week 1

Autumn Winter 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Italian style beef Bolognese served with pasta and freshly baked wholemeal garlic bread	Hunters chicken served with seasoned baby jackets and sweetcorn (gf)	Sliced ham served with a Yorkshire pudding, roasted potatoes, carrot mash and gravy	Brunch – Red Tractor pork sausage, folded omelette, crispy hash brown & baked beans	Gluten free white fish fillet served with oven baked chipped potatoes, garden peas and tomato ketchup (gf)
Main meal	Italian style vegan Bolognese served with pasta and freshly baked wholemeal garlic bread (pb)	Cheese & tomato pizza on a wholemeal base served with seasoned baby jackets and sweetcorn (v)	Vegan mince hot pot served with a Yorkshire pudding, carrot mash and Gravy (v)	Brunch – Quorn vegan sausage, folded omelette, crispy hash brown & baked beans (v)	Sweet potato Jamaican curry served with rice and peas (pb)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit
Pudding	Freshly whipped strawberry mousse Cheese & crackers Fresh fruits Yoghurts	Lemon sponge served with custard Cheese & crackers Fresh fruits Yoghurts	Chocolate & vanilla swirl biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Syrup sponge served with custard Cheese & crackers Fresh fruits Yoghurts	Homemade apple oaty cookie (pb) Cheese & crackers Fresh fruits Yoghurt

A jacket potato served with a choice of 3 fillings per day (from tuna mayonnaise, baked beans and cheddar cheese)

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your child's allergens. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients of traces of these.

Salford City Council

V = Vegetarian PB= Plant based GF = Gluten free

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week 2

Autumn Winter 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Pork and carrot meatballs in a rich tomato sauce served with pasta and freshly baked garlic bread	Freshly made pepperoni pizza baguette served with sweetcorn	Red Tractor chicken fillet served with a Yorkshire pudding, roasted potatoes, garden peas and gravy	Indian infused shepherd's pie served with cauliflower and broccoli (gf)	Breaded fish fingers served with creamy mashed potatoes and baked beans
Main meal	Vegan meatballs in a rich tomato sauce served with pasta and freshly baked garlic bread (pb)	Freshly made cheese & tomato pizza baguette served with sweetcorn (v)	Vegan sausage roll served with seasoned chipped potatoes and garden peas (pb)	Quorn vegan nuggets katsu curry served with rice and cucumber salad (pb)	Homemade cheese pie served with creamy mashed potatoes and baked beans (v)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit
Pudding	Fruit jelly (pb) Cheese & crackers Fresh fruits Yoghurts	Chocolate beetroot cake served with pink custard Cheese & crackers Fresh fruit Yoghurts	Lancashire biscuit Cheese & crackers Fresh fruits Yoghurts	Iced vegan sponge (pb) Cheese & crackers Fresh fruits Yoghurts	Carrot cake muffin topped with buttercream Cheese & crackers Fresh fruits Yoghurts

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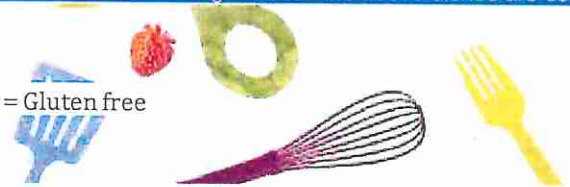

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week 3

Autumn Winter 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Garlic chilli chicken curry served with boiled white rice and a garlic & herb naan bread	Red Tractor beef burger in a bun served with jacket wedges and baked beans	Homemade minced lamb and potato pie topped with a hot crust pastry served with minted peas	Creamy Jamaican chicken pasta served with broccoli and a slice of wholemeal pitta bread	Salmon & sweet potato fishcake served with oven baked chipped potatoes and salad batons
Main meal	Chickpea & lentil dahl served with boiled white rice and a garlic & herb naan bread (pb)	Vegan sausage bean and cheese slice served with jacket wedges (v)	Mac and cheese served with garden peas and freshly baked garlic bread (v)	Chinese style Quorn served with boiled white rice broccoli and a slice of wholemeal pitta bread (v)	Wholemeal cheese & tomato pizza served with oven baked chipped potatoes and salad batons (v)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit
Pudding	Ice cream tub Cheese & crackers Fresh fruits Yoghurts	Chocolate & vanilla marble sponge served with vanilla sauce Cheese & crackers Fresh fruits Yoghurts	Shortbread biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Homemade flapjack (pb) Cheese & crackers Fresh fruits Yoghurts	Lemon & courgette muffin Cheese & crackers Fresh fruits Yoghurts

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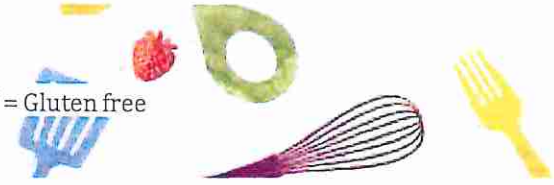

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