

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)
Coconut, chickpea & lentil dahl served with boiled yellow rice & diced cucumber (pb)	Cheese & tomato wholemeal French bread pizza with warm sweetcorn salsa (v)	Pasta arrabbiata served with freshly baked wholemeal garlic bread (pb)	Quorn vegan sausages with creamy mashed potatoes, garden peas & onion gravy (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
Chocolate orange flapjack Fresh fruit	Tutti fruity Tuesday	Spiced apple cake served with custard Fresh fruit	Cheese & crackers Fresh fruit Yoghurt	Shortbread biscuit (pb) 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.



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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
Oven baked jacket wedges topped with three bean chilli with sweetcorn relish (pb)	Cheese & tomato pizza served with sweetcorn (v)	Homemade cheese pie served with with jacket wedges, red pepper, peas & sweetcorn (v)	Vegan meatballs in a rich tomato sauce with 50/50 pasta & garlic bread (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	Vegan sponge served with seasonal fruit Fresh fruit	Cheese & crackers Fresh fruit Yoghurt	Chocolate & beetroot muffin 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
Garlic chilli Quorn curry served with boiled yellow rice & diced cucumber (pb)	Macaroni cheese served with mixed vegetables (v)	Italian style vegan Bolognese served with wholemeal pasta & pepper batons (pb)	Cheese & tomato pizza with 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	Carrot cake muffin 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 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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