



A recipe for love

- **Delicious meals made with the best quality ingredients, sourced with kindness.**
- **Nutritionally balanced menus developed by in-house chefs and approved by our early year's nutritionist.**
- **Rigorous safety and allergen control procedures, to keep children safe.**
- **Exciting taste adventures with new textures, ingredients, and cuisines.**
- **Partnerships with nurseries to make the world a better place for our children to inherit.**
- **A great big sprinkling of delight!**

At Nursery Kitchen, our aim is to provide the very best food for children while they're at nursery. This means that we use the best ingredients, sourced with kindness from the best farms, and prepared with love by a passionate team of experts.

When it comes to ingredients, we [source with kindness](#) from farms that share our vision on animal welfare, sustainability, and reducing environmental impact. Meeting our high standards often incurs a premium price for ingredients, but we believe that following our values will help to make the world a better place for our children to inherit.

We use premium British, Red Tractor approved meat in our meals, which can be traced right to the farm that it came from. All our fish is Marine Stewardship Council (MSC) Certified, which helps to prevent overfishing and supports fishers to take care of our oceans.

But it's not just where our meat and fish come from that matters to us, it's also the quality, safety, and flavour of the cut. For example, we only use the premium, tail end of

the salmon fillet to minimise the risk of bones in our fish dishes. All meat cuts are chosen for their low-fat content, and we mince meat twice to avoid choking hazards.

Keeping children safe is our biggest responsibility, and there's a whole host of [procedures in place at Nursery Kitchen](#) to ensure we do so. From sourcing the right ingredients to preparing meals in our SALSA accredited kitchen with UKAS accredited lab testing, all the way to delivering meals in our bespoke, temperature-controlled delivery vans, safety is our number one priority.

The safety procedures that we employ at Nursery Kitchen are difficult to replicate in an on-site nursery kitchen or at home, which makes our service invaluable to nurseries. We offer consistency in the safety and quality of our meals, keeping children safe from allergens, contaminants and choking risks.

The early years is a time of rapid growth and development, which requires fuel from food with the right balance of nutrients specifically for young children. It's also the time where crucial taste preferences are made, which can affect health in later life. As such, we have an expert team of chefs and early years nutritionists who focus all their time [developing our menu](#).

Each meal that we create is analysed by our nutritionist to ensure it meets but most often exceeds the Eat Better Start Better early years nutrition guidelines set out by the British Nutrition Foundation. As standard, our meals contain a cross section of protein sources, vitamins, and minerals; are low in salt and low in sugar, but they're also loaded with world flavours to help get children excited by healthy food.

Nursery Kitchen is on a mission to transform food in nurseries, helping children to love nutritious food, understand where it comes from, and develop healthy tastes that last a lifetime. And when nurseries partner with us, we can work together to help our planet thrive and secure our children's futures.

Nutritious delight with every bite 

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