Autumn Winter 2026

Week 1

Monday	Tuesday	Wednesday	Thursday	Friday
Red Tractor pork sausages with creamy mashed potatoes, **garden peas** & **onion** gravy	Camp-fire (ham & bean) pasta bake served with warm **sweetcorn** salsa & garlic bread	Beef mince and potato pie topped with shortcrust pastry served with **carrots** & gravy	Chicken curry served with boiled yellow rice & diced **cucumber**	Breaded white fish fillet served with oven baked fries & baked beans (gf)
Quorn vegan sausage with creamy mashed potatoes, **garden peas** & **onion** gravy (pb)	Cheese & tomato wholemeal French bread pizza with warm **sweetcorn** salsa (v)	Pasta arrabbiata served with freshly baked wholemeal garlic bread (pb)	Coconut, chickpea & lentil dahl served with boiled yellow rice & diced **cucumber** (pb)	Homemade cheese and onion quiche served with oven baked fries & baked beans (v)
Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad
Shortbread biscuit (pb) Fresh fruit	Tutti fruity Tuesday	Spiced **apple** cake served with custard Fresh fruit	Cheese & crackers Fresh fruit Yoghurt	Chocolate mousse with **seasonal fruit** Fresh fruit
Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans, grated cheese & salad				

Salford City Council

Visit the website for more information
www.citywideservices.co.uk

V = Vegetarian PB= Plant based GF = Gluten free
Week commencing 09.11.26, 30.11.26, 21.12.26, 11.01.27, 01.02.27, 22.02.27, 15.03.27,

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 or traces of these.

Autumn Winter 2026

Week 2

Monday	Tuesday	Wednesday	Thursday	Friday
Italian style beef Bolognese served with wholemeal pasta & **pepper** batons	Homemade chicken Quesadilla served with spicy rice & **tomato** salsa	Pork Hotdog sausage in a finger roll with jacket wedges, **red pepper, peas & sweetcorn**	Turkey fillet, crispy roasted potatoes, **mixed vegetables** & gravy (gf)	Breaded fish fingers served with oven baked sliced potatoes & baked beans
Italian style vegan Bolognese served with wholemeal pasta & **pepper** batons (pb)	Marinated Quorn fillet served with spicy rice & **tomato** salsa (pb)	Rainbow macaroni cheese served with **red pepper, peas & sweetcorn** (v)	Garlic chilli Quorn curry served with boiled yellow rice & **cucumber** batons (pb)	Golden vegan sausage rolls served with oven baked sliced potatoes & baked beans (pb)
Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad
Ice cream tub Fresh fruit	Tutti fruity Tuesday	Yoghurt, shortbread biscuit & **seasonal fruit** Fresh fruit	Cheese & crackers Fresh fruit Yoghurt	Chocolate & **beetroot** cake with custard Fresh fruit
Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans, grated cheese & salad				

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Week commencing 26.10.26, 16.11.26, 07.12.26, 28.12.26, 18.01.26, 08.02.26, 01.03.26, 22.03.26

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Week 3

Monday	Tuesday	Wednesday	Thursday	Friday
Pork meatballs in a rich tomato sauce served with 50/50 pasta & garlic bread	Shepherd's pie served with farmhouse **mixed vegetables** & gravy (gf)	Sliced ham served with roasted potatoes, **carrot, swede** & gravy (gf)	Smothered chicken with seasoned diced potatoes & **roasted vegetables** (gf)	Salmon fishcake served with oven baked chipped potatoes & baked beans
Vegan meatballs in a rich tomato sauce with 50/50 pasta & garlic bread (pb)	Cheese & onion pie served with creamy mashed potatoes & **mixed vegetables** (v)	Oven baked jacket wedges topped with three bean chilli with **sweetcorn** relish (pb)	Cheese & tomato pizza with seasoned diced potatoes & **roasted vegetables** (v)	Quorn vegan nuggets served with oven baked chipped potatoes & baked beans (pb)
Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad	Freshly made tortilla wraps served with **salad batons**	Freshly made sandwiches on wholemeal bread served with salad
Abbey biscuit (pb) Fresh fruit	Tutti fruity Tuesday	Lemon & **courgette** muffin Fresh fruit	Cheese & crackers Fresh fruit Yoghurt	Chocolate orange flapjack Fresh fruit
Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans, grated cheese & salad				

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V = Vegetarian PB= Plant based GF = Gluten free
Week commencing 02.11.26, 23.11.26, 14.12.26, 04.01.27, 25.01.27, 15.02.27, 08.03.27, 29.03.27

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