

week
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Spring Summer 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Italian style beef Bolognese served with pasta and freshly baked wholemeal garlic bread	Sliced ham served with crushed potatoes, carrots, green beans and gravy (gf)	Chinese style chicken curry served with boiled rice	Brunch – Red Tractor pork sausage, omelette, crispy hash brown & baked beans	Gluten free white fish fillet served with oven baked jacket wedges, garden peas and tomato ketchup (gf)
Main meal	Italian style vegan Bolognese served with pasta and freshly baked wholemeal garlic bread (pb)	Homemade cheese quiche served with a fresh potato salad (v)	Cheese & Tomato pizza served with oven baked chunky chipped potatoes and a dressed summer salad (v)	Brunch – Vegan sausage, omelette, crispy hash brown & baked beans (v)	Vegan sausage roll served with oven baked jacket wedges, garden peas and tomato ketchup (pb)
Cold choice	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit	Freshly made wrap served with a mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with mixed salad and ½ piece of fruit
Pudding	Chocolate mousse Cheese & crackers Fresh fruits Yoghurts	Lemon & courgette muffin Cheese & crackers Fresh fruits Yoghurts	Chocolate shortbread biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Fruit jelly served with whipped cream (gf) Cheese & crackers Fresh fruits Yoghurts	Homemade flapjack Cheese & crackers Fresh fruits Yoghurt

A jacket potato served with a choice of 3 fillings per day (from tuna mayonnaise, baked beans and cheddar cheese)

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your child's allergens. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

Salford City Council

V = Vegetarian PB= Plant based GF = Gluten free

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week
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Spring Summer 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Red Tractor chicken curry served with rice and cucumber batons	Beef mince and potato pie served with garden peas and gravy	Pork and carrot meatballs in a rich tomato sauce served with pasta and freshly baked wholemeal garlic bread	Red Tractor chicken fillet in a peri peri style sauce served with oven baked jacket wedges and sweetcorn (gf)	Salmon and sweet potato fishcake served with oven baked chunky chipped potatoes and baked beans
Main meal	Sweet potato and chickpea Korma served with rice and cucumber batons (pb)	Diced Quorn Fajitas, seasoned diced potatoes & peas (v)	Quorn vegan sausage pasta bake served with salad (v)	Quorn vegan nuggets served with oven baked jacket wedges and sweetcorn (pb)	Cheese & tomato calzone served with a dressed summer salad (v)
Cold choice	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit
Pudding	Ice cream tub Cheese & crackers Fresh fruits Yoghurts	Iced vegan chocolate orange sponge (pb) Cheese & crackers Fresh fruit Yoghurts	Strawberry mousse Cheese & crackers Fresh fruits Yoghurts	Shortbread biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Vanilla muffin Cheese & crackers Fresh fruits Yoghurts

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	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Breaded chicken burger in a bun served with oven baked chunky chipped potatoes and homemade salsa	Chilli con carne served with boiled white rice (gf)	Roast Turkey served with homemade crispy roasted potatoes, mixed vegetables and gravy (gf)	Butter chicken curry served with rice and naan bread	Breaded fish fingers served with creamy mashed potatoes and baked beans
Main meal	Quorn southern style burger in a bun served with oven baked chunky chipped potatoes and homemade salsa (v)	Cheese & tomato pizza baguette with a dressed summer salad (v)	Pasta arrabbiata served with Italian style spiced sweetcorn (pb)	Quorn Biryani served with naan bread (v)	Quorn vegan sausage served with creamy mashed potatoes and baked beans (pb)
Cold choice	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit
Pudding	Arctic roll Cheese & crackers Fresh fruits Yoghurts	Oaty cookie (pb) Cheese & crackers Fresh fruits Yoghurts	Apple muffin Cheese & crackers Fresh fruits Yoghurts	Chocolate and vanilla swirl biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Carrot cake slice topped with buttercream Cheese & crackers Fresh fruits Yoghurts

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