

MENU

Serving fantastic lunches everyday - All menus are planned to comply with School Food Standards and all new dishes are tested by children. Our meat is Red Tractor Farm Assured, our fish is MSC certified and we also use a number of Free Range products throughout the menu. There is always fresh fruit and salad, bread and locally produced yoghurt available daily.

Week 1
 Week commencing
 11th November
 2nd December
 23rd December
 13th January
 3rd February
 24th February
 17th March
 7th April

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Pork or Vegetarian Meatballs with Tomato & Sweet Pepper Sauce Mixed Rice & Broccoli Florets	Lancashire Butter Pie with Garden Peas & Carrots or Baked Beans (v)	Roast Chicken or Roast Quorn Fillet with Gravy and Seasonal Vegetables	British Beef or Vegetarian Burger in a Bun with Paprika Wedges, Sweetcorn & Tomato Ketchup	Golden Crumb Fish Fingers with Oven Baked Chips Garden Peas or Baked Beans
Alternative Choice	Macaroni & Cheese with Crusty Bread & Salad Selection (v)	Loaded Vegetable Quesadilla with Herby Wedges & Salad Selection (v)	Tomato & Mascarpone Pasta with Garlic Bread & Salad Selection (v)	Pasta Spirals & Tomato Sauce with Garlic Bread & Salad Selection (v)	Pizza Margherita with Oven Baked Chips Garden Peas or Baked Beans (v)
Jacket & Sandwiches	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwich Roll with Oven Baked Chips Vegetable Sticks & Dips
Dessert	Toffee Bananas & Custard or Fruit Yoghurt ~ Fruit Selection & Milk	Chocolate & Orange Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Lancashire Cheese & Biscuits or Low Sugar Jelly ~ Fruit Selection & Milk	Vanilla Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Cocoa Krispie Cakes ~ Fruit Selection & Milk

Week 2
 Week commencing
 28th October
 18th November
 9th December
 30th December
 20th January
 10th February
 3rd March
 24th March
 14th April

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Vegetarian Sausage Roll with Tomato Ketchup and Herby Potatoes & Baked Beans (v)	Crispy Chicken or Vegetable Burger in a Bun with Paprika Wedges Garden Peas & Sweetcorn	Pork or Vegetarian Sausage Toad-in-the-Hole with Roast Potatoes, Seasonal Vegetables & Gravy	Cooks Choice of Chicken or Vegetarian Curry with Mixed Rice & Naan Bread	Harry Ramsden's Crispy Battered Fish with Oven Baked Chips & Mushy Peas
Alternative Choice	Loaded Pizza Pocket with Tortilla Chips Vegetable Sticks & Dips (v)	Pasta Twists & Tomato Sauce with Garlic Bread & Salad Selection (v)	Macaroni & Cheese with Crusty Bread & Salad Selection (v)	Tomato & Mascarpone Pasta with Garlic Bread & Salad Selection (v)	Pizza Margherita with Oven Baked Chips Garden Peas or Baked Beans (v)
Jackets & Sandwiches	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips
Dessert	Chocolate Traybake & Custard or Fruit Yoghurt ~ Fruit Selection & Milk	Vanilla Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Oaty Flapjack or Fruit Yoghurt ~ Fruit Selection & Milk	Lancashire Cheese & Biscuits or Low Sugar Jelly ~ Fruit Selection & Milk	Chocolate & Orange Cookie ~ Fruit Selection & Milk

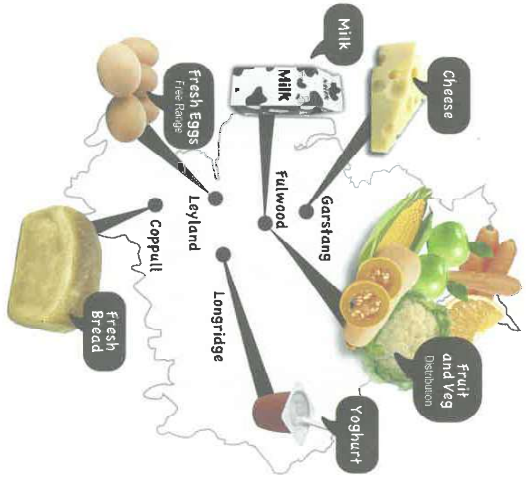
Week 3
 Week commencing
 4th November
 25th November
 16th December
 6th January
 27th January
 17th February
 10th March
 31st March
 21st April

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Big Brunch Pork or Vegetarian Sausages Free Range Omelette Crispy Potatoes & Baked Beans	Savoury Beef or Quorn Mince with Mashed Potatoes & Seasonal Vegetables	Roast Chicken or Roast Quorn Fillet with Gravy and Seasonal Vegetables	Cheese & Onion Pastie with Herby Wedges & Baked Beans (v)	Golden Crumb Fish Fingers with Oven Baked Chips Garden Peas or Baked Beans
Alternative Choice	Golden Crumb Salmon Fillet Fingers with Crispy Potatoes Garden Peas & Sweetcorn	Macaroni & Cheese with Crusty Bread & Salad Selection (v)	Tomato & Mascarpone Pasta with Garlic Bread & Salad Selection (v)	Spaghetti Bolognaise with Garlic Bread & Salad Selection	Pizza Margherita with Oven Baked Chips Garden Peas or Baked Beans (v)
Jackets & Sandwiches	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwich Roll with Oven Baked Chips Vegetable Sticks & Dips
Dessert	Rice Pudding & Fruit Jam or Fruit Yoghurt ~ Fruit Selection & Milk	Chocolate & Orange Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Lancashire Cheese & Biscuits or Low Sugar Jelly ~ Fruit Selection & Milk	Vanilla Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Chocolate Cupcake ~ Fruit Selection & Milk

Whilst every effort is made to produce the published menus, please note that they may vary occasionally subject to availability and individual school requirements. All our menus are checked using a recognised programme to analyse nutrition. We also work with Lancashire Healthy Schools and support the Change 4 Life campaign. The result is a menu your child will enjoy and that will prepare them for learning in the afternoon.



Fresher



WE BUY LOCAL PRODUCE TO SUPPORT LOCAL BUSINESSES AND REDUCE FOOD MILES.

100% of our food suppliers are classed as local and 75% of our food purchases are produced in the UK. Our service recognises the value and importance of sustainable and responsible food sourcing.

Our aim is to positively influence the diet of our children and young people, and always consider where the food we put on the plates comes from and how it was produced.

FREE SCHOOL MEALS FOR ALL CHILDREN IN RECEPTION, YEAR 1 AND 2

All children in reception and years one and two are entitled to free meals under the Government's Universal Infant Free School Meal programme, worth up to £4.18 per year per child. For more details, talk to your child's school.

If you receive certain benefits or have a household income below the Government threshold, register with your area education office. Your child's school can receive extra funding called the 'Pupil Premium', sometimes worth £1,480 per pupil.

Can I claim free school meals for my older children? Yes, if you are on certain benefits. Contact your local Area Education Office with your name, date of birth, and National Insurance number to check eligibility.



The web address is www.lancashire.gov.uk/catering

The website also includes all the latest information on the service, including our latest menus, promotional theme days and up to date news on the service.

For up to date information on current job opportunities please scan the QR code below and head to our designated Job Vacancies tab.

As a valued member of the team we offer a full training and induction programme, a term time contract which may fit in with family commitments, a salary which includes up to 32 days holiday (dependent on length of service), bank holiday and statutory day pay (pro rata) and entry into the local government pension scheme

Lancashire Catering Service is always looking to recruit people to take up catering assistant and supervisor roles.

BE PART OF OUR TEAM

SPECIAL DIETS AND ALLERGIES

Special diets are diets for pupils with a medically diagnosed requirement; not just a dislike of certain foods or food groups. It is our policy to provide a service for those pupils with medically diagnosed food allergies, food intolerances or a medical condition which affects eating requirements.

Please contact your school office in the first instance to inform them of your child's requirements.

HEALTHY, NUTRITIOUS FOOD CHOICES & OUR SOCIAL RESPONSIBILITY

Using the best locally sourced, sustainable and seasonal ingredients, Lancashire Catering Service provides high-quality, nutritious food to Lancashire's children, supporting health and the local economy. We offer various food choices, and our Sugarwise accreditation ensures we promote healthy habits. Our vision is continuous innovation to meet customer needs.

WELCOME TO THE NEW LANCASHIRE SCHOOL MEAL MENU PORTAL

The portal displays live, easy-to-read allergen and nutritional details for each recipe on all published menus served by Lancashire County Catering.

There is also a planner function called 'ADD TO MY MEAL' which allows you to see all allergens and total nutritional value of a main course, accompaniments, dessert and drink contained within a full school lunch.

Please use the URL below or alternatively scan the QR code, using the camera on your mobile device, and simply choose the menu type denoted on the reverse of this leaflet.

lancsprimary.mysaffronportal.com

