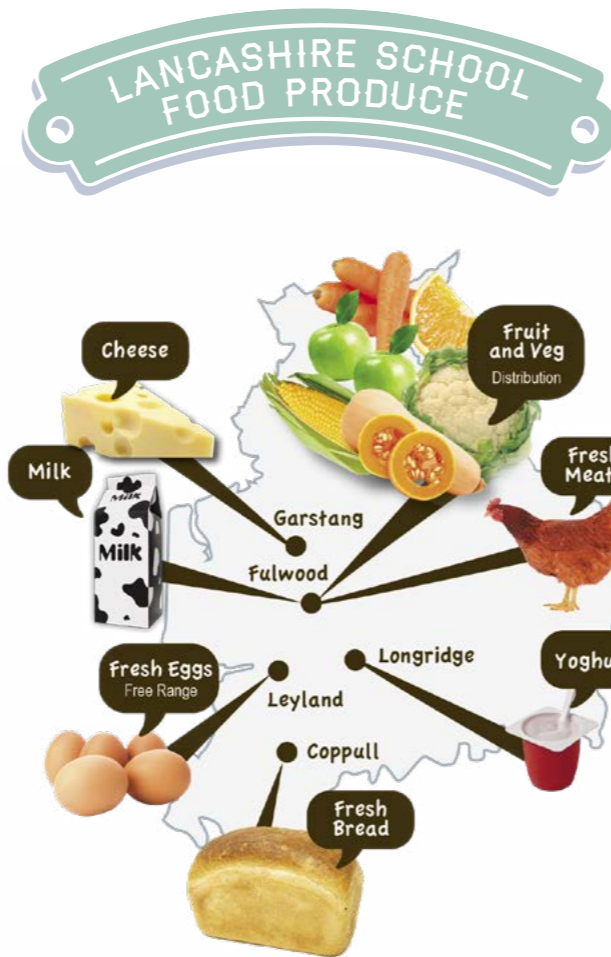


We Buy Local Produce to Support Local Businesses and Reduce Food Miles.

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.



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.

Healthy, Nutritious Food Choices & Our Social Responsibility

Using the best locally sourced, sustainable and seasonal ingredients. Lancashire Catering Service provides high-quality, nutritious food to Lancashire's children, supporting health and the local economy. We offer various food choices, and our Sugarwise accreditation ensures we promote healthy habits. Our vision is continuous innovation to meet customer needs.

Welcome to the New Lancashire School Meal Menu Portal

The portal displays live, easy-to-read allergen and nutritional details for each recipe on all published menus served by Lancashire Catering Service.

There is also a planner function called 'ADD TO MY MEAL' which allows you to see all allergens and total nutritional value of a main course, accompaniments, dessert and drink contained within a full school lunch.

Please use the URL below or alternatively scan the QR code, using the camera on your mobile device, and simply choose the menu type denoted on the reverse of this leaflet.

lancsprimary.mysaffronportal.com



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 under the Government's Universal Infant Free School Meal programme, worth up to £418 per year per child. For more details, talk to your child's school.

If you receive certain benefits or have a household income below the Government threshold, register with your area education office. Your child's school can receive extra funding called the 'Pupil Premium,' sometimes worth £1,480 per pupil.

Can I claim free school meals for my older children? Yes, if you are on certain benefits. Contact your local Area Education Office with your name, date of birth, and National Insurance number to check eligibility.

Contact: 0300 123 6701

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 up to 32 days holiday (dependent on length of service), 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



Lancashire School Lunches

FEEDING THE FUTURE OF LANCASHIRE



SPRING/SUMMER 2025



LANCASHIRE CATERING SERVICE

Menu

Serving Fantastic Lunches Everyday - All menus are planned to comply with School Food Standards and all new dishes are tested by children. Our meat is Red Tractor Farm Assured, our fish is MSC certified and we also use a number of Free Range products throughout the menu. There is always fresh fruit and salad, bread and locally produced yoghurt available daily.

Week 1

1

Week Commencing

28th April

19th May

9th June

30th June

21st July

1st September

22nd September

13th October

3rd November

	MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Oriental Style Chicken & Sweetcorn Meatballs with Mixed Rice or Noodles	Puff Pastry Cheese Whirl with Herby Potatoes Garden Peas or Baked Beans (v)	Roast Gammon or Vegetarian Meatballs with Roast Potatoes, Seasonal Vegetables & Gravy	Booths Beef or Vegetable Burger with Tortilla Chips Vegetable Sticks & Dips	Golden Crumb Fish or Vegetable Fingers with Oven Baked Chips Garden Peas or Baked Beans
Alternative Choice	Tomato & Mascarpone Pasta with Homemade Herby Bread & Salad Selection (v)	Vegetable Tikka Curry with Mixed Rice & Naan Bread (v)	Summer Picnic Lunch Buffet Sausage Roll Assorted Sandwiches Tortilla Chips Vegetable Sticks & Dips	Pasta Tubes & Tomato Sauce with Homemade Dough Balls & Salad Selection (v)	Homemade Pizza Margherita with Oven Baked Chips Garden Peas or Baked Beans (v)
Jackets & Sandwiches	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips
Dessert Choices	Sticky Toffee Cupcake Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Vanilla Shortbread & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Ice Cream & Dessert Sauce Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Mixed Fruit Medley Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Chocolate Cookie Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk

Week 2

2

Week Commencing

5th May

26th May

16th June

7th July

28th July

8th September

29th September

20th October

	MEAT FREE MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Vegetarian Sausage Roll with Herby Potatoes Mixed Vegetable Medley or Baked Beans (v)	Southern Style Chicken Goujons & Dips with Mild Chilli Wedges Garden Peas & Sweetcorn	Booths Pork or Vegetarian Sausages & Yorkshire Pudding with Mashed Potatoes, Seasonal Vegetables & Gravy	Cooks Choice of Chicken or Vegetarian Curry with Mixed Rice & Naan Bread	Harry Ramsden's Crispy Battered Fish or Vegetable Fingers with Oven Baked Chips & Mushy Peas
Alternative Choice	Loaded Vegetable & Baked Bean Taco with Rainbow Vegetable Rice (v)	Mac 'n' Cheese with Homemade Crusty Bread & Mixed Salad (v)	Spaghetti Arrabbiata with Homemade Dough Balls & Salad Selection (v)	Homemade Cheese Flan with Baby Potatoes Baked Beans or Mixed Salad (v)	Homemade Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jackets & Sandwiches	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection (v)	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips
Dessert Choices	Marble Traybake & Chocolate Sauce Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Lancashire Cheese & Crackers Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Raspberry Bun Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Lemon Biscuit & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Cocoa Krispie Cake Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk

Week 3

3

Week Commencing

21st April

12th May

2nd June

23rd June

14th July

15th September

6th October

27th October

	MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Main Course	Booths Pork or Vegetarian Sausage Hot Dog & Tomato Ketchup with Potato Wedges Garden Peas & Sweetcorn	Golden Crumb Salmon or Vegetable Fingers with Paprika Potatoes Mixed Vegetable Medley or Baked Beans	Roast Chicken or Roast Quorn Fillet with Roast Potatoes, Seasonal Vegetables & Gravy	Spaghetti Bolognese with Homemade Dough Balls & Salad Selection	Golden Crumb Fish or Vegetable Fingers with Oven Baked Chips Garden Peas or Baked Beans
Alternative Choice	Pasta Twists & Tomato Sauce with Homemade Dough Balls & Salad Selection (v)	Loaded Pizza Panini with Tortilla Chips Vegetable Sticks & Dips (v)	Tomato & Mascarpone Pasta with Homemade Herby Bread & Salad Selection (v)	Ploughman's Picnic Lunch with Homemade Crusty Bread & Mixed Salad	Homemade Pizza Margherita with Oven Baked Chips Garden Peas or Baked Beans (v)
Jackets & Sandwiches	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips	Cooks Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Oven Baked Chips Vegetable Sticks & Dips
Dessert Choices	Oaty Biscuit & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Mixed Fruit Medley Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Cooks Choice of Mousse Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Chocolate Shortbread & Fruit Wedges Cooks Choice of Jelly Fruit Yoghurt ~ Fruit Selection & Milk	Summer Treat Dessert Cooks Choice of Jelly Fruit Yoghurt ~ 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 Healthier Families campaign. The result is a menu your child will enjoy and that will prepare them for learning in the afternoon.