Serving Fantastic Lunches Everyday - All menus are carefully planned to meet School Food Standards, with all new dishes tested by children. 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.

Week commencing

3rd November 24th November 15th December 5th January 26th January 16th February 9th March 30th March 20th April

Traditional Choice

Alternative Choice

Jacket & Sandwiches

Dessert

Big Brunch Pork or Vegetarian Sausage Free Range Omelette Crispy Potatoes & Baked Beans

> Pasta Twists & Tomato Sauce Homemade Dough Balls & Salad Selection

MONDAY

Toffin Muffin

Fruit Yoghurt

Fruit Selection & Milk

Loaded Mild Beef or Vegetable Chilli Nachos with

SUGARWISE TUESDAY

Lancashire Butter Pie with Vegetable Medley or Baked Beans

(v)

Mixed Rice & Salad Selection

Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection

Marble Shortbread & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

Roast Chicken or Roast Quorn Fillet

WEDNESDAY

Roast Potatoes, Seasonal Vegetables & Gravy

> Tomato & Mascarpone Pasta with Homemade Herby Bread & Salad Selection

Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection

Cookic

Fruit Selection & Milk

British Beef or Vegetarian Burger in a Bun with

SUGARWISE THURSDAY

Paprika Wedges, Sweetcorn & Tomato Ketchup

Mac 'n' Cheese Homemade Crusty Bread & Salad Selection (v)

Vanilla Cookie & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

SUGARWISE THURSDAY

Golden Crumb Fish Fingers with Oven Baked Chips

FRIDAY FAVOURITES

Garden Peas or Baked Beans Homemade Pizza Margherita

Oven Baked Chips Garden Peas or Baked Beans (v)

Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips

> Chocolate Brownie Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk **FRIDAY FAVOURITES**

Harry Ramsden's

Crispy Battered Fish

Oven Baked Chips & Mushy Peas

Homemade Pizza Margherita

with

Oven Baked Chips & Sweetcorn

(v)

commencing

10th November 1st December 22nd December 12th January 2nd February 23rd February 16th March 6th April

Traditional Choice

Alternative Choice

Jackets & Sandwiches

Dessert

MEAT FREE MONDAY

Loaded Pizza Panini with Paprika Wedges & Garden Peas

Tomato & Mascarpone Pasta Homemade Herby Bread & Salad Selection (v)

Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection

> (v) Cooks Choice of Cupcake Yoghud

Fruit Selection & Milk

MONDAY

SUGARWISE TUESDAY

Crispy Chicken or Vegetable Goujons & Katsu Curry Sauce with Rainbow Vegetable Rice

Puff Pastry Cheese Whirl Herby Potatoes Garden Peas or Baked Beans (v)

Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection

Chocolate Cookie & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

SUGARWISE TUESDAY

Savoury Mince & Dumplings

Mashed Potatoes

Green Beans & Carrot Batons

Pasta Tubes & Tomato Sauce

Homemade Dough Balls

& Salad Selection

(v)

Cooks Choice of filled

Oven Baked Jacket Potato

with

WEDNESDAY

Pork or Vegetarian Sausage Yorkshire Pudding with Mashed Potatoes, Seasonal Vegetables

& Gravy

Pasta Spirals & Tomato Sauce Homemade Dough Balls & Salad Selection (v)

Cooks Choice of filled Oven Baked Jacket Potato Freshly Prepared Salad Selection

> Fruit Medley Hoghurt

Spaghetti Bolognaise with Homemade Dough Balls

& Salad Selection

Cooks Choice of filled Free Range Egg Omelette Potato Wedges & Baked Beans

Lancashire Cheese & Biscuits

Cooks Choice of Jelly

Fruit Yoghurt

Fruit Selection & Milk

SUGARWISE THURSDAY

Choice of filled Sandwiches with

Oven Baked Chips Vegetable Sticks & Dips

Cocoa Krispie Cake Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

FRIDAY FAVOURITES

3

17th November 8th December 29th December 9th February 2nd March

Traditional Choice

Alternative Choice

Jackets & Sandwiches

Dessert

Pork & Carrot or Vegetarian Meatballs with

Mild Chilli & Sweet Pepper Sauce Mixed Rice & Salad Selection

Harry Ramsden's Salmon & Sweet Potato Fishcake Herby Potatoes & Vegetable Medley

Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection

Chocolate Traybake Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

Vanilla Shortbread & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt

Freshly Prepared Salad Selection

Fruit Selection & Milk

WEDNESDAY

Fruit Selection & Milk

Roast Chicken or Roast Quorn Fillet Roast Potatoes, Seasonal Vegetables & Gravy

> Tomato & Mascarpone Pasta Homemade Herby Bread & Salad Selection (v)

Cooks Choice of filled Oven Baked Jacket Potato Freshly Prepared Salad Selection

> Oaty Flapjack Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

Cooks Choice of Chicken or Vegetarian Curry with

Mixed Rice & Naan Bread

Vegetarian Sausage Roll Paprika Potatoes Garden Peas or Baked Beans (v)

Lemon Cookie & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk

Golden Crumb Fish Fingers Oven Baked Chips Garden Peas or Baked Beans

Homemade Pizza Margherita with Oven Baked Chips & Sweetcorn (v)

Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips

Cooks Choice of Cupcake Cooks Choice of Jelly Fruit Yoghurt

Fruit Selection & Milk



lancsprimary.mysaffronportal.com

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.

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.

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

Welcome to the New Lancashire School Meal Menu Portal







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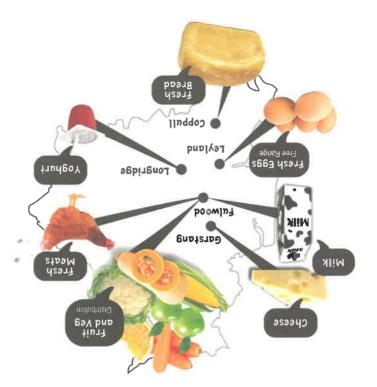
Using the best locally sourced, sustainable and seasonal ingredients. Lancashire Catering Service provides high-quality, nutritious food to Lancashire's children, supporting health and the local economy. We offer various food choices, and our Sugarwise accreditation ensures we promote healthy habits.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

Healthy, Mutritious Food Choices & Our Social Responsibility

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

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.

special Diets and Allergies



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Our meat is Red Tractor Farm Assured, our fish is MSC certified, and our fresh eggs are British Lion Quality and Free Range. Additionally there is always fresh fruit and salad, bread and locally produced yoghurt available daily.

00% of our food suppliers are classed as local and 75% of our food purchases are produced in the UK. Our service recognises he value and importance of sustainable and esponsible food sourcing.

We Buy Local Produce to Support Local Businesses and Reduce Food Miles.

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 £495 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.

Be Part of Our Team

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

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

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

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.

The web address is lancashire.gov.uk/catering

6 @LancsCatering







