

Easter Holiday Club 2025 Menu Week 1

We aim to ensure children receive food and drink that is balanced across the day with meals and snacks consisting of a good variety of different foods.

SUITABLE & TASTY DIETARY ALTERNATIVES AVAILABLE FOR ALL MEALS. PLEASE SEE OUR DIETARY ALTERNATIVES BELOW

	Monday	Tuesday	Wednesday	Thursday	Friday
Snack - 10am	Satsumas	Melon fingers	Sliced Apple	Pear	Cracker & cucumber sticks
Lunch - 12 Noon	Cheese and tomato Pizza	Tomato soup with a wholemeal roll	Wholemeal Bagles (ham or cheese) Baked Crisps & cocktail sausages	Baked Beans on Wholemeal Toast with a choice of cheese	Wholemeal Chicken wraps Homemade wedges
Vegetable/Salad	sliced peppers, cucumber & carrot sticks	Carrot & Cucumber sticks	Olives, sliced peppers, cucumber & carrot sticks	Cherry Tomatos	cucumber and carrot sticks
Vegetarian/Dietary	Gluten Free Bread, D/F Cheese	G/F Roll	Gluten/Dairy free Bagle, crisps, vegetarian sausages	Dairy free cheese. G/F Bread	Meat free Wholemeal wraps
Pudding	Traffic light style shortbread	Fruit Yoghurt	Fresh fruit platter (Melon, Pineapple, Orange, Apple & Banana)	Fruit Cocktail	Peaches and Cream
Alternative Pudding	G/F Shortbread	D/F Yoghurt	N/A	Fresh Fruit	Peaches
	Monday	Tuesday	Wednesday	Thursday	Friday
Dinner - 4pm	Macaroni Cheese	Chicken Korma with Wholegrain rice	Roast Chicken Dinner (Fresh Chicken from local butchers)	Cumberland Sausage (Fresh Pork Sausage from local butchers) & Gravy	Breaded Fish Fingers
Starch	Pasta	Wholemeal Naan Bread	Homemade Roast Potatos	Homemade creamy Mash	Homemade Potato Wedges
Vegetable/Salad	Garden Salad	Broccoli & Green Beans	Cabbage & Carrots	Sweetcorn and Peas	Baked beans (Reduced Sugar)
Vegetarian/Dietary	D/F Cheese. G/F Pasta	Meat Free Korma	Roast Quorn Dinner	Meat free Sausage, D/F Creamy mash	Gluten free Finger/ Veggie Fingers
Pudding	Homemade upside down pineapple cake	Fresh fruit platter (Melon, Pineapple, Orange, Apple & Banana)	Strawberry Jelly (reduced Sugar) With Fruit Pieces	Homemade Honey & Raspberry flapjack	Bananas & custard
Alternative Pudding	Gluten/Dairy free cake	N/A	Vegan Jelly	G/F Flapjacks	Dairy free custard

Easter Holiday Club 2025 Menu Week 2

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SUITABLE & TASTY DIETARY ALTERNATIVES AVAILABLE FOR ALL MEALS. PLEASE SEE OUR DIETARY ALTERNATIVES BELOW

	Monday	Tuesday	Wednesday	Thursday
Snack - 10am	Pear	Apple Slices	Banana	Breadstick with Carrot sticks
Lunch - 12 Noon	Homemade Tomato soup with a wholemeal roll	Wholemeal Bagles filled with butter, Ham or Cheese	Hot Cross Buns	Breaded Fish Fingers with Homemade Potato Wedges
Vegetable/Salad	Carrot sticks	Sliced Mix Peppers and Cucumber sticks	Mix Garden Salad (Cherry Tomato, Cucumber, lettuce & Pepper)	Bakes beans (Reduced Sugar)
Vegetarian/Dietary	Dairy free cheese	Gluten free Bagles	Gluten free Cross buns	Gluten free Finger/ Veggie Fingers
Pudding	Melon Medley	Rice pudding with fresh berries	Fruit Yoghurt	Homemade upside down pineapple cake
Alternative Pudding	N/A	Fresh Fruit	D/F Yoghurt	G/F Fruit Cake
	Monday	Tuesday	Wednesday	Thursday
Dinner - 4pm	Tomato Pasta bake	Beef Spaghetti bolognaise (Fresh Beef from local butchers)	Cumberland Sausage(fresh pork from local butchers)	Selection of filled wholemeal Sandwiches (Reduced sugar Jam, ham or cheese) Baked Crisps
Starch	Pasta	Wholemeal Spaghetti. Garlic Bread	Wholemeal hot dog bun with Home made Wedges	Cocktail Sausages
Vegetable/Salad	Mixed salad (lettuce, cucumber & tomato)	Fresh Tomatoes, Mushrooms, Peppers, onion in sauce.	Cucumber Sticks	Olives, sliced peppers, cucumber & carrot sticks
Vegetarian/Dietary	Gluten free pasta	Quorn Mince bolognaise	Vegetarian Hot dog sausage. G/F Bun	Gluten/Dairy free Sandwich, crisps, vegetarian sausages
Pudding	Fruit Yoghurt	Fresh fruit platter (Melon, Pineapple, Orange, Apple & Banana)	Easter Chocolate nests	Fruit ice lollies
Alternative Pudding	D/F Yoghurt	N/A	Fresh fruit	D/F Ice cream