



Week one	Monday	Tuesday	Wednesday	Thursday	Friday
Blue meal	Pizza/pasta combo with sweetcorn	BBQ chicken breast with savoury rice and peas	Homemade sausage pastry with mash and beans	Savoury mince with baby potatoes and carrots	Salmon nibbles with wedges and crunchy coleslaw
Red meal*	Tuna mayo soft roll with a side of cucumber batons	Ham and cheese soft roll with a side of cucumber batons	Chicken sandwich with a side of sweetcorn salad	Ham and cheese soft roll 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 or cheese	Penne bolognese with peas	Sausage with baby potatoes and carrots	Cheese wrap with side of mixed peppers batons
Included with all meals	Seasonal fresh fruit selection Lentil soup Side salad	Seasonal fresh fruit selection Banana sponge** Side salad	Seasonal fresh fruit selection Tomato soup Side salad	Seasonal fresh fruit selection Lemon sponge** Side salad	Seasonal fresh fruit selection Yoghurt** Side salad
Week two	Monday	Tuesday	Wednesday	Thursday	Friday
Blue meal	Chicken curry with rice and broccoli	Sausage with wedges and beans	Steak pie with baby potatoes and carrot and turnip mash	Pizza/pasta combo with crunchy coleslaw	Fish fingers with wedges and beetroot
Red meal*	Salmon sandwich with a side of cucumber batons	Ham and cheese soft roll with a side of mixed pepper batons	Ham and cheese soft roll with a side of carrot and raisin salad	Tuna mayo soft roll with a side of cucumber batons	Chicken sandwich with a side of crunchy coleslaw
Green meal (v) (ve)	Chinese vegetable curry with rice and broccoli	Penne bolognese with peas	Sausage with BBQ beans and baby potatoes	Baked potato with beans or cheese	Fishless fingers with wedges and beetroot
Included with all meals	Seasonal fresh fruit selection Lentil soup Side salad	Seasonal fresh fruit selection Plain cookie** Side salad	Seasonal fresh fruit selection Minestrone soup Side salad	Seasonal fresh fruit selection Yoghurt** Side salad	Seasonal fresh fruit selection Carrot and orange sponge** Side salad
Week three	Monday	Tuesday	Wednesday	Thursday	Friday
Blue meal	Chicken curry with rice and broccoli	Sausage with mashed potatoes and beans	British beef burger with wedges and sweetcorn	Pizza/pasta combo with cut green beans	Fish fingers with wedges and peas
Red meal*	Tuna mayo soft roll with a side of cucumber batons	Ham and cheese soft roll with a side of cucumber batons	Salmon sandwich with a side of sweetcorn salad	Chicken sandwich with a side of carrot and raisin salad	Cheese soft roll with a side of mixed pepper batons
Green meal (v) (ve)	Arrabiata pasta with broccoli	Baked potato with beans or cheese	Cheese wrap with sweetcorn salad	Chilli with rice and cut green beans	Sausage with baby potatoes and peas
Included with all meals	Seasonal fresh fruit selection Lentil soup Side salad	Seasonal fresh fruit selection Banana sponge** Side salad	Seasonal fresh fruit selection Tomato soup Side salad	Seasonal fresh fruit selection Lemon sponge** Side salad	Seasonal fresh fruit selection Yoghurt** Side salad



*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)

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.
- All our milk comes from Scottish farms.
- We will make our menus seasonal.
- All of our meat can be traced back to a Scottish or U.K. farm.
- 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.
- We developed an information platform on the Council's website providing menus, recipes, nutritional content and allergen information.

Week 1	26/04	17/05	07/06	28/06*	19/07*	09/08*	30/08	20/09	11/10*
Week 2	03/05	24/05	14/06	05/07*	26/07*	16/08	06/09	27/09	18/10
Week 3	10/05	31/05	21/06	12/07*	02/08*	23/08	13/09	04/10	

* applies to 52 week nurseries only

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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www.southlanarkshire.gov.uk



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