Mu	 Lupin L	 Eggs E	 Fish F	 Crustaceans CR
 Molluscs MO	 Sesame seeds SS	 Celery C	 Sulphur dioxide SD	



Note:
All CCG is WHEAT Based