

No fish is served from the Marine Conservation Society "fish to avoid list". All of the milk we use in our recipes and the children drink is certified organic

Freedom Food Scheme, a welfare minimum or 10% of ingredients are

- Poultry, eggs and pork are produced in line with the standards set for the
- We provide information for children about where their food comes from. by the Scottish Government.
- We ensure our meals comply with the national nutritional standards set out
  - We provide ongoing training for our dedicated team of catering staff.
    - We offer a seasonal menu
    - All of the eggs we use are free range from cage free hens.
- All of the meat we use is traceable and from farms which satisfy UK welfare
  - Over 75% of our dishes are freshly prepared every day by our cooks. or GM ingredients.
- Our meals do not contain any undesirable food additives, hydrogenated fats

### being at Silver Level means that:

There are three levels to the Catering mark - Bronze, Silver and Gold - and

fats, are better for animal welfare and comply with national nutrition standards. serve uses fresh ingredients which are free from undesirable additives and trans Scotland that as caterers we have taken steps to ensure that the food that we The Food for Life Catering Mark is an endorsement from the Soil Association

quality good food for all.

and we are proud serve food that promotes the importance of provenance and This is our fourth year offering menus at Food for Life Silver Level Catering Mark,

the 12th October.

Our Spring/Summer menu for 2018 runs from 17th April until

Melcome

Stirling Council's Primary Schools Lunch Menu

















# Monday Meat free day Lentil Soup Breadst

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		Monday Meat free day	Tuesday	Wednesday	Thursday	Friday			
	Starter	Lentil Soup	Breadsticks with Hummus	Split Pea Soup	Melon Slice	Chicken Noodle Soup or Melon slice			
	1 Red Tray Choice of soup or pudding	Vegetarian Sausage Roll with French Fries and Baked Beans	Spaghetti Bolognese with Garlic Bread and Sweetcorn	Pork loin Steak with Gravy, New Potatoes and Broccoli	Chicken Korma with Rice and Peas	Bubble Fish Fillet with Potato Wedges, Sweetcorn and Diced Carrots			
	<b>2</b> Blue Tray Choice of soup or pudding	Cheese and Tomato Pizza Slice with French Fries and Baked Beans	Savoury Rice with Homemade BBQ Sauce, Garlic Bread and Sweetcorn	Vegetable Pasta Pot with Garlic Bread and Peas	Spaghetti Hoops with Chipolata Sausages and Toast	Country Grill Bake with Potato Wedges, Sweetcorn and Diced Carrots			
	<b>3</b> Green Tray Choice of soup and pudding	Egg Wholemeal Roll	Tuna Mayonnaise Wrap	Pick and Mix Plate 2 Mini Bread Rolls with Chicken Mayo and Cheese New Potato Salad Carrot Rounds	Cheese Panini	Pick and Mix Plate Chicken Pasta Salad Cucumber Sticks Beetroot			
	Pudding	Fresh Fruit or Yoghurt	Mandarin Loaf or Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Raspberry Bun or Fresh Fruit or Yoghurt			
	Salad Bar	Cherry Tomatoes and Mixed Peppers	Pickles and Grapes	Mixed Salad and Savoury Rice Salad	Grated Carrot and Tuna Pasta	Beetroot and Cucumber Sticks			

Subject to availability

2018 Dates for Week One: 16 April, 7 May, 28 May, 18 June, 27 August, 17 September, 8th October.

### Week Three **Thursday** Friday Monday Wednesday Vegetable Soup Crackers with Low Chicken and Rice Crudities with **Lentil Soup** Starter **Fat Cheese** Soup Or Hummus Vegetable Soup Beef Fried Rice Pot Meatballs with Steak Pie with Chicken Burger on Fish, Chips and 1 Red Tray with Curry Sauce **Tomato Sauce and** New Potatoes and a Sesame Roll with Coleslaw Choice of soup Spring Vegetables French Fries and Spaghetti or pudding Coleslaw Macaroni Cheese Jacket Potato, Creamy Vegetable **Tomato Pasta** Pizza, Chips **2** Blue Tray and Coleslaw with Garlic Bread Baked Beans/Tuna Pot with a Choice of soup or pudding and Cucumber Cheese and topped with Mini Bread Roll Mixed Salad **Garlic Bread** Pick and Mix Plate Pick and Mix Plate Ham Roll Ham Sandwich Cheese Panini **3** Green Tra **Breaded** Salmon Fillet and Chipolata Corn on the Cob Sausages **Cucumber Slices Ketchup Sachet** Sweetcorn/Pickles Chocolate Cupcake Fresh Fruit Jelly and Fruit or Fresh Fruit Fresh Fruit or **Pudding** Fresh Fruit or Fresh Fruit or or Yoghurt or Yoghurt Yoghurt Yoghurt or Yoghurt **Sliced Tomatoes Carrot Sticks Picked Onions** Coleslaw Peaches Salad Bar **Shredded Lettuce** Pineapple Chunks **Beetroot Sliced Cucumber Rounds**

Subject to availability

2018 Dates for Week Three: 30 April, 21 May, 11 June, 20 August, 10 September, 1 October.

# Week two

	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Tomato Soup	Oatcakes with Cream Cheese and Chives	Melon Slice	Lentil Soup	Mixed Grapes
1 Red Tray Choice of soup or pudding	Beefburger on a Roll with French Fries and Coleslaw	Chicken Enchiladas with Savoury Rice	Homemade Sausage Roll with Potato Wedges and Peas	Gammon and Pineapple with New Potatoes and Salad	Honey Chicken Noodle Pot with Broccoli
2 Blue Tray Choice of soup or pudding	Tuna and Sweetcorn Mayonnaise Pasta Pot with a Mini Bread Roll, Sliced Carrot and Cucumber	Jacket Potato with a choice of Cheese/ Tuna/Baked Beans and Mixed Salad	Cauliflower Cheese with Potato Wedges and Peas	Pizza Baguette with New Potatoes and Salad	Salmon Fingers with Mashed Potato and Broccoli
3 Green Tray Choice of soup and pudding	Cheese Sandwich	Pick and Mix Plate Sausage Sub Roll Coleslaw Grated Carrot	Egg Finger Roll	BBQ Chicken Melt Panini	Pick and Mix Plate Vegetable Fingers Cucumber Slices Pickled Onions
Pudding	Fresh Fruit or Yoghurt	Summer Fruit Muffin or Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Apple Cake or Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt
Salad Bar	Cherry Tomatoes and Mixed Peppers	Pickles and Grapes	Mixed Salad and Savoury Rice Salad	Grated Carrot and Tuna Pasta	Beetroot and Cucumber Slices

Subject to availability

2018 Dates for Week Two: 23 April, 14 May, 4 June, 25 June, 3 September, 24 September.

## Specific Dietary Requirements/ Food allergens

We also offer meals for specific dietary requirements, ie, medically prescribed diets relating to allergies.

If you require this, inform your Head Teacher as soon as possible. Special diet requirements will be managed in a way that is realistic to the catering service and pupil and therefore it may not be possible to accommodate all desired requirements.

We have a legal requirement to provide allergen information on the food we offer. Listing any of the 14 allergens, celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame, soya and

sulphur dioxide. Catering staff have been issued with a quick reference guide allowing them to ascertain if a recipe has a particular allergen. For further information please contact the catering team in your school.

### Primary 1-3 free school meals, what's it worth?

Savings for a family with two children taking a free schoolmeal every day add to over £800 a year!



### Recruitment

We have some opportunities for employment in Catering, Cleaning and School Crossing Patrol. Email us at



