



Primary Menu

Starts 20th April 2026



- ✓ All meals include choice of plain semi-skimmed milk and bottled water
- ✓ All options include - yoghurt and fresh fruit for dessert
- ✓ All dishes are served with a choice of seasonal vegetables or side salad

Select a main meal, drink and dessert. Choose as much fruit and veg, soup and bread as you like.

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Lentil Soup Selection of Bread (V)	Minestrone Soup Selection of Bread (V)	Lentil Soup Selection of Bread (V)	Carrot & Coriander Soup Selection of Bread (V)	Lentil Soup Selection of Bread (V)
Choice 2	Quorn Hot Dog & Onions in a Finger Roll Plain or Herb Diced Potatoes (V)	Chicken Tikka Boiled Rice	Beef Lasagne Crusty Bread	Roast Chicken Yorkshire Pudding with Roast Potatoes	Tomato Pasta Crusty Bread (V)
Choice 2	Cheese & Tomato Quiche with Potatoes (V)	Fish Fingers with Oven Chips or Potatoes	Chicken Meatballs Spicy Tomato Sauce in a Roll	Cheese Sandwich or Roll (V)	Turkey Sandwich or Roll
Choice 3	Baked Potato Baked Beans (V)	Egg Mayo Sandwich or Roll (V)	Cheese Toastie (V)	Tuna Pasta Crunch	Sausage Cowboy Beans With Potatoes

Medical Diet – If you have any dietary requirements, please contact the catering manager

Week 1	2026	20/4	11/5	1/6	22/6	10/8	31/8	21/9	19/10	19/11	30/11
	2027	4/1	25/1	15/2	8/3	29/3					

(V) Vegetarian

We use UK seasonal produce when available and where possible use Scottish produce



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Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Lentil Soup Selection of Bread (V)	Vegetable & Rice Selection of Bread (V)	Lentil Soup Selection of Bread (V)	Tomato Soup Selection of Bread (V)	Lentil Soup Selection of Bread (V)
Choice 2	Macaroni Cheese Crusty Bread (V)	Sausages in Gravy with Potatoes	Chicken Curry Boiled Rice	Beef Mince Pie with Potatoes	Breaded Fish with Potatoes
Choice 2	Vegetable Curry Boiled Rice (V)	Baked Potato Coleslaw (V)	Tuna Pasta Salad	Quorn Hot Dog & Onions in a Finger Roll Plain or Herb Potato Wedges (V)	Turkey Sandwich or Roll
Choice 3	Cheese Toastie (V)	Chicken Sandwich or Roll	Quorn Goujons Salad Wrap (V)	Tuna Mayo Sandwich or Roll	Quorn Mayo Sandwich or Roll (V)
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Week 2	2026	27/4	18/5	8/6	17/8	7/9	28/9	26/10	16/11	7/12
	2027	11/1	1/2	22/2	15/3					

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Lentil Soup Selection of Bread (V)	Carrot & Coriander Selection of Bread (V)	Lentil Soup Selection of Bread (V)	Scotch Broth Soup Selection of Bread (V)	Lentil Soup Selection of Bread (V)
Choice 2	Omelette Potatoes (V)	Chicken Burger in a Bun Plain or Spiced Diced Potatoes	Beef Spaghetti Bolognaise Crusty Bread	Fish Fingers with Oven Chips or Potatoes	Beef Burger in a Bun Plain or Spiced Diced Potatoes
Choice 2	Soft Cheese Sandwich or Roll with Banana (V)	Baked Potato Tuna Mayo	Chicken Sandwich or Roll	Quorn Curry Boiled Rice (V)	Dhal Boiled Rice (V)
Choice 3	Cheese & Tomato Pizza with Pasta (V)	Cheese Toastie (V)	Baked Potato Vegetable Bolognaise (V)	Turkey Sandwich or Roll	Tuna Mayo Sandwich or Roll

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Week 3

2026	4/5	25/5	15/6	24/8	14/9	5/10	2/11	23/11	14/12
2027	18/1	8/2	1/3	22/3					

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