

DID YOU KNOW...

Full details about our school meals can be found on the Council's website at

www.argyll-bute.gov.uk/education-and-learning/school-meals

The menu is designed largely by pupils, through consultation with them. We run a programme of Pupil Focus Groups, to ensure that pupils are able to contribute to the menu's development, and it also gives them an understanding of having a balanced choice. Teaching staff, catering staff, and parents have also contributed to its development.

The menu meets the standard required by the Soil Association Food for Life Served Here Bronze Award, which promotes freshly made, sustainable and farm assured meals.



A selection of fresh fruit is available every day

Yoghurt is always available as an alternative dessert

Bread, carbohydrate selection, seasonal vegetables and a salad selection is available every day

We welcome any feedback you may have: if you have any suggestions, or require any information, please visit our website or contact us catering@argyll-bute.gov.uk

All pupils in Primary 1 - Primary 3 are now entitled to a free school meal.

For more information, please contact the school

Where there is a choice, pupils can choose to have either a starter and main course, or a main course and a dessert. Some larger schools may have baked potatoes available every day.

There may be occasions where a school changes a dish, to suit the needs of their pupils. If your school is making any substitutions, they will let you know.

A school meal costs £2.20

Water is available, and milk can be purchased: 10p for 189ml

Allergies and Special Diets:

If your child has requires a special diet, please contact the school office and complete a Special Diet Request Form. All catering managers are trained on allergy awareness, and every effort will be made to accommodate your child's needs. Full allergy and recipe information is available for all dishes at www.argyll-bute.gov.uk/primary-school-meals-menu

All eggs are free range

All fish served is Marine Stewardship Council certified

All beef served is Scottish and all meat and poultry is UK Farm Assured * except haggis



Le menu d l'école primaire Automne-Hiver 2019/20



	Première Semaine	Semaine Deux	Semaine Trois
Lundi	Soupe Curry de poulet Ou Pâtes au fromage (v) Fruits et yaourt	Soupe pizza avec poivrons (v) Ou les boulettes de boeuf Salade de fruits	Soupe Wrap au poulet Ou boulettes de Quorn (v) Glace et fruits
Mardi	Soupe Les toasts/paninis et Soupe (v) Ou saucisses et pommes de terre gratinées Glace et fruits	Journée Thématique	Sauce de poivron rouge et tomate avec pain pita Pizza Margherita (v) Ou Lasagne Salade de fruits
Mercredi	Bruschetta riz frit avec des légumes (v) Ou haggis, navets et pommes de terre Salade de fruits	Soupe Pâtes au fromage((v) Saucisses dans pudding du Yorkshire Glace et fruits	Soupe Poulet rôti, sauce et pudding de Yorkshire Bâtonnets de legumes (v) Fruits et yaourt
Jeudi	Tourte au boeuf Ou bâtons de quorn (v) Gâteau aux pommes et crème anglaise	Soupe Spaghetti Bolognaise Ou Fajita végétarienne (v) Fruits et yaourt	Jambon Ou Enchilada aux légumes (v) Crumble aux pommes avec crème anglaise
Vendredi	Soupe poisson Ou spaghetti carbonara Les oranges	Rouleaux de printemps Bâtonnets de poisson Ou Quiche (v) Fromage et galettes d'avoine	Soupe Saumon Ou boeuf ou Quorn Burger (v) Gateau aux fruits