Autumn Winter 2024

Pudding		Cold choice	Main meal	Main meal	
Cheese & crackers Fresh fruits Yoghurts	Chocolate mousse with mandarins	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Vegan meatballs in a rich vegetable tomato sauce served with pasta and garlic bread (pb)	Pork and carrot meatballs in a rich vegetable tomato sauce served with pasta and wholemeal garlic bread	Monday
Cheese & crackers Fresh fruits Yoghurts	Homemade fruit sponge served with custard	Freshly made wraps served with mixed salad and ½ piece of fruit	Sliced Gammon with boiled potatoes, green beans and gravy (gf)	Cheese & Tomato pizza served with ½ jacket potato and a mixed salad (v)	Tuesday
Cheese & crackers Fresh fruits Yoghurts	Apple and cinnamon oaty cookie	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Mexican style Quesadillas served with a warm sweetcorn salsa (v)	Spanish style Red Tractor chicken served with a warm sweetcorn salsa (gf)	Wednesday
Cheese & crackers Fresh fruits Yoghurts	Homemade banana muffin	Freshly made wraps served with mixed salad and ½ piece of fruit	Cottage Pie served with carrots and gravy	Chickpeas, Lentils and sweet potatoes in a rich tomato sauce and freshly baked garlic bread (pb)	Thursday
Cheese & crackers Fresh fruits Yoghurts	Shortbread biscuit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Harry Ramsden's battered MSC fish fillet served with chunky chipped potatoes and baked beans (gf)	Vegan sausage roll served with chunky chipped potatoes and baked beans (pb)	Friday

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 allergens / your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients of traces of these.

Salford City Council

V=Vegetarian PB=Plant based GF=Gluten free

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