



MENU

Serving fantastic lunches everyday - All menus are planned to comply with School Food Standards and all new dishes are tested by children. Our fish is MSC certified and we also use red tractor meat and poultry and Free Range products throughout the menu. There is always fresh fruit and salad, bread and locally produced yoghurt available daily.

Week 1

Week commencing
9th October 2023, 30th October 2023,
20th November, 11th December,
1st January, 22nd January,
12th February, 4th March, 25th March,
15th April, 6th May.

Week 2

Week commencing
16th October, 6th November,
27th November, 18th December,
8th January, 29th January, 19th February,
11th March, 1st April, 22nd April, 13th May.

Week 3

Week commencing
23rd October, 13th November,
4th December, 25th December,
15th January, 5th February,
26th February, 18th March, 8th April,
29th April, 20th May.

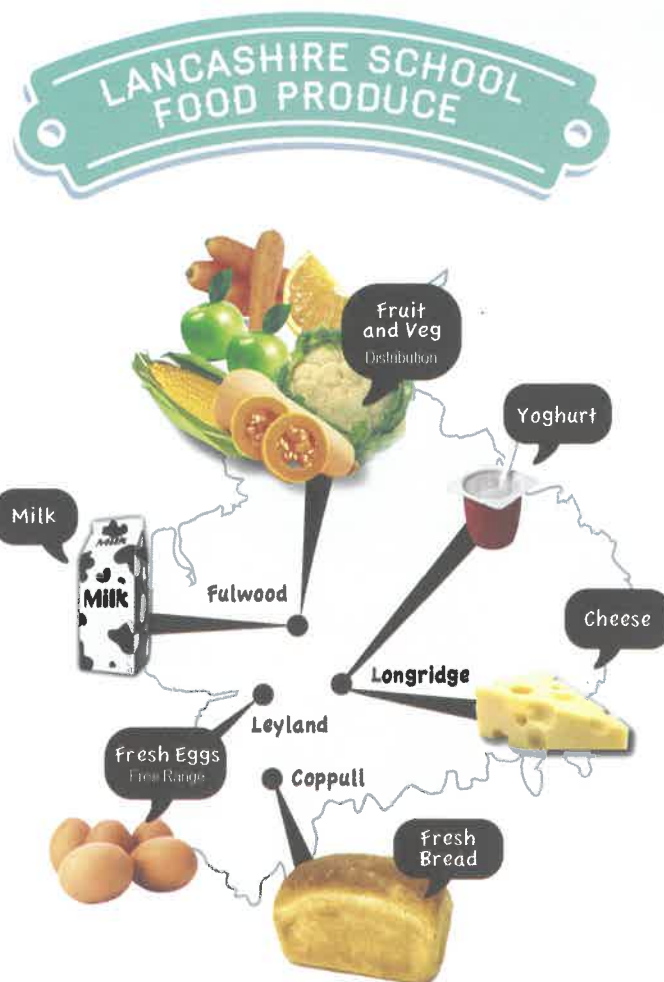
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Pork or Vegetarian Sausages & Gravy with Creamed Potatoes & Mixed Vegetable Medley	Chicken or Quorn Tikka Curry with Mixed Rice & Naan Bread	Roast Chicken or Roast Quorn Fillet with Roast Potatoes, Seasonal Vegetables & Gravy	Lancashire Cheese & Potato Pie with Broccoli Florets or Baked Beans (v)	Golden Crumb Fish Fingers or Vegetable Fingers with Oven Baked Chips Garden Peas & Tomato Ketchup
Pizza & Pasta	Tomato & Mascarpone Pasta with Crusty Bread & Salad Selection (v)	Tondo Pizza Panini with Potato Wedges & Sweetcorn (v)	Mac 'n' Cheese Bake with Crusty Bread & Garden Peas (v)	Pasta Neapolitan Italian Tomato & Herb Sauce with Crusty Bread & Salad Selection (v)	Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jacket Potato	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Cheese & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Tuna Mayo & Freshly Prepared Salad Selection	Oven Baked Jacket Potato with Cheese & Freshly Prepared Salad Selection (v)
Dessert	Fruit Crumble & Custard or Fruit Yoghurt with Fruit Selection & Milk	Lemon Traybake or Fruit Yoghurt with Fruit Selection & Milk	Lancashire Cheese & Crackers or Fruit Yoghurt with Fruit Selection & Milk	Mini Vanilla Muffin or Fruit Yoghurt with Fruit Selection & Milk	Chocolate Cookie or Fruit Yoghurt with Fruit Selection & Milk
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Vegetarian Sausage Roll & Tomato Ketchup with Potato Wedges Garden Peas & Sweetcorn or Baked Beans (v)	British Beef or Veggie Burger in a Bun with Tomato Ketchup Paprika Wedges & Mixed Vegetable Medley	Roast Pork or Roast Quorn Fillet with Roast Potatoes, Seasonal Vegetables & Gravy	Minced Beef or Quorn Hot pot with Crispy Sliced Potato Crust & Mixed Vegetable Medley	Harry Ramsdens Crispy Battered Fish or Vegetable Fingers with Oven Baked Chips Garden Peas & Tomato Ketchup
Pizza & Pasta	Mac 'n' Cheese Bake with Crusty Bread & Garden Peas (v)	Cheese & Tomato Pizza Pocket with Paprika Wedges & Baked Beans (v)	Pasta Arrabiatta Mild Chilli, Tomato & Sweet Pepper Sauce with Crusty Bread & Salad Selection (v)	Tomato Pasta Bake with Crusty Bread & Salad Selection (v)	Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jacket Potato	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Cheese & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Tuna Mayo & Freshly Prepared Salad Selection	Oven Baked Jacket Potato with Cheese & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)
Dessert	Jam Sponge & Custard or Fruit Yoghurt with Fruit Selection & Milk	Vanilla Cookie or Fruit Yoghurt with Fruit Selection & Milk	Lancashire Cheese & Crackers or Fruit Yoghurt with Fruit Selection & Milk	Chocolate Cookie or Fruit Yoghurt with Fruit Selection & Milk	Fruit Jelly & Vanilla Cream or Fruit Yoghurt with Fruit Selection & Milk
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Pork or Vegetarian Sausages & Tomato Ketchup with Paprika Potatoes, Garden Peas & Sweetcorn	Golden Crumb Salmon Fillet Fingers or Vegetable Fingers with Herby Potatoes & Mixed Vegetable Medley	Roast Chicken or Roast Quorn Fillet with Roast Potatoes, Seasonal Vegetables & Gravy	Mild Chilli Beef or Veggie Baked Bean Chilli with Mixed Rice & Broccoli Florets	Golden Crumb Fish Fingers or Vegetable Fingers with Oven Baked Chips Garden Peas & Tomato Ketchup
Pizza & Pasta	Tomato & Mascarpone Pasta with Crusty Bread & Salad Selection (v)	Tondo Pizza Panini with Herby Potatoes & Baked Beans (v)	Pasta Neapolitan Italian Tomato & Herb Sauce with Crusty Bread & Salad Selection (v)	Mac 'n' Cheese Bake with Crusty Bread & Garden Peas (v)	Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jacket Potato	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Tuna Mayo & Freshly Prepared Salad Selection	Oven Baked Jacket Potato with Cheese & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Baked Beans & Freshly Prepared Salad Selection (v)	Oven Baked Jacket Potato with Tuna Mayo & Freshly Prepared Salad Selection
Dessert	Chocolate Traybake & Custard or Fruit Yoghurt with Fruit Selection & Milk	Chocolate Cookie or Fruit Yoghurt with Fruit Selection & Milk	Lancashire Cheese & Crackers or Fruit Yoghurt with Fruit Selection & Milk	Vanilla Cookie or Fruit Yoghurt with Fruit Selection & Milk	Mini Chocolate Muffin or Fruit Yoghurt with Fruit Selection & Milk

Whilst every effort is made to produce the published menus, please note that they may vary occasionally subject to availability and individual school requirements. All our menus are checked using a recognised programme to analyse nutrition. We also work with Lancashire Healthy Schools and support the Change 4 Life campaign. The result is a menu your child will enjoy and that will prepare them for learning in the afternoon.

WE BUY LOCAL PRODUCE TO SUPPORT LOCAL BUSINESSES AND REDUCE FOOD MILES.

100% of our food suppliers are classed as local and 75% of our food purchases are produced in the UK. Our service recognises the value and importance of sustainable and responsible food sourcing.

Our aim is to positively influence the diet of our children and young people, and always consider where the food we put on the plates comes from and how it was produced.



FREE SCHOOL MEALS FOR ALL CHILDREN IN RECEPTION, YEAR 1 AND 2

All children in reception and years one and two are entitled to free meals as part of the Government's new Universal Infant Free School Meal. This is worth up to £418 per year per child - please talk to your child's school for more details.

Plus if you receive certain benefits, or have a household income below the Government threshold, register your entitlement with your area education office. Your child's school can receive extra funding called the 'Pupil Premium' which is sometimes worth £1,455 per pupil to the school.

Can I claim free school meals for my older children?

Yes you can, if you are on certain benefits. Just ring your local Area Education Office with details of your name, date of birth and National Insurance number and they will let you know if you are eligible.

CONTACT YOUR AREA EDUCATION OFFICE ON: 0300 123 6701

HEALTHY, NUTRITIOUS FOOD CHOICES & OUR SOCIAL RESPONSIBILITY

Using only the best locally sourced red tractor and seasonal ingredients, Lancashire Catering Service continue to provide high quality and nutritious food to the children of Lancashire, whilst supporting the path to improved health and the local economy.

We offer a variety of food choices and options, our Sugarwise accreditation gives assurance that we support healthy habits giving consistent messages. Our vision is to deliver continuous innovation in order to meet our customer needs.



SPECIAL DIETS AND ALLERGIES

Special diets are diets for pupils with a medically diagnosed requirement; not just a dislike of certain foods or food groups. It is our policy to provide a service for those pupils with medically diagnosed food allergies, food intolerances or a medical condition which affects eating requirements.

Please contact your school office in the first instance to inform them of your child's requirements.

For further information regarding allergens and special diets, please visit

www.lancashire.gov.uk/catering

BE PART OF OUR TEAM

Lancashire Catering Service is always looking to recruit people to take up catering assistant and supervisor roles.

As a valued member of the team we offer a full training and induction programme, a term time contract which may fit in with family commitments, a salary which includes 35 days holiday, bank holiday and statutory day pay (pro rata) and entry into the local government pension scheme.

For up to date information on current job opportunities please scan the QR code below and head to our designated Job Vacancies tab.

The website also includes all the latest information on the service, including our latest menus, promotional theme days and up to date news on the service.

The web address is www.lancashire.gov.uk/catering

@LancsCatering
 @LCCCatering



Fresher



LANCASHIRE CATERING SERVICE