# 2025 Meals Brochure Nurseries



WILTSHIRE
EST. FARM 1991
FOODS

Making a real difference



# Nursery Meals 2025

We are delighted to present our nursery meal range to you. Within this document you can view our full range of meals which are available to add to your menus.

#### **Dietary information**

The dietary coding information for our meals are highlighted below. This document shows the correct dietary information at the time of publishing and is displayed to help you plan menus. Please check my apetito for up to date information when adding dishes to your menus.

#### GF - Gluten Free

Meals marked with a dot in the GF column are gluten free. We have a variety of gluten free meals prepared following strict criteria to contain no more than 20 parts per million of gluten. At every step, care is taken to ensure these products do not come into contact with other dishes and ingredients containing gluten and our gluten free meals have been tested by our laboratory to ensure they meet the Coeliac UK legal standards.

#### V - Vegetarian

Our products listed with a single dot in the V column are vegetarian. Vegetarian meals are produced without meat, fish or their derivatives. They may contain dairy produce such as milk, cheese or eggs. We only use vegetarian cheese, which does not contain animal rennet.

#### V - Vegan (••)

Vegan meals are identified with two dots within the V column. Our vegan meals are made without any animal products, including meat, fish and their derivatives, milk and milk derivatives, eggs and animal fats. We do not use honey as an ingredient in any of our vegan dishes.

#### MWM - Made without Milk

Meals marked with a dot in the MWM column indicate meals where milk & milk derivatives are deliberately not used in a recipe. We take care to avoid any accidental inclusion, but very small amounts could be present, meaning they may not be suitable for someone living with a food allerge



# Plan your perfect menu



Sophia Cornelius apetito Dietitian

I believe Nursery mealtimes provide a vital opportunity for little ones to develop a healthy relationship with food, and are occasions for everyone to enjoy.

Within this four step guide I will show you how to plan, create, order and serve balanced menus that contain all the key food groups to give your children the best start in life.

"Planning meals and snacks to include a variety of food from each of the food groups each day will provide children with the balance of nutrients they need to grow and develop good dietary habits to take with them into later childhood and beyond."\*

<sup>\*</sup>Foundation Early Years, Eat Better Start Better – page 7

For the

best start in life

Creating a menu is quick and easy with our online portal, my apetito, giving you control of what your children are tucking into.

There is something for everyone, including 'picky eaters' and those with dietary requirements, as you can choose from multiple options all year round.

For each meal, simply choose a protein, carbohydrate, vegetable and dessert based on your children's preferences and dietary needs.





#### Carbohydrates

Starchy foods give your kids the energy they need to stay alert and active throughout the day, enabling them to learn and play. They can also provide fibre and B vitamins. Children should be offered a variety of white and wholegrain carbohydrates throughout the week.

#### Vegetables

A portion of fruit or vegetables with lunch helps to give children all the necessary vitamins, minerals, antioxidants and fibre they need as part of a healthy balanced diet.



These are the building blocks of muscle, bone, skin and organ development, making it vital for your children's growth. Foods high in protein often provide iron, zinc, and other key vitamins. Oily fish contains vital omega 3 fatty acids. There are vegetarian sources of omega-3 fats in flaxseed and rapeseed oil, eggs, walnuts and soya-based foods.

#### Desserts

We recommend a dessert as part of your lunch and tea each day as they can provide energy and essential nutrients, such as calcium and iron. Desserts, puddings, and sponges made with milk, fruit, and lower amounts of added sugar can be included as part of a healthy, balanced diet for young children.



## Best practice menu planning

	Main	Şides	Dessert
Mon	<b>Katsu Curry</b> VV DF	White Rice  GFVV DF  Mixed  Vegetables  GFVV DF	Apple Compote  GF VV DF
Tue	Chicken & Sweetcorn Bake	Potato Wedges  GF VV DF  Peas  GF VV DF	Apple Pie VV DF
Wed	Roast Beef & Gravy GF DF	Golden Roast Potatoes GF VV DF Green Beans GF VV DF	Apricot Compote  GFVV DF
	Penne Pasta with Tomato & Basil Sauce VV DF	<b>Sweetcorn</b> GFVV DF	Chocolate Sponge GFVVDF
Fri	Salmon & Broccoli Bake	Boiled Potatoes  GFVVDF  Vegetable  Medley  GFVVDF	Chef's Rice Pudding GFV

**GF**–Gluten Free, **V**–Vegetarian, **VV**–Vegan, **DF**–Made without milk or milk derivatives

Here's a one-week menu that you could follow. It's been designed by our Dietitian Emily, alongside food and drink guidelines for early years settings.



a dessert.



Include a main course of a protein, carbohydrate and vegetables, plus

Provide at least one portion of vegetables and/ or fruit every day, providing a variety across the week.

03

Offer one lunch each week that has pulses or meat alternatives as the protein source such as our yummy Katsu Curry.

04



Add oily fish to the menu at least once every three weeks, such as the Salmon Crumble.



Include a variety of fish and meat across the week, limiting processed meat products (e.g sausages, corned beef) to no more than once a week.

06



Introduce a new menu cycle at least twice a year.

07



Vary the desserts you offer each week, including fruit and dairy-based desserts such as rice pudding, fruits and yoghurts and limit provision of cakes and biscuits.

08



Provide at least three different varieties of starchy foods each week, limiting starchy fried foods and pastry based products to once per week.

09



Ensure dairy is included on a daily basis. For children with allergies to dairy, ensure any plant-based alternatives are fortified with calcium.

\* Foundation Early Years, Eat Better Start Better – page 66

Lunch contributes to around 30% of children's daily nutritional requirements.



We recommend a 2-week menu cycle to provide your children with a good variety of meals while at your setting.



Log in to my apetito to create menus, view nutritional information, order your meals, and find dishes to suit different dietary needs.

#### Create a menu

Using our easy search function and drop-down boxes, you can filter meal options and build your Nursery menu.



Press the play buttons to watch quick and easy

my apetito tutorials.



my apetito

#### View nutritional information

Through the product section on my apetito, you can view the nutritional breakdown and ingredients that go into each meal, as well as cooking instructions and dietary information.



#### Placing an order

Find meals to suit everyone's

dietary needs

Catering for children with

dietary needs is simple and

stress-free. Our smart search

function allows you to filter

and ingredients.

Once your menu is ready, simply select what and how much you need to order and the delivery day required. You can even schedule deliveries weeks in advance.



# Best practice during service

Mealtimes provide opportunities for children to learn about and try new foods, and to develop their social skills. Here are some tips to maximise your children's mealtime experience.

#### Preparation







Make sure everyone washes their hands before mealtimes, the eating area is clean and distraction free, and drinking water is available on the table. It's also a great idea to involve your children in the set up and clear up of meals. Children should have small servings at first, with the offer of second helpings if they finish the first serving, as they may find larger portions off-putting.

#### Interaction



Sit with children during mealtimes to act as a role model and encourage conversation about the food and what's being eaten. This will also help determine which meals are most popular, and allow you to provide feedback to parents and carers about their child's eating habits.

#### Inclusivity



For children with different dietary needs, it is best to choose meals that look similar to the main option being eaten to avoid plate envy and discourage fussy eaters. Also, sit fussy eaters with good eaters, as they will be more likely to adopt the good behaviours of their peers if they eat together regularly.

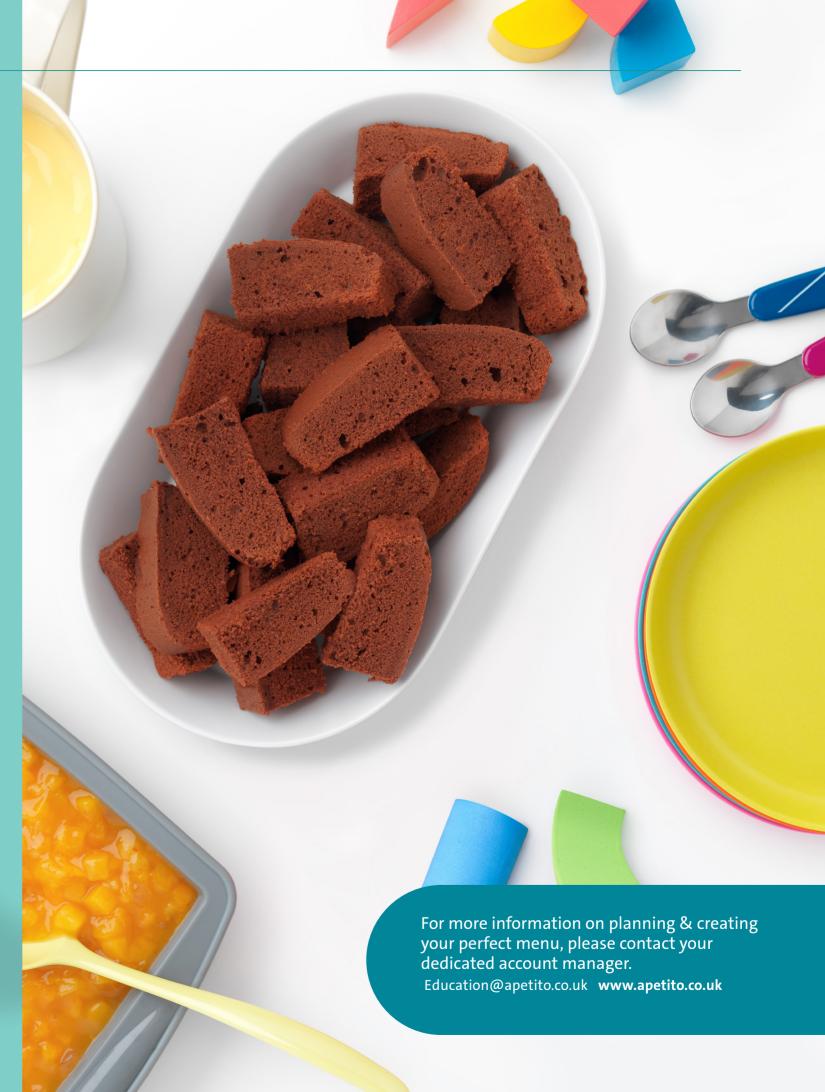


# Self-serve

We recommend offering mealtimes as a self-serve option whenever possible as this gives your children the greatest learning and development opportunity during mealtimes.

Giving children the opportunity to make their own food choices with guidance will help them develop a healthy relationship with food and encourage them to try new foods. Using self-serve in your Nursery can also help develop their dexterity skills and teach them good table manners. These all contribute towards the early years foundation stage guidelines for food and drink.









Product	Code	Recommended portions	GF	V	MWM
Adia anthrono Corre	324647	8			
Minestrone Soup	328647	3		••	•
Scotch Broth	324648	8			
SCOTCH BIOTH	328648	3			·
Pea & Ham Soup	324649	8			
Pea & Ham Soup	328649	3	•		•
Carrat & Cariandar Saun	324652	8			
Carrot & Coriander Soup	328652	3	•	•	
Mushroom Soup	324655	8	•		
	328655	3		•	
Towards Cours	324656	8	•		
Tomato Soup	328656	3		•	
Last 9 Datata Carre	324657	8			
Leek & Potato Soup	328657	3		•	
Cracks of Chicken Cours	324662	8			
Cream of Chicken Soup	328662	3	•		
Ve catalala Carra	324673	8			
Vegetable Soup	328673	3	•	••	•
Red Lentil Broth	324676	8			
kea Lentii Broth	328676	3	•	••	•
Taranta Damar <sup>9</sup> , Dad Lantil Caus	324677	8			
Tomato, Pepper & Red Lentil Soup	328677	3	•	••	•

Product	Code	Recommended portions	GF	V	MWN
Poort Poof in Crown	324100	16			
Roast Beef in Gravy	328100	4	•		•
Doof Loss on	324101	12			
Beef Lasagne	328101	3			
Beef Casserole	324103	14			
beel Casserole	328103	3	•		•
Chilli Con Carne	324105	14			
Criffi Cori Carrie	328105	3	•		•
Minced Beef Hotpot	324112	12			
Milited Beer Hotpot	328112	4	•		•
Cottage Pie	324114	12			
Cottage Pie	328114	3	•		
Beef Bolognaise with Pasta	324115	10			
	328115	4			
Corned Beef Hash	324119	14			•
corned beer riasii	328119	4			
Steak & Mushroom Pie	324130	12			•
Steak & Mushiooni i le	328130	3			
Stook Dio with Elaky Pactry Ton	324133	12			
Steak Pie with Flaky Pastry Top	328133	3			•
Cavaring Minard Book	324138	12			
Savoury Minced Beef	328138	3	•		•
Beef Stew & Dumplings	324144	16			
peer arem & parithinis	328144	4			
Supt Tannad Stock & Datata Dia	324145	12			
Suet Topped Steak & Potato Pie	328145	3			•
	324146	10			
Beef Bolognaise Sauce (Pasta Separate)	328146	4	•		•



Product	Code	Recommended portions	GF	V	MWM
Sure of 9. See on Children	324410	12			
Sweet & Sour Chicken	328410	3	•		•
Chi-ham Comm	324423	14			
Chicken Curry	328423	3	•		•
Deart Chiefen December in C	324426	12			
Roast Chicken Breasts in Gravy	328426	4	•		•
Chickon & Vogotable Cassarale	324429	12			
Chicken & Vegetable Casserole	328429	3	•		•
Chicken, Cheese & Bacon Bake	324433	12			
	328433	3	•		
Chicken Goujons	324440	14			
	328440	6			•
Clicad Chicken in Cyana	324445	14	•		
Sliced Chicken in Gravy	328445	4			•
Chicken Korma	324449	12			
Chicken Korma	328449	3	•		
Pakad Chiekan Q. Vagatahla Dia	324450	12			
Baked Chicken & Vegetable Pie	328450	3			•
Chicken Tomata 9, Hayla Dasta	324452	10			
Chicken, Tomato & Herb Pasta	328452	2			•
Chicker 9 Coursetsons Dales	324453	12			
Chicken & Sweetcorn Bake	328453	3			
Chicken Tikka Macala	324456	14			
Chicken Tikka Masala	328456	3	•		
Breaded Chicken New!	324468	6			
Breaded Chicken New!	328468	2			

Product	Code	Recommended portions	GF	V	MWM
Chicken Breast in Tomato & Basil Sauce	324457	12			
	328457	4	•		
	324463	16			
Orange & Ginger Chicken	328463	4	•		•
Datata Tannad Chielen Dia	324464	16			
Potato Topped Chicken Pie	328464	4	•		
Cheesy Garlic Chicken Bake	324465	14			
	328465	4	•		

## Lamb

Product	Code	Recommended portions	GF	V	MWM
Roast Lamb in Gravy	324300	16			
	328300	4	•		•
Lancashire Hotpot	324303	12			
	328303	3	•		•
	324305	16			
Lamb Burgers in Minted Gravy	328305	4			•
Chambards Dia	324312	12			
Shepherds Pie	328312	3	•		
Coming de Laurela Datata O Tananta	324313	14			
Curried Lamb, Potato & Tomato	328313	3	•		•
Lamb Casserole	324314	14			
	328314	3	•		•



Product	Code	Recommended portions	GF	V	MWM
Doub Durgors in a Taranta Causa	324113	16			
Pork Burgers in a Tomato Sauce	328113	4			•
Peact Paylein Crays	324200	16			
Roast Pork in Gravy	328200	4	•		•
Client Common 9. Discounts	324234	16			
Sliced Gammon & Pineapple	328234	4	•		•
Quiche Lorraine	324217	12			
	328217	3			
Doub with Some Stuffing in Cross	324230	16			
Pork with Sage Stuffing in Gravy	328230	4	•		•
Sausages in Opion Cyang	324600	12			
Sausages in Onion Gravy	328600	4			•
Sausages	324607	12			•
Docto Coving novo	324620	12			
Pasta Carbonara	328620	4			
Pork Meatballs in Tomato & Herb Sauce	324626	12			
POIR Meatballs in Iomato & Herb Sauce	328626	4			

Product	Code	Recommended portions	GF	V	MWM
Salmon & Broccoli Bake	324504	14			
Breaded Cod	324505	12			
breaded Cod	328505	4			•
Fishcakes	324506	16			
Histicarcs	328506	4			
Tuna Pasta Bake	324508	10			
	328508	3			
Salmon Crumble	324513	12			
	328513	3			
Fish in Cheese Sauce	324523	16	•		
1311 III CIICCSC Saucc	328523	4			
Cod in Parsley Sauce	324527	12			
Cou in Fursicy Stude	328527	4	-		
Fish Goujons	324528	14			
risii doujons	328528	6			
Fish Pie	324529	14	•		
I ISH FIE	328529	4			
Breaded Haddock	324530	8			•
Battered Haddock	324533	8			•
Smoked Haddock & Spinach Crumble	324532	14			
Smoked Haddock & Spinach Crumble	328532	4			

#### Nutrition



We freeze our meals within 1 hour to preserve their nutritional value. Freezing allows this nutritional value to be maintained over time.

#### Safety



Freezing enables us to carry out safety checks on our meals at our three onsite laboratories, providing reassurance to you and parents.

#### Our Fish

- All of the fish used in our Wiltshire kitchen is sustainable, as specified by the Marine Conservation Society
- 100% of the wild fish we source is certified by the Marine Stewardship Council (MSC)







Product	Code	Recommended portions	GF	V	MWM
	324701	10			
Cauliflower Cheese	328701	3	•	•	
Viendalala I ana ana	324703	12			
Vegetable Lasagne	328703	3		•	
Variation Cattaga Dia	324708	12			
Vegetarian Cottage Pie	328708	3	•	•	
AA	324977	12			
Macaroni Cheese	328977	4		•	
Potato, Cheese & Leek Bake	324713	12	•		
	328713	3		•	
	324715	10			
Cauliflower & Broccoli Pasta	328715	2		•	
2   17   11   2	324735	12			
Baked Vegetable Pie	328735	3		•	
Daniel Daniel Tamata & Daniel Comm	324741	10			
Penne Pasta in Tomato & Basil Sauce	328741	2		••	•
Channel Origina Dia (Transported)	324742	12			
Cheese & Onion Pie [mproved!]	328742	3		•	
Variation Tible Advanta	324743	14			
Vegetarian Tikka Masala	328743	4	•	•	
AA	324906	14			
Moroccan Bean Casserole	328906	4	•	••	•

Product	Code	Recommended portions	GF	V	MWM
Change 9. Onion Ovidha	324934	12			
Cheese & Onion Quiche	328934	3		•	
Vegetable Quiche	324935	12			
Vegetable Quiche	328935	3		•	
Cheese & Tomato Omelettes	324936	8			
Cheese & Tomato Omelettes	328936	2	•	•	
Plain Omelettes	324937	8		•	
	328937	2	•	•	
Cheese & Mushroom Omelettes	324938	10	•	•	
	328938	4			
2 (1)	324943	14	•	• •	
Bean Chilli	328943	4			•
Cauliffactor Carina ab 9. Laurtil Comm.	324944	12		• •	
Cauliflower, Spinach & Lentil Curry	328944	4	•		•
Tomata Lantil & Sweet Datata Crumble	324945	12			
Tomato, Lentil & Sweet Potato Crumble	328945	3		• •	•
Lantil 9. Vagatable Flater Tanned Die	324947	12			
Lentil & Vegetable Flaky Topped Pie	328947	3		• •	•
Loutil Dalamaica Coura (Dasta Couranta)	324979	12			
Lentil Bolognaise Sauce (Pasta Separate)	328979	4	•	• •	
Tamata 9. Chielana Cuatin	324980	14			
Tomato & Chickpea Gratin	328980	4	•	• •	•
Chielman & Aprilant Taring	324981	14			
Chickpea & Apricot Tagine New!	328981	4		• •	•

•• Indicates meals suitable for a vegan diet.

# Regetarian & Vegan Tomato, Lentil Sweet Potato Crumble - 324945

Product	Code	Recommended portions	GF	V	MWM
Katau Curmi	324951	14			_
Katsu Curry	328951	4		• •	•
Meat Free Mushroom and Chicken Style Pie	324953	12			
Meat Free Mushroom and Chicken Style Pie	328953	3		••	•
Thai Red Curry with Chicken Style Pieces	324955	14			
	328955	4		••	•
V	324956	12			
Vegetable Gratin	328956	3		• •	•
Tartallani in Tarrata 9 Davil Carra	324963	12			
Tortelloni in Tomato & Basil Sauce	328963	4		•	
Diamet Daniel Chambandla Dia	324929	12			
Plant-Based Shepherd's Pie	328929	3		• •	•
Towards College In 9 County Details Hadron	324966	12			
Tempeh, Spinach & Sweet Potato Hotpot	328966	4	•	• •	•
Various Causa and	324967	12			
Vegan Sausages	328967	4		••	•



Product	Code	Recommended portions	GF	V	MWM
Broccoli	324740	12	_	••	
Broccoii	328740	4	•	••	
Peas	324756	18		••	
reas	328756	6		••	
Cabbage [mproved!]	324757	18		• •	
Cappage [III]provedi	328757	6		••	
Cauliflower Tmproved!	324758	12			
Cauliflower [mproved!	328758	4		••	·
Brussels Sprouts	324759	18		••	
Brussels Sprouts	328759	6	•	••	•
Carrot Tips	324760	16			
	328760	6	•	••	•
Cut Green Beans	324761	16	•		
Cut Green Beans	328761	6		••	•
Mixed vegetables	324762	16			
Mixed vegetables	328762	6	•	••	•
Mushy Doos	324763	18			
Mushy Peas	328763	6	•	••	•
AA: ata d Company Va gata blas	324768	18			
Minted Summer Vegetables	328768	6	•	• •	•
Baked Beans	324769	30			
Bakeu Bearis	328769	6	•	••	•
Vagatable Madley	324770	18			
Vegetable Medley	328770	6	•	••	•
Machad Swada	324771	20			
Mashed Swede	328771	6	•	• •	•

•• Indicates meals suitable for a vegan diet.

•• Indicates meals suitable for a vegan diet.





Product	Code	Recommended portions	GF	V	MWM
Sweetcorn	324775	18			
	328775	6	•	• •	•
Mashed Root Vegetables	324791	20	•		
	328791	5		• •	•
Large Broccoli Florets	324920	12	•	••	•
Spring Vagatable Medley	324964	18		••	
Spring Vegetable Medley	328964	6	•	••	•
Root Vegetable Medley	324949	16			
	328949	6	•	••	

Product	Code	Recommended portions	GF	V	MWM
Courte Datatage	324745	12			
Saute Potatoes	328745	2	•	••	•
Mark County Chadder Mark	324746	14		•	
West Country Cheddar Mash	328746	4	•		
Boiled Potatoes	324752	10		••	
Boiled Potatoes	328752	2	•	• •	•
Oven China	324972	8		••	
Oven Chips	328972	2	•		•
White Rice	324765	8		• •	
Write Rice	328765	3	•		•
Vegetable Rice	324779	10	•		
	328779	2		••	•
Caldan Basatina Batatana	324780	10	•	• •	
Golden Roasting Potatoes	328780	3			•
March of Details	324787	14			
Mashed Potatoes	328787	4	•	•	
Detects Western	324789	10			
Potato Wedges	328789	2	•	••	•
Minted Deiled Deteters	324796	10			
Minted Boiled Potatoes	328796	2	•	••	•
Calannan Mark	324909	14			
Colcannon Mash	328909	4	•	••	•
Douglaine in Potetone	324913	12			
Dauphinoise Potatoes	328913	3	•	•	



Product	Code	Recommended portions	GF	V	MWM
Basmati Yellow Rice	324916	8			
	328916	2	•	••	•
Baby Potatoes	324970	8	•	• •	
	328970	2			•
Donne Docto	324971	8			
Penne Pasta	328971	3		••	•
Wholegrain Rice	324976	16			
	328976	4	•	••	•

## Accompaniments Please Note- All accompaniments are charged separately.

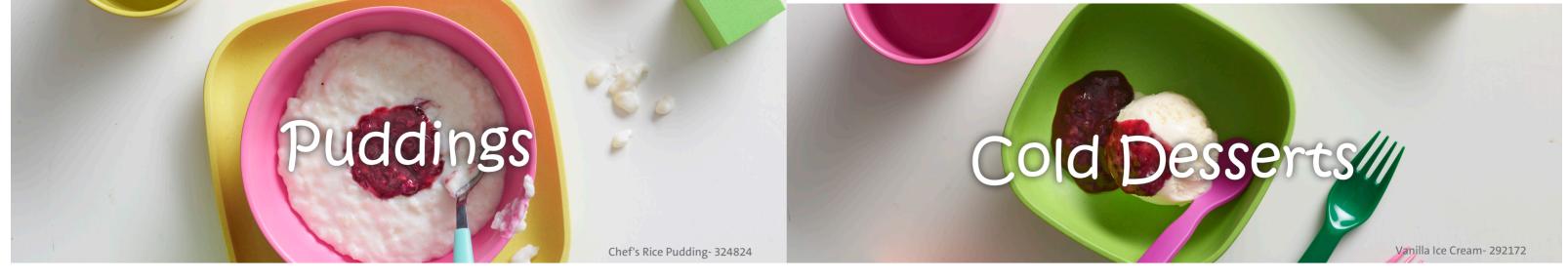
Product	Code	Recommended portions	GF	V	MWM
Gravy	324777	20		••	
	328777	6	•	••	
Sage & Onion Stuffing	328792	16		•	•
Yorkshire Puddings	255100	25		•	
Ready Baked Jacket Potatoes (bag)	255122	90	•	•	• •

### Jacket Potato Fillings

Product	Code	Recommended portions	GF	V	MWM
Chilli Con Carne	324105	12	•		•
Coronation Chicken	324454	12	•		•
Barbeque Beans with Bacon	324627	27	•		•
Chickpea Curry	324921	12	•	••	•
Baked Beans	324769	30	•	••	•

			A Variety	of apetito	o Pudding:
Product	Code	Recommended portions	GF	V	MWM
Pies					
M: 15 310	324808	18			
Mixed Fruit Pie	328808	6		• •	•
A 1 D:	324859	18			
Apple Pie	328859	6		• •	•
Crumbles					
A 1 C 11	324801	18		• •	
Apple Crumble	328801	6			•
Rhubarb Crumble	324813	18		• •	
	328813	6			•
	324831	18		• •	
Apricot Crumble	328831	6			•
Sponges					
Lemon & Orange Sponge Pudding	324807	18			
*Please note this product is high in sugar. Therefore we recommend only using it once in a menu cycle and putting on with lower sugar main meals.	328807	6	•	•	
Summer Fruit Sponge	324836	16			
Janimer Trait Sponge	328836	6			
Chocolate Sponge	324894	12			
Chocolate Sporige	328894	4	•	•	•
Fruit Puddings					
	324863	26			
Stewed Apple	328863	6	•	• •	•
Apricot Compote	324861	22	•	• •	•
	l				

Puddings



Product	Code	Recommended portions	GF	V	MWM
Puddings	'				
Duce d O. Duther Dudding	324800	16			
Bread & Butter Pudding	328800	6		•	
Constitut Diele	324816	16			
Spotted Dick	328816	6		•	
Somerset Apple Cake	324842	16			
Somerset Apple Cake	328842	8		•	•
Hot Chocolate Brownie New!	324898	12			
Milk Puddings					
	324824	16	•		
Chef's Rice Pudding	328824	5		•	
Tania	324826	16			
Tapioca	328826	5	•	•	
Compline Dudding	324833	16			
Semolina Pudding	328833	4		•	
Clatted Croppe Disc Dudding	324839	16			
Clotted Cream Rice Pudding	328839	5	•	•	
Custard					
Custoned	324870	30			
Custard	328870	11	•	•	

Product	Code	Recommended portions	Units per case	GF	V	MWM
Vanilla Flavoured Ice Cream	292172	60	60	•	•	
Chocolate Ice Cream	292170	60	60	•	•	
Strawberry Flavoured Ice Cream	292171	60	60	•	•	
Chocolate Eclairs	292399	135	45		•	

#### Please note:

Advice from 'Eat Better Start Better' says that Desserts, puddings and cakes made with cereals (such as rice or oats), milk and fruit can be included as part of a healthy, balanced diet for young children. Desserts and cakes provide energy (calories) and essential nutrients such as calcium and iron. apetito dessert choices include milk-based desserts such as rice pudding, cooked fruits, cakes and crumbles. Some are higher in added sugar than others and should be used in conjunction with others that are lower in added sugar, as well as fresh fruit and yoghurt. Please contact our team if you have any further questions about planning desserts into your menus in the best way.

#### Variety



We can offer a wider menu selection of seasonal ingredients, harvested when they are at their best by our carefully selected suppliers. This gives you flexibility to create varied menus throughout the year.

#### Taste



Freezing is a natural form of preservation that retains the freshness and flavour of ingredients. This ensures our frozen meals retain their quality, and taste just as our Chefs intended.



# For more information please contact your dedicated Account Manager, or Education@apetito.co.uk

**apetito Ltd.** Canal Road, Trowbridge, Wiltshire, BA14 8RJ T. 0117 463 3563 **www.apetito.co.uk** 

