

## Menu guide Summer 2021 primary school classroom planner

Week one	Monday	Tuesday	Wednesday	Thursday	Friday 🐸 🐸
Blue meal	Pizza/pasta combo with sweetcorn		Homemade sausage pastry with mash and peas	Savoury mince with baby potatoes and carrots	Fish with chips and crunchy coleslaw
Red meal*	Tuna mayo baguette with a side of cucumber batons		Tuna mayo pasta pot with a side of sweetcorn salad	Ham and cheese baguette with a side of crunchy coleslaw	Chicken sandwich with a side of mixed pepper batons
Green meal (v) (ve)	Vegetable nuggets with wedges and sweetcorn	Baked potato with beans and cheese	Penne bolognaise with peas	Sausage with baby potatoes and carrots	Fishless fingers with wedges and pea
	Seasonal fresh fruit selection Lentil soup with crusty bread Side salad	Banana sponge **	Seasonal fresh fruit selection Tomato soup with crusty bread Side salad	Seasonal fresh fruit selection lce cream ** Side salad	Seasonal fresh fruit selection Yoghurt ** Side salad

Week two	Monday	Tuesday	Wednesday	Thursday	Friday
Blue meal	'		Steak pie with baby potatoes and carrot and turnip mash	,	Fish fingers with chips and beetroot
Red meal*	Tuna mayo pasta pot with a side of cucumber batons		Ham and cheese baguette with a side of carrot and raisin salad		Chicken sandwich with a side of crunchy coleslaw
Green meal (v) (ve)	Chinese vegetable curry with rice and broccoli	Penne bolognaise with peas	Sausage with BBQ beans and baby potatoes	Baked potato with beans and cheese	Fishless fingers with wedges and beetroot
Included with all meals			Minestrone soup with crusty bread		Seasonal fresh fruit selection Carrot and orange sponge ** Side salad

Week three	Monday	Tuesday	Wednesday	Thursday	Friday
Blue meal	,	Sausage with mashed potato and beans	British beef burger with wedges and sweetcorn	Pizza/pasta combo with cut green beans	Fish fingers with chips and peas
			Ham and cheese baguette with a side of sweetcorn salad		Bubble coated salmon fillet with chips and peas
Green meal (v) (ve)	Arrabiata pasta with broccoli	Baked potato with beans and cheese	Vegetable nuggets with wedges and sweetcorn	Chilli with rice and cut green beans	Sausage with baby potatoes and peas
	Lentil soup with crusty bread	Seasonal fresh fruit selection Ice cream ** Side salad		Seasonal fresh fruit selection Lemon sponge ** Side salad	Seasonal fresh fruit selection Yoghurt ** Side salad

## **South Lanarkshire Council Facilities Services**

## Fresh food you can trust made daily in our schools by fully trained catering professionals

## Food Pledge

- Our dishes are freshly prepared daily in schools by our accredited catering staff.
- We will continuously endeavour to increase the amount of farm assured and red tractor food we use.
- Our meals are free from undesirable additives and Trans fats with no genetically modified ingredients.
- 4. All our milk comes from Scottish farms.
- 5. We will make our menus seasonal.

- All of our meat can be traced back to a Scottish or U.K. farm.
- 7. We do not serve any endangered fish due to the fish we procure being MSC accredited.
- We put in place measures to continuously reduce food waste and packaging to meet the Council's sustainability targets.
- We train our catering employees to provide food and health guidance and become actively involved in food education activities.

10. We developed an information platform on the Council's website providing menus, recipes, nutritional content and allergen information.



\*Sandwiches with tuna mayo or cheese are available daily.

\*\* These items are not suitable for vegan diets and will be replaced with raisins
The green option meals are suitable for vegetarian (v) and vegan (ve) diets

Week 1	26/04	17/05	07/06		30/08	20/09	
Week 2	03/05	24/05	14/06	16/08	06/09	27/09	18/10
Week 3	10/05	31/05	21/06	23/08	13/09	04/10	

If you need this information in another language or format, please contact us to discuss how we can best meet your needs.

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