

Primary school classroom planner menu guide 2024-2025



Week one	Monday	Tuesday	Wednesday	Thursday	Friday
Alan Apple's Starter	Lentil Soup (v) (ve)	Fresh fruit selection	Tomato Soup (v) (ve)	Fresh fruit selection	Fresh fruit selection
Chris Corn's Blue Tray	Chicken goujons with diced potatoes, tomato sauce and peas	Cheese and tomato pizza with rainbow rice and sweetcorn (v)	Homemade chicken korma with rice and broccoli	Sausage with mash and beans	Fish fingers and chips with tomato sauce and peas
Sally Strawberry's Red tray	Macaroni cheese with peas (v)	Arrabiata pasta and sweetcorn (v) (ve)	Quorn dippers with diced potatoes and broccoli (v) (ve)	Cheesy Beano (v)	Veg burger with diced potatoes, tomato sauce and peas (v) (ve)
Colin Carrots Sandwich selection	Cheese or tuna sandwich Cucumber batons	Cheese or tuna sandwich Sweetcorn	Cheese or tuna sandwich or Ham finger roll Cucumber batons	Cheese or tuna sandwich Carrot batons	Cheese or tuna sandwich Cucumber batons
Paula Pineapples Dessert	Fresh fruit selection	Jelly (v) (ve)	Fresh fruit selection	Iced sponge (v)	Ice cream (v)

Week two	Monday	Tuesday	Wednesday	Thursday	Friday
Alan Apple's Starter	Fresh fruit selection	Lentil soup (v) (ve)	Fresh fruit selection	Breadsticks (v) (ve)	Fresh fruit selection
Chris Corn's Blue Tray	Homemade tomato pasta bake with sweetcorn (v)	Cheese and tomato pizza with potato croquettes and carrots (v)	Homemade chicken curry with rice and peas	Sausage pastry with mash and beans	Fish fingers and chips with tomato sauce and peas
Sally Strawberry's Red tray	Mince pie with baby potatoes and sweetcorn	Chicken in a bun with wedges and carrots	Salmon pasta pot	Quorn fried rice with curry sauce and broccoli (v)	Savoury meatballs in gravy with mash and peas (v)
Colin Carrots Sandwich selection	Cheese or tuna sandwich Cucumber batons	Cheese or tuna sandwich Carrot batons	Cheese or tuna sandwich or Ham finger roll Cucumber batons	Cheese or tuna sandwich Carrot batons	Cheese or tuna sandwich Cucumber batons
Paula Pineapples Dessert	Yoghurt (v)	Fresh fruit selection	Banana sponge (v)	Fresh fruit selection	Jelly (v) (ve)

Week three	Monday	Tuesday	Wednesday	Thursday	Friday
Alan Apple's Starter	Fresh fruit selection	Lentil soup (v) (ve)	Breadsticks (v) (ve)	Fresh fruit selection	Fresh fruit selection
Chris Corn's Blue Tray	Chicken poppers with wedges, tomato sauce and peas	Cheese and tomato pizza with pasta and sweetcorn (v)	Beef burger with diced potatoes, tomato sauce and broccoli	Homemade steak pie with baby potatoes and carrots	Fish and chips with tomato sauce and peas
Sally Strawberry's Red tray	Quorn dippers with wedges, tomato sauce and peas (v) (ve)	Ham finger roll with sweetcorn	Macaroni cheese with broccoli (v)	Creamy tomato pasta with carrots (v)	Baked potato with beans (v) (ve)
Colin Carrots Sandwich selection	Cheese or tuna sandwich Cucumber batons	Cheese or tuna sandwich Carrot batons	Cheese or tuna sandwich or Ham finger roll Cucumber batons	Cheese or tuna sandwich Carrot batons	Cheese or tuna sandwich Cucumber batons
Paula Pineapples Dessert	Plain sponge and custard (v)	Fresh fruit selection	Fresh fruit selection	Tiffin (v)	Chocolate cookie (v)

Becky Broccoli's additional Information

Our fresh salad bar is available each day for children to choose their own salad items
Fresh Chilled drinking water is available with lunch everyday
Milk cartons can be purchased for every day at an additional cost through the ParentPay system

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.
- All menus are planned using seasonal produce.
- All of our meat can be traced back to a Scottish or UK farm.
- We do not serve any endangered fish due to the fish we procure being MSC accredited.
- 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.

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

(v) Suitable for a vegetarian diet.
(ve) Suitable for a vegan diet.

Week 1	26/08	16/09	07/10	28/10	18/11	09/12		20/01	10/02	03/03	24/03		05/05	26/05	16/06		18/08
Week 2	02/09	23/09		04/11	25/11	16/12	06/01	27/01	17/02	10/03	31/03	21/04	12/05	02/06	23/06		
Week 3	09/09	30/09	21/10	11/11	02/12		13/01	03/02	24/02	17/03		28/04	19/05	09/06			11/08

If you need this information in another language or format, please contact us to discuss how we can best meet your needs.
Phone: 0303 123 1015 Email: equalities@southlanarkshire.gov.uk
www.southlanarkshire.gov.uk

Produced by Communications and Strategy: 067017/Apr24

* applies to 52 week nurseries only

