



Week one	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Blue meal</b>	Pizza/pasta combo with sweetcorn	BBQ chicken breast with savoury rice and peas	Homemade pork sausage pastry with mash and peas	Savoury mince with baby potatoes and carrots	Salmon nibbles with wedges and crunchy coleslaw
<b>Green meal*</b>	Tuna mayo soft roll with a side of cucumber batons	Ham and cheese soft roll with a side of cucumber batons	Turkey sandwich with a side of sweetcorn salad	Cheese soft roll with a side of crunchy coleslaw	Chicken sandwich with a side of mixed pepper batons
<b>Yellow meal (v) (ve)</b>	Sausage in gravy with baby potatoes and sweetcorn	Baked potato with beans or cheese	Penne bolognese with peas	Vegetable nuggets with wedges and carrots	Cheese wrap with a side of mixed peppers batons
<b>Included with all meals</b>	Fresh fruit selection Lentil soup Side salad	Fresh fruit selection Banana sponge** Side salad	Fresh fruit selection Tomato soup Side salad	Fresh fruit selection Lemon sponge** Side salad	Fresh fruit selection Yoghurt** Side salad

Week two	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Blue meal</b>	Chicken curry with rice and broccoli	Pizza/pasta combo with sweetcorn	Steak pie with baby potatoes and carrots	Pork sausages in gravy with wedges and peas	Fish fingers with wedges and beetroot
<b>Green meal*</b>	Salmon sandwich with a side of cucumber batons	Ham and cheese soft roll with a side of sweetcorn salad	Cheese soft roll with a side of carrot and raisin salad	Turkey sandwich with a side of cucumber batons	Chicken sandwich with a side of mixed pepper batons
<b>Yellow meal (v) (ve)</b>	Chinese vegetable curry with rice and broccoli	Baked potato with cheese or sweetcorn	Sausage with gravy, BBQ beans and baby potatoes	Penne bolognese with peas	Fishless fingers with wedges and beetroot
<b>Included with all meals</b>	Fresh fruit selection Lentil soup Side salad	Fresh fruit selection Carrot and orange sponge** Side salad	Fresh fruit selection Minestrone soup Side salad	Fresh fruit selection Yoghurt** Side salad	Fresh fruit selection Plain cookie ** Side salad

Week three	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Blue meal</b>	Chicken curry with rice and peas	Chicken sausage with mashed potato and gravy and sweetcorn	British beef burger in a bun with wedges and beans	Pizza/pasta combo with cut green beans	Fish fingers with wedges and peas
<b>Green meal*</b>	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	Turkey sandwich with a side of mixed pepper batons
<b>Yellow meal (v) (ve)</b>	Arrabiata pasta with peas	Vegetable nuggets with wedges and sweetcorn	Baked potato with beans or cheese	Penne bolognese and cut green beans	Sausage with gravy, baby potatoes and peas
<b>Included with all meals</b>	Fresh fruit selection Lentil soup Side salad	Fresh fruit selection Banana sponge** Side salad	Fresh fruit selection Vegetable soup Side salad	Fresh fruit selection Yoghurt ** Side salad	Fresh fruit selection Lemon sponge ** Side salad



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

The yellow option meals are suitable for vegetarian (v) and vegan (ve) diets. In these recipes we use vegan cheese, vegan Quorn sausages, meatless mince and vegan Quorn fishless fingers.

\*\* These items are not suitable for a vegan diet and will be replaced by a box of raisins.

### South Lanarkshire Council Facilities Services

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

#### Food Pledge

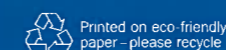
- Our dishes are freshly prepared daily in schools by our accredited catering staff.
- We will continuously endeavour to increase the amount of farm assured and red tractor food we use.
- Our meals are free from undesirable additives and Trans fats with no genetically modified ingredients.
- All our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

<b>Week 1</b>	23/08	13/09	04/10	25/10	15/11	06/12	27/12*	17/01	07/02	28/02	21/03	11/04*	02/05	23/05	13/06
<b>Week 2</b>	30/08	20/09	11/10*	01/11	22/11	13/12	03/01	24/01	14/02	07/03	28/03	18/04	09/05	30/05	20/06
<b>Week 3</b>	06/09	27/09	18/10	08/11	29/11	20/12	10/01	31/01	21/02	14/03	04/04*	25/04	16/05	06/06	27/6*

\* 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](http://www.southlanarkshire.gov.uk)



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