

We are delighted to present you with our new primary school meal menus, which offer a superb range of healthy and nutritious foods. School meals are an important part of the daily activity within schools – as well as developing young people's tastes and interest in food for the future, school meals provide opportunities for children to socialise with their friends.

We will also be running monthly theme days throughout the year and each school will advertise the theme in advance.

Every Primary 1 to Primary 3 pupil is entitled to a free school meal. There are numerous benefits to school meals. Not only do they encourage healthy eating in children from a young age, but they also involve the social aspect of eating together in the dining hall. Using locally sourced, fresh, seasonal food has a positive impact not just on children's health, but also on jobs and the local economy.

Overall, we aim to provide a total experience for children by providing healthy, high quality food and drinks, teaching pupils about health and diet as part of the curriculum and creating a positive ethos for healthy eating in our schools.

The cost of a two course meal is **£2.05**. If you have any questions please do not hesitate to call us on the number below.

We have some employment opportunities in Catering, Cleaning and School Crossing Patrol.

If you are interested please visit: www.myjobscotland.gov.uk/northyshire

North Ayrshire Council has yet again retained the Gold Food for Life Catering Mark for every one of our 49 primary schools. The award, given by the Soil Association, provides a guarantee that our food is fresh, seasonal and better for animal welfare. The Catering Mark means you can be sure that:

- Our meals are freshly prepared, with seasonal ingredients
- Our eggs are from cage-free hens and meat is from animals farmed to British Welfare Standards
- We don't serve any endangered fish
- Our menu is free from undesirable additives and GM ingredients
- At least 15 percent of our ingredients are organic including some vegetables, dry goods and milk

Our priority is to use local produce where we can, and we try our best to champion our local food producers. Find out more about the Food For Life programme at: www.soilassociation.org/foodforlifescotland. We use the same ingredients for our early years menus.

Don't just take our word for it on how good our school meals are. North Ayrshire Council's Catering Team has been recognised for excellence by winning the 2016 Scottish Catering Team of the Year award.

YUMMY!!

North Ayrshire

Primary School

Lunch menu

ENJOY!!

2019/20



North Ayrshire Council
Comhairle Siorrachd Àir a Tuath

WEEK ONE:

19/08/2019 09/09/2019 30/09/2019 21/10/2019 11/11/2019
 02/12/2019 13/01/2020 03/02/2020 24/02/2020 16/03/2020
 27/04/2020 18/05/2020 08/06/2020

MONDAY

Starter
Option 1 Home-made Lentil Soup
 Spaghetti Bolognese and
 Home-made Garlic Bread
Option 2 Baked Potato and Baked Beans
Option 3 Sandwich of the Day
Vegetable Freshly Sliced Carrots
Sweet Ice Cream and Fruit

TUESDAY

Starter
Option 1 Home-made Potato and Leek Soup
 Vegetable Biryani and Home-Made Curry Sauce
Option 2 Home-made Margherita Pizza
 and Home-made Potato Wedges
Option 3 Sandwich of the Day
Vegetable Sweetcorn
Sweet Selection of Healthy Home-baking

WEDNESDAY

Starter
Option 1 Home-made Minestrone Soup
 Home-made Macaroni Cheese served
 with Home-made Garlic Bread
Option 2 Home-Made Fish Goujons and Baby Potatoes
Option 3 Sandwich of the Day
Vegetable Fresh Mixed Vegetables
Sweet Fruity Wednesday

THURSDAY

Starter
Option 1 Home-made Lentil Soup
Option 2 Home-made Quorn Curry and Boiled Rice
Option 3 Haggis and Mashed Tatties
Vegetable Sandwich of the Day
Sweet Mashed Turnip
 Chocolate Cake and Custard

FRIDAY

Starter
 Home-made Cream of Chicken
 and Sweetcorn Soup
Option 1 Freshly Breaded Haddock and Chips
Option 2 Selection of Chicken Burger: Plain,
 BBQ, Sweet Chilli
Option 3 Sandwich of the Day
Vegetable Garden Peas
Sweet Fruity Friday

WEEK TWO:

26/08/2019 16/09/2019 07/10/2019 28/10/2019 18/11/2019
 09/12/2019 20/01/2020 10/02/2020 02/03/2020 23/03/2020
 04/05/2020 25/05/2020 15/06/2020

MONDAY

Starter
Option 1 Home-made Chicken and Rice Soup
 Pork Sausages and Mashed Potatoes
Option 2 Baked Potato and Tuna Mayonnaise
Option 3 Sandwich of the Day
Vegetable Broccoli
Sweet Fruit Crumble and Custard

TUESDAY

Starter
Option 1 Home-made Tomato and Basil Soup
 Quorn Goujons and Home-made Potato
 Wedges and Dip
Option 2 Home-made Macaroni Cheese
 and Home-made Garlic Bread
Option 3 Sandwich of the Day
Vegetable Sweetcorn and Garden Peas
Sweet Selection of Healthy Home-baking

WEDNESDAY

Starter
Option 1 Home-made Lentil Soup
 Quorn Bolognese and
 Home-made Tomato Bread
Option 2 Home-Made Pizza of the Day
Option 3 Sandwich of the Day
Vegetable Mixed Salad
Sweet Fruity Wednesday

THURSDAY

Starter
Option 1 Home-made Cream of Vegetable Soup
 Home-made Steak Pie and Mashed Potatoes
Option 2 Home-made Chicken Curry and Boiled Rice
Option 3 Sandwich of the Day
Vegetable Freshly Sliced Carrots
Sweet Vanilla Sponge and Custard

FRIDAY

Starter
Option 1 Home-made Lentil Soup
 Freshly Breaded Haddock and Chips
Option 2 Veggie Burger served in a Bun
Option 3 Sandwich of the Day
Vegetable Garden Peas
Sweet Fruity Friday

WEEK THREE:

02/09/2019 23/09/2019 04/11/2019 25/11/2019 16/12/2019
 06/01/2020 27/01/2020 17/02/2020 09/03/2020 30/03/2020
 20/04/2020 11/05/2020 01/06/2020 22/06/2020

MONDAY

Starter
Option 1 Home-made Lentil Soup
 Pork Meatballs served in a Sub Roll
 with Fresh Seasonal Salad
Option 2 Salmon Fish Fingers and Baby Boiled Potatoes
Option 3 Sandwich of the Day
Vegetable Peas, Fresh Carrots and Sweetcorn
Sweet Caramel Tart and Custard

TUESDAY

Starter
Option 1 Home-made Vegetable Soup
 Home-made Macaroni Cheese and
 Home-made Garlic Bread
Option 2 Minced Quorn Chilli and Boiled Rice
Option 3 Sandwich of the Day
Vegetable Fresh Mixed Salad
Sweet Selection of Healthy Home-baking

WEDNESDAY

Starter
Option 1 Home-made Lentil Soup
 Home-made Chicken Goujons and
 a Home-made Dip and Potato Wedges
Option 2 Quorn Italian Mince
Option 3 Sandwich of the Day
Vegetable Broccoli and Cauliflower
Sweet Fruity Wednesday

THURSDAY

Starter
Option 1 Home-made Potato and Leek Soup
 Home-made Chicken Curry served
 with Boiled Rice
Option 2 Baked Potato and Grated Cheese
Option 3 Sandwich of the Day
Vegetable Sweetcorn
Sweet Lemon Sponge and Custard

FRIDAY

Starter
Option 1 Home-made Chicken Noodle Soup
 Freshly Breaded Haddock and Chips
Option 2 Fresh Beef burger served in a Burger Bun
Option 3 Sandwich of the Day
Vegetable Garden Peas
Sweet Fruity Friday