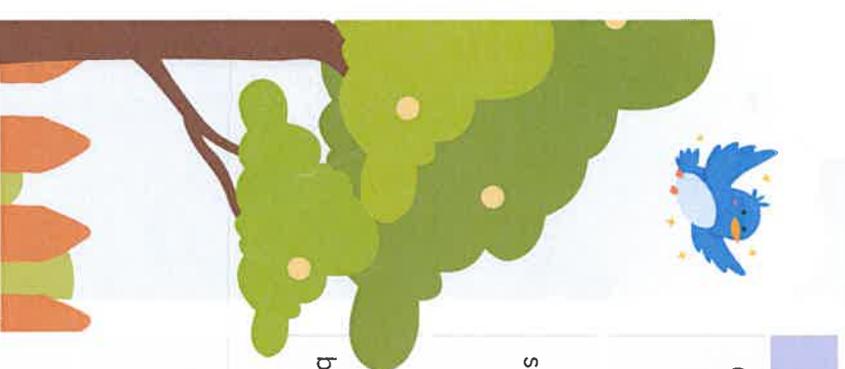


Spring Summer 2026

Week 1



Monday	Tuesday	Wednesday	Thursday	Friday
Chicken korma served with boiled rice and a garlic and herb naan bread	Cheese & ham panini served with seasoned jacket wedges and coleslaw	Brunch – Red Tractor pork sausage, folded omelette, crispy hash brown & baked beans	Lamb Bolognese served with pasta and freshly baked garlic bread	Gluten free white fish fillet served with oven baked fries, garden peas and tomato ketchup (gf)
Vegan sausage roll served with oven baked saute potatoes and sweetcorn (pb)	Neapolitan pasta served with freshly baked garlic bread (v)	Brunch – Quorn vegan sausage, folded omelette, crispy hash brown & baked beans (v)	Creamy Lancashire Cheese & onion pie served with new potatoes and salad (v)	No-chicken and Sweetcorn Wrap served with fries and vegetable sticks (pb)
Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with a salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit
Iced smoothie (pb)	Shortbread biscuit (pb)	Yoghurt whip	Fruity jelly (pb)	Chocolate orange muffin
Cheese & crackers	Cheese & crackers	Cheese & crackers	Cheese & crackers	Cheese & crackers
Fresh fruit	Fresh fruit	Fresh fruit	Fresh fruit	Fresh fruit
Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt

Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans and cheddar cheese and salad

Salford City Council



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

V = Vegetarian PB= Plant based GF = Gluten free
Week commencing 04.05.26, 25.05.26, 15.06.26, 06.07.26, 27.07.26, 07.09.26, 28.09.26, 19.10.26

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.



Spring Summer 2026

Week 2



Monday	Tuesday	Wednesday	Thursday	Friday
Pepperoni pizza pasta served with freshly baked garlic bread	Sliced ham, baby potatoes, green beans, carrots & gravy (gf)	Chicken burger in a bun served with oven baked chipped potatoes and salsa	Beef meat and potato served with broccoli and gravy	Bird's Eye fish fingers served with creamy mashed potatoes and baked beans
Mac, cheese & peas served with garlic bread (v)	Cheese and tomato baguette pizza served with summer salad (v)	Quorn southern style burger in a bun served with oven baked chipped potatoes and salsa (v)	Vegan mince tortilla served with potato salad (pb)	Fishless fingers served with creamy mashed potatoes and baked beans (pb)
Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with a salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit
Arctic roll Cheese & crackers Fresh fruit Yoghurt	Abbey biscuit (pb) Cheese & crackers Fresh fruit Yoghurt	Iced vegan sponge (pb) Cheese & crackers Fresh fruit Yoghurt	Swirl biscuit (pb) Cheese & crackers Fresh fruit Yoghurt	Lemon courgette muffin Cheese & crackers Fresh fruit Yoghurt
Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans and cheddar cheese and salad				



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V = Vegetarian PB= Plant based GF = Gluten free
Week commencing 20.04.26, 11.05.26, 01.06.26, 22.06.26, 13.07.26, 14.09.26, 05.10.26

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.

Spring Summer 2026

Week 3



Monday	Tuesday	Wednesday	Thursday	Friday
Pork and carrot meatballs served with pasta and freshly baked garlic bread	Chicken fillet served with roasted potatoes, peas & sweetcorn and gravy (gf)	Chicken Batti served with boiled rice and a mini garlic and herb naan bread	Tuna and cheese panini melt served with potato puffs and salad	Salmon fishcake served with oven baked fries, garden peas and tomato ketchup
Vegan meatballs served with pasta and freshly baked garlic bread (pb)	Vegetarian lasagne served with peas & sweetcorn (v)	Quorn Biryani served with a mini garlic and herb naan bread (pb)	Quorn vegan nuggets served with potato puffs and baked beans (pb)	Cheese & tomato pizza served with fries and vegetable sticks (v)
Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit	Freshly made tortilla wraps served with salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with salad and ½ piece of fruit
Ice cream tub	Homemade flapjack (pb)	Slice of carrot cake topped with buttercream	Freshly whipped mousse	Chocolate beetroot muffin
Cheese & crackers	Cheese & crackers	Cheese & crackers	Cheese & crackers	Cheese & crackers
Fresh fruit	Fresh fruit	Fresh fruit	Fresh fruit	Fresh fruit
Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt

Jacket potatoes served daily with a choice of 2 fillings from tuna mayonnaise, baked beans and cheddar cheese and salad

Salford City Council



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

V = Vegetarian PB= Plant based GF = Gluten free
Week commencing 27.04.26, 18.05.26, 08.06.26, 29.06.26, 20.07.26, 31.08.26, 21.09.26, 12.10.26

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.

