A Little Bit About Us...



Hutchison Catering is an independent, family-run business delivering a refreshingly different range of catering services driven by our ethos of personal relationships and honest professionalism – we are not just another supplier.

Seasonal Menus

We are committed to providing nutritious food that children love and are proud to fuel their growth, learning & development. We work in partnership with our schools to produce tailored seasonal menus to suit pupils preferences.

Special Diets

We have a robust special diet procedure in place which allows us to safely cater for pupils with special dietary requirements. Each child will be provided with an individual menu in line with that provided to the rest of the school. Ask school office for a form.

Having Fun!

Bringing the classroom into the dining room, our Food Explorers concept will keep the children entertained and educated through out key points in the year. Events are planned throughout the academic year providing interactivity with new flavour discoveries, healthy eating and worldwide food facts. Our Nutritionist is also available to visit school and deliver assemblies and workshops on healthy eating & farm to fork topics.



Pheonix Nursery Autumn/Winter Menu 2024

Week 1 2/9, 23/9, 14/10, 4/11, 25/11, 16/12.

Monday

All Day Breakfast—Pork or Quorn Sausage (V) with Hash Brown, Baked Beans & Buttered Sliced Bead

Chocolate Crunch Cookie (VE)

Tuesday

Chicken Tikka Masala with Rice, Naan Bread, or

Macaroni Cheese (V) with Garlic Bread & Peas

Jam Sponge with Custard (V)

Wednesday

Beef Pasta Bolognaise with Garlic Bread, or

Quorn Nuggets (VE) with Diced Potatoes, Green Beans, or Sweetcorn

Apple & Cinnamon Muffin (V)

Thursday

Roast Chicken & Yorkshire Pudding or Creamy

Vegetable Pie (V) with Mashed Potato, Carrots,

Cauliflower & Gravy

Frozen Yoghurt with Fresh Fruit (V)

Friday

Fish Fingers & Chips or Vegetable Lasagne (V) & Garlic Bread with Peas

Shortbread (VE) & Fresh Fruit

Week 2

9/9, 30/9, 21/10, 11/11, 2/12.

Monday

Cheese & Tomato Pizza (V) with Herby Diced Potatoes or Quorn & Vegetable Sweet Chilli Noodles (V) with Sweetcorn

Oaty Flapjack (VE)

Tuesday

Beef Burger & Potato Wedges or Vegetarian Spaghetti Bolognaise (V) with Garlic Bread, Peas or Mixed Salad

Vanilla Custard Cookie (VE)

Wednesday

Beef Lasagne & Garlic Bread or Quorn Burger (V) with Potato Wedges, Broccoli or Sweetcorn

Jelly with Fresh Fruit (VE)

Thursday

Roast Pork with Yorkshire Pudding & Roast Potatoes or Plant Based Meatballs (V) in Tomato Sauce & Pasta with Garlic Bread, Carrots or Green Beans

Winter Berry Bake & Custard

Friday

Fish Fingers or Cheese & Tomato Pinwheel (V) with Chips, beans or Peas

Chocolate Brownie (V)

Key: (V) = Vegetarian, (VE) = Vegan

Dessert of the Day or Yoghurt or Fresh Fruit

Week 3 16/9, 7/10, 18/11, 9/12.

Monday

Cheese & Tomato Pizza (V) & Potato Wedges or

Vegetable & Chickpea Curry with Rice (VE) & Naan Bread with Sweetcorn

Lemon Cake (V)

Tuesday

Pork Meatballs in Tomato Sauce with Pasta or

Autumn Vegetable Pasta Bake (VE) with Garlic Bread Slice, Peas or Green Beans

Jelly (VE)

Wednesday

Chicken Pie with Mashed Potato or Vegetarian

Spaghetti Bolognaise (V) with Garlic Bread, Broccoli or Carrots

Oaty Biscuit (VE)

Thursday

Roast Gammon or Savoury Mince (v) with

Yorkshire Pudding, Roast Potatoes, Carrots, Cauliflower & Gravy

Pear & Chocolate Pudding with Custard (V)

Friday

Fish Fingers or Quorn Dippers (VE) with Chips, Peas or Beans

Melting Moment Biscuit with Fruit (V)