

week  
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Autumn Winter 2024

Monday

Main meal  
Red Tractor diced chicken in a rich curry sauce served with boiled white rice and diced cucumber (gf)

Tuesday

Shepherdless pie with seasonal mixed vegetables and gravy (pb)

Wednesday

Roast Turkey served with homemade roast potatoes, broccoli and gravy (gf)

Thursday

Italian style beef Bolognese pasta bake served with wholemeal garlic bread

Friday

Quorn vegan nuggets with oven baked chunky chipped potatoes, garden peas and tomato ketchup (pb)

Main meal

Mexican style cheesy bean Burritos, diced potatoes and diced cucumber (v)

Red Tractor pork sausages served with creamy mashed potatoes with seasonal mixed vegetables and gravy

Tikka Masala style vegan meatballs with rice (pb)

Cheese pie made with shortcrust pastry served with baby jacket potatoes and baked beans (v)

Posh fish finger sandwich with oven baked chunky chipped potatoes, garden peas and tomato ketchup

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

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Pudding

Rice pudding with Mandarins  
Cheese & crackers  
Fresh fruits  
Yoghurts

Homemade vanilla and chocolate marble cake  
Cheese & crackers  
Fresh fruits  
Yoghurts

Peach cobbler served with pouring cream  
Cheese & crackers  
Fresh fruits  
Yoghurts

Fruit jelly  
Cheese & crackers  
Fresh fruits  
Yoghurts

Iced vegan sponge  
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

[www.citywideservices.co.uk](http://www.citywideservices.co.uk)

