

Holroyd Howes Core Values and Beliefs.

Quality food:

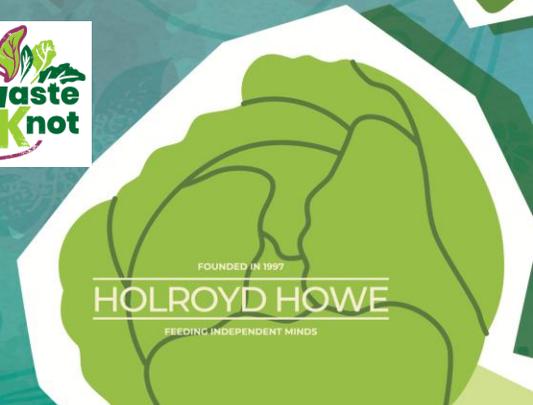
We believe in honest, homemade food using fresh, local, and seasonal British ingredients. We emphasize using quality ingredients and have partnerships with local farmers and suppliers.

Student development:

We believe mealtimes can help build relationships and provide an opportunity to introduce students to global flavours and healthy eating through interactive workshops and nutrition education. We support teachers with campaigns to make nutrition fun and engaging for students and staff.

Menu design:

Each locations Head Chef creates a personal menu with support from the Executive Chef and the company nutritionist to check menus fall within government guidelines for nutrition and balance in early years while also focussing on using superfoods and low sugar recipes throughout.



Dame Bradbury's Nursery Menu

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Pick Me Up	Raisin & Cinnamon Bagel	Toasted Crumpet	Cheese & Crackers	Toasted Teacake	Pitta Sticks with Hummus
Midday Munchies	Mac & Cheese With Basil & Garlic Crumb 	Chicken Fajitas, With Smashed Avocado & Sour Cream 	Curry of the Day  	Roast Pork	Breaded Pollock Fingers
Flavour pairings	Garlic Bread Carrots Green Beans	Mexican Rice Roasted Courgettes Sweetcorn	Basmati Rice Onion Bhaji Steamed greens	Thyme Roasted Potato Root Vegetables Cauliflower Cheese Yorkshire Pudding	Skin on Fries Peas Sweetcorn
Naturally, Sweetened Desserts	Greek Yoghurt With Fruit Compote	Mango Fool	Coconut & Vanilla Rice Pudding with Raspberry Compote	Carrot Cake	Cranberry & Pumpkin Seed Flapjack
Snack o'clock	Banana & Berry Smoothie	Cheese Scone	Whole Fruits	Mango, Carrot & Apple Smoothie	Sliced Tropical Fruits
Dinnertime Delight	Vegetable Soup with Freshly Baked Bread	Jacket Potato Cheese & Baked Beans	Chicken Goujons Potato Wedges Sweetcorn	Tomato & Basil Pasta	Sausage Rolls Vegetable Crudities

Dame Bradbury's Nursery Menu

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Pick Me Up	Raisin & Cinnamon Bagel	Toasted Crumpet	Cheese & Crackers	Toasted Teacake	Pitta Sticks with Houmous
Midday Munchies	Beef Bolognese 	Plant based Meatballs Neapolitan Sauce 	International Day 	Roast Chicken 	Breaded Pollock Fingers
Flavour pairings	Spaghetti Garlic Bread Green Beans Carrots	Creamy Mash Potatoes Sweetcorn Broccoli		Roast Potatoes Root Vegetables Steamed Cabbage Sausage Meat Stuffing Yorkshire Pudding	Skin On Fries Peas Sweetcorn
Naturally, Sweetened Desserts	Fruit Jelly Pots	Banana & Blueberry Flapjack		Baked Vanilla Cheesecake & Fruit Coulis	Greek Yoghurt Topped with Fruit & Granola
Snack o'clock	Banana & Berry Smoothie	Cheese Scone	Whole Fruits	Mango, Carrot & Apple Smoothie	Sliced Tropical Fruits
Dinnertime Delight	Vegetable Soup with Freshly Baked Bread	Jacket Potato Cheese & Baked Beans	Chicken Goujons Potato Wedges Sweetcorn	Tomato & Basil Pasta	Sausage Rolls Vegetable Crudities

Dame Bradbury's Nursery Menu

coeliacuk
live well gluten free

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Pick Me Up	Raisin & Cinnamon Bagel	Toasted Crumpet	Cheese & Crackers	Toasted Teacake	Pitta Sticks with Houmous
Midday Munchies	Chicken Lasagne 	BBQ Pulled Pork	Mozzarella & Tomato Flatbread 	Roast Turkey 	Breaded Pollock Fingers
Flavour pairings	Garlic Bread Carrots Green Beans	Herby New Potatoes Sweetcorn Broccoli	Sweet Potato Wedges Onion Rings Roasted Courgettes & Aubergine	Roast Potatoes Root Vegetables Steamed Greens Sausage Meat Stuffing Yorkshire Pudding	Skin on Fries Peas Sweetcorn
Naturally, Sweetened Desserts	Greek Yoghurt With Fruit Compote	Orange & Poppy Seed Sponge	Date & Ginger Cake	Fruit Crumble With Oat Topping & Plant Based Cream	Lemon & Raspberry Cake
Snack o'clock	Banana & Berry Smoothie	Cheese Scone	Whole Fruits	Mango, Carrot & Apple Smoothie	Sliced Tropical Fruits
Dinnertime Delight	Vegetable Soup with Freshly Baked Bread	Jacket Potato Cheese & Baked Beans	Chicken Goujons Potato Wedges Sweetcorn	Tomato & Basil Pasta	Sausage Rolls Vegetable Crudities