

week
1

Autumn Winter 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Red Tractor diced chicken in a rich curry sauce served with boiled white rice and diced cucumber (gf)	Shepherdless pie with seasonal mixed vegetables and gravy (pb)	Roast Turkey served with homemade roast potatoes, broccoli and gravy (gf)	Italian style beef Bolognese pasta bake served with wholemeal garlic bread	Quorn vegan nuggets with oven baked chunky chipped potatoes, garden peas and tomato ketchup (pb)
Main meal	Mexican style cheesy bean Burritos, diced potatoes and diced cucumber (v)	Red Tractor pork sausages served with creamy mashed potatoes with seasonal mixed vegetables and gravy	Tikka Masala style vegan meatballs with rice (pb)	Cheese pie made with shortcrust pastry served with baby jacket potatoes and baked beans (v)	Posh fish finger sandwich with oven baked chunky chipped potatoes, garden peas and tomato ketchup
Cold choice	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit	Freshly made wrap served with a mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit
Pudding	Rice pudding with Mandarins Cheese & crackers Fresh fruits Yoghurts	Homemade vanilla and chocolate marble cake Cheese & crackers Fresh fruits Yoghurts	Peach cobbler served with pouring cream Cheese & crackers Fresh fruits Yoghurts	Fruit jelly Cheese & crackers Fresh fruits Yoghurts	Iced vegan sponge 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 or traces of these.



**Week
2**

Autumn Winter 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Southern style chicken goujons served with oven baked chipped potatoes and baked beans	Chana Massala served with vegetable rice (pb)	Chicken and ham pie topped with shortcrust pastry served with roast potatoes and carrots	Breaded vegetable fingers served with skin on jacket wedges and baked beans (pb)	Cheese and tomato pizza with herby diced potatoes and assorted crunchy salad sticks (v)
Main meal	Cheese Pasta Bake served with Broccoli and freshly baked wholemeal garlic bread (v)	Italian style beef Lasagne served with freshly chopped salad	Quorn vegan sausage served with roast potatoes, carrots and gravy (pb)	Minced lamb stew in a giant Yorkshire pudding with mixed vegetables	Salmon and sweet potato fishcake with herby diced potatoes and assorted crunchy salad sticks (v)
Cold choice	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit
Pudding	Iced smoothie tub Cheese & crackers Fresh fruits Yoghurts	Homemade abbey Biscuit Cheese & crackers Fresh fruit Yoghurts	Chocolate fudge cake Cheese & crackers Fresh fruits Yoghurts	Vienesse biscuit Cheese & crackers Fresh fruits Yoghurts	Carrot cake muffin topped with buttercream Cheese & crackers Fresh fruits Yoghurts

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 or traces of these..

Salford City Council

V = Vegetarian PB= Plant based GF = Gluten free

www.citywideservices.co.uk



week
3

Autumn Winter 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Pork and carrot meatballs in a rich vegetable tomato sauce served with pasta and wholemeal garlic bread	Cheese & Tomato pizza served with ½ jacket potato and a mixed salad (v)	Spanish style Red Tractor chicken served with a warm sweetcorn salsa (gf)	Chickpeas, Lentils and sweet potatoes in a rich tomato sauce and freshly baked garlic bread (pb)	Vegan sausage roll served with chunky chipped potatoes and baked beans (pb)
Main meal	Vegan meatballs in a rich vegetable tomato sauce served with pasta and garlic bread (pb)	Sliced Gammon with boiled potatoes, green beans and gravy (gf)	Mexican style Quesadillas served with a warm sweetcorn salsa (v)	Cottage Pie served with carrots and gravy	Harry Ramsden's battered MSC fish fillet served with chunky chipped potatoes and baked beans (gf)
Cold choice	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit
Pudding	Chocolate mousse with mandarins	Homemade fruit sponge served with custard	Apple and cinnamon oaty cookie	Homemade banana muffin	Shortbread biscuit
	Cheese & crackers Fresh fruits Yoghurts	Cheese & crackers Fresh fruits Yoghurts	Cheese & crackers Fresh fruits Yoghurts	Cheese & crackers Fresh fruits Yoghurts	Cheese & crackers Fresh fruits Yoghurts

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 allergens / your child's allergens prior to using the restaurant. 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.

