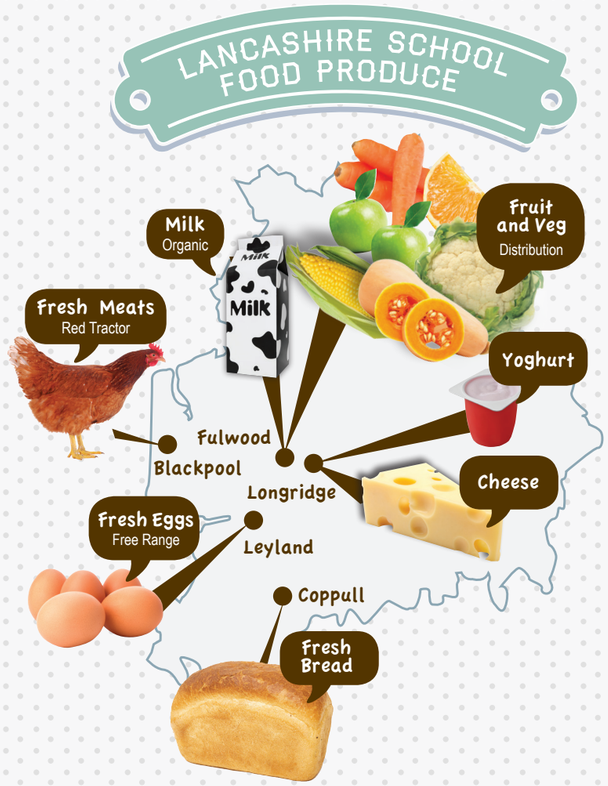
We buy local produce to support local businesses and reduce food miles.

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 £1,320 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

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.servinglancashire.org.uk

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 go to **jobs.lancashire.gov.uk** and select 'Catering and Hospitality' to view current vacancies or call **01772 535355**.

Pictured here is Rose Rawcliffe one of our catering service supervisors who won Highly Commended Main Course with her Chilli Barco Wrap at the regional finals of School Chef of the Year (SCOTY) 2017.

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 and Organic products throughout the menu. There is always fresh fruit and salad, bread and locally produced yoghurt available daily and where schools require one, a filled baked potato or a range of hot sandwiches wraps or Paninis.

Week 1

	Monday		Tuesday		Wednesday		Thursday		Friday Favourites	
Choice 1	Pork Sausages & Gravy (Vegetarian Option Available)	Creamed Potatoes & Winter Cabbage	Homemade Chicken Balti	Mixed Rice & Naan Bread	Roast Pork with Sage & Onion Stuffing & Gravy	Roast Potatoes Baton Carrots & Winter Greens	Lancashire Beef Burger in a Bun with Tomato Ketchup	Homemade Potato Wedges Corn on the Cob & Salad Bar	Homemade Chinese Chicken Curry	1/2 Mixed Rice & 1/2 Chunky Chips
Choice 2	Crispy Bubble Coated Salmon Fillet	Homemade Baked Potato Wedges & Baked Beans	Jumbo Birds Eye Fish Finger Wrap served with Salad & Lemon Mayonnaise	Herby Diced Potatoes Sweetcorn & Garden Peas	Red Pepper & Tomato Pasta (v)	Garlic Dough Balls & Green salad	Cheese Whirl (v)	Savoury Potatoes & Baked Beans	Homemade Pizza Margherita (v)	Chunky Chips or New Potatoes & Garden Peas
Desserts	Lemon Muffin	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Fruity FlapJack	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Mandarin Sponge & Custard	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Creamy Rice Pudding & Jam	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Cook's Choice of Muffin (Gluten Free)	Fresh Fruit Bar Fruit Yoghurt Cool Milk

Week 2

	Meat-Free Monday		Tuesday		Wednesday		Thursday		Friday Favourites	
Choice 1	Linda McCartney Sausages in Yorkshire Pudding & Gravy (v)	Homemade Baked Potato Wedges Peas & Sweetcorn	Homemade Meat & Potato Pie	Mushy Peas & Sliced Beetroot	Roast Chicken with Sage & Onion Stuffing & Gravy	Creamed Potatoes Baton Carrots & Broccoli	Homemade Lancashire Hotpot	Garden Peas & Red Cabbage	Hot Dog Sausage in a Bun with Tomato Sauce (Vegetarian Option available)	Chunky Chips or New Potatoes & Mushy Peas
Choice 2	Free Range Cheese Omelette (v)	Crispy Diced Potatoes & Baked Beans	Tomato & Mascarpone Pasta (v)	Garlic Dough Balls & Side Salad	Savoury Mince Onepot (v)	Baton Carrots & Winter Cabbage	Homemade Pizza Margherita (v)	Homemade Baked Potato Wedges & Baked Beans	Chip Shop Crispy Battered Fish Fillet	Chunky Chips or New Potatoes & Garden Peas
Desserts	Peach Crumble & Custard	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Homemade Sticky Parkin Slice	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Raspberry Bun	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Jam Sponge & Custard	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Cook's Choice of Cookie & Fresh Fruit	Fresh Fruit Bar Fruit Yoghurt Cool Milk

Week 3

	Monday		Tuesday		Wednesday		Thursday		Friday Favourites	
Choice 1	Pork Meatballs & Onion Gravy (Vegetarian Option Available)	Creamed Potatoes & Garden Peas	Homemade Chicken Korma	Mixed Rice & Naan Bread	Roast Beef with Yorkshire Pudding & Gravy	Roast Potatoes Cabbage & Baton Carrots	Cowboy Bean Bake	Broccoli & Homemade Crusty Bread	BBQ Chicken in a Bun Served with Lettuce & Mayonnaise	Chunky Chips or New Potatoes & Garden Peas
Choice 2	Tomato Pasta Bake (v)	Garlic Bread & Side Salad	Homemade Pizza Margherita (v)	Homemade Baked Potato Wedges Peas & Sweetcorn	Hot Filled Sub Roll (v)	Tortilla Chips & Tomato Salsa	Homemade Cheese Pie (v)	Savoury Potatoes Baton Carrots & Sliced Beetroot	Omega3 Birds Eye Fish Fingers	Chunky Chips or New Potatoes & Garden Peas
Desserts	Cheese & Biscuits & Fresh Fruit	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Shortbread Biscuit & Fresh Fruit	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Apple Crunchie Tart & Custard	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Chocolate Cookie (Gluten Free)	Fresh Fruit Bar Fruit Yoghurt Cool Milk	Cook's Choice of Muffin & Milkshake	Fresh Fruit Bar Fruit Yoghurt Cool Milk

Weekly Menu Cycle

Week 1
Week 2
Week 3

Nov/Dec

Mon	Tue	Wed	Thur	Fri
6	7	8	9	10
13	14	15	16	17
20	21	22	23	24
27	28	29	30	1
4	5	6	7	8

Dec/Jan

Mon	Tue	Wed	Thur	Fri
11	12	13	14	15
18	19	20	21	22
25	26	27	28	29
1	2	3	4	5
8	9	10	11	12

Jan/Feb

Mon	Tue	Wed	Thur	Fri
15	16	17	18	19
22	23	24	25	26
29	30	31	1	2
5	6	7	8	9
12	13	14	15	16

Feb/Mar

Mon	Tue	Wed	Thur	Fri
19	20	21	22	23
26	27	28	1	2
5	6	7	8	9
12	13	14	15	16
19	20	21	22	23

Mar/Apr

Mon	Tue	Wed	Thur	Fri
26	27	28	29	30
2	3	4	5	6
9	10	11	12	13
16	17	18	19	20
23	24	25	26	27

Apr/May/Jun

Mon	Tue	Wed	Thur	Fri
30	1	2	3	4
7	8	9	10	11
14	15	16	17	18
21	22	23	24	25
28	29	30	31	1

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.