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 meat is Red Tractor Farm Assured, our fish is responsibly sourced, and our fresh eggs are British Lion Quality and Free Range. Additionally there is always fresh fruit and salad, bread and locally produced yoghurt available daily.

Free School Meals for All Children in Reception, Year 1 and 2

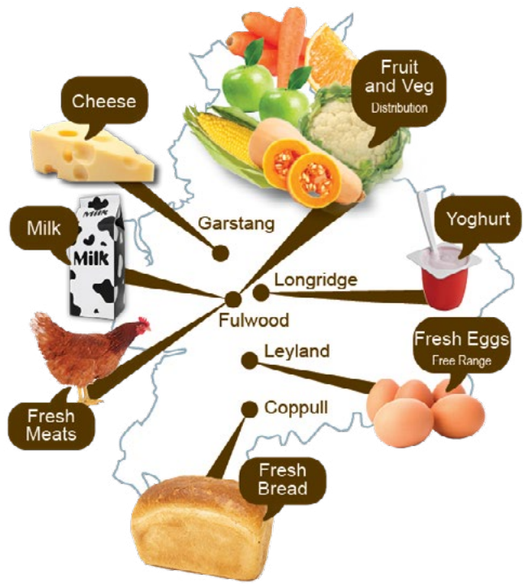
All children in reception and years one and two are entitled to free meals under the Government's Universal Infant Free School Meal programme, worth up to £495 per year per child. For more details, talk to your child's school.

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 £1,550 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

LANCASHIRE SCHOOL FOOD PRODUCE



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 **lancashire.gov.uk/catering**

@LancsCatering

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

F+SS

LANCASHIRE SCHOOL Lunches

FEEDING THE FUTURE OF LANCASHIRE

Autumn Winter 2026/27

Lancashire County Council

LANCASHIRE CATERING SERVICE

Comms 10955

Menu

Serving Fantastic Lunches Everyday - All menus are carefully planned to meet School Food Standards, with all new dishes tested by children. 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, how it was made, grown or reared and how it was purchased.

Week 1

Week commencing

16th November
7th December
28th December
18th January
8th February
1st March
22nd March
12th April

	MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Hunter's Style Chicken or Quorn with Paprika Potatoes & Vegetable Medley	Beef or Vegetarian Spaghetti Bolognaise with Homemade 50/50 Garlic Bread & Salad Selection	Pork or Vegetarian Sausages Yorkshire Pudding & Gravy with Mashed Potatoes & Seasonal Vegetables	Homemade Chicken or Quorn Tikka Curry with Mixed Rice & Naan Bread	Golden Crumb Fish or Vegetable Fingers with Oven Baked Chips & Garden Peas
Alternative Choice	Tomato & Mascarpone Pasta with Homemade 50/50 Herby Bread & Salad Selection (v)	Salmon & Sweet Potato Fishcake with Potato Wedges Garden Peas & Sweetcorn	Pasta Twists & Tomato Sauce with Homemade 50/50 Dough Balls & Salad Selection (v)	Lancashire Butter Pie with Vegetable Medley or Baked Beans (v)	Homemade Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jackets & Sandwiches	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips
Dessert Choices	Oaty Fruit Crunch & Custard or Fruit Yoghurt ~ Fruit Selection & Milk	Marble Shortbread Biscuit or Fruit Yoghurt ~ Fruit Selection & Milk	Cook's Choice of Mousse or Fruit Yoghurt ~ Fruit Selection & Milk	Mixed Fruit Medley or Fruit Yoghurt ~ Fruit Selection & Milk	Cook's Choice of Cookie or Fruit Yoghurt ~ Fruit Selection & Milk

Week 2

Week commencing

2nd November
23rd November
14th December
4th January
25th January
15th February
8th March
29th March

	MEAT FREE MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Mediterranean Vegetable Panini Melt with Herby Potatoes Garden Peas & Sweetcorn (v)	Mild Fajita Style Chicken or Quorn with Mexican Style Rice, Tortilla Wrap & Salad Selection	Roast Gammon or Vegetarian Meatballs Yorkshire Pudding & Gravy with Roast Potatoes & Seasonal Vegetables	British Beef & Pork or Vegetable Burger in a Bun with Potato Wedges & Homemade Coleslaw	Crispy Battered Fish Fillet or Vegetable Fingers with Oven Baked Chips & Mushy Peas
Alternative Choice	Pasta Spirals & Tomato Sauce with Homemade 50/50 Dough Balls & Salad Selection (v)	Puff Pastry Cheese Whirl with Paprika Potatoes Vegetable Medley or Baked Beans (v)	Tomato & Mascarpone Pasta with Homemade 50/50 Herby Bread & Salad Selection (v)	Vegetable & Chickpea Curry with Mixed Rice & Naan Bread (v)	Homemade Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jackets & Sandwiches	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection (v)	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips
Dessert Choices	Creamy Rice Pudding & Mixed Berries or Fruit Yoghurt ~ Fruit Selection & Milk	Mixed Fruit Medley or Fruit Yoghurt ~ Fruit Selection & Milk	Oat & Cherry Cookie or Fruit Yoghurt ~ Fruit Selection & Milk	Vanilla Shortbread Biscuit or Fruit Yoghurt ~ Fruit Selection & Milk	Cocoa Krispie Cake or Fruit Yoghurt ~ Fruit Selection & Milk

Week 3

Week commencing

9th November
30th November
21st December
11th January
1st February
22nd February
15th March
5th April

	MONDAY	SUGARWISE TUESDAY	WEDNESDAY	SUGARWISE THURSDAY	FRIDAY FAVOURITES
Traditional Choice	Big Brunch Pork or Vegetarian Sausages Free Range Omelette Crispy Potatoes & Baked Beans	Savoury Beef or Vegetarian Mince with Yorkshire Pudding Mashed Potatoes & Green Beans	Roast Chicken or Quorn Fillet Sage Stuffing & Gravy with Baby Potatoes & Seasonal Vegetables	Homemade Chicken or Quorn Korma Curry with Mixed Rice & Naan Bread	Golden Crumb Fish or Vegetable Fingers with Oven Baked Chips & Garden Peas
Alternative Choice	Tomato & Mascarpone Pasta with Homemade 50/50 Herby Bread & Salad Selection (v)	Vegetable Quesadilla with Rainbow Rice & Salad Selection (v)	Pasta Tubes & Tomato Sauce with Homemade 50/50 Dough Balls & Salad Selection (v)	Vegetarian Sausage Roll with Paprika Potatoes Vegetable Medley or Baked Beans (v)	Homemade Pizza Margherita with Oven Baked Chips & Sweetcorn (v)
Jackets & Sandwiches	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Cook's Choice of filled Oven Baked Jacket Potato with Freshly Prepared Salad Selection	Choice of filled Sandwiches with Tortilla Chips Vegetable Sticks & Dips
Dessert Choices	Fruity Flapjack or Fruit Yoghurt ~ Fruit Selection & Milk	Lemon Shortbread Biscuit or Fruit Yoghurt ~ Fruit Selection & Milk	Cook's Choice of Jelly or Fruit Yoghurt ~ Fruit Selection & Milk	Mixed Fruit Medley or Fruit Yoghurt ~ Fruit Selection & Milk	Cook's Choice of Cupcake or Fruit Yoghurt ~ Fruit Selection & Milk

F+SS Autumn Winter 2026/27

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.