



Primary Halal Menu 2023 Starts 17th April

We also offer

Homemade soup with a selection of bread



Select a main meal, drink and dessert. Choose as much fruit and veg, soup and bread as you like.

- All meals include choice of plain semi-skimmed milk and refresh water
- All options include yoghurt and fresh fruit for dessert
- All dishes are served with a choice of seasonal vegetables or side salad

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Choice 1	Tomato Pasta Garlic & Herb Bread	Potato Wedges Topped with Halal Lamb Chilli	Halal Chicken Pie with Potatoes	Halal Lamb Italian Mince Garlic & Herb Bread	Breaded Fish with Potatoes
Choice 2	Cheese Omelette Oven Chips or Potatoes	Cheese & Tomato Pizza Herb or Plain Potato Wedges	Quorn Hot Dog & Onions Herb or Plain Potato Wedges	Halal Keema Burger in a Bun Plain or Spiced Diced Potatoes	Halal Chicken & Rice Garlic & Herb Bread
Choice 3 (V	Tomato Pasta Garlic & Herb Bread	Potato Wedges Topped with Vegetable Chilli	Quorn Hot Dog & Onions Herb or Plain Potato Wedges	Quorn Italian Mince Garlic & Herb Bread	Baked Potato Cheese & Coleslaw
Choice 4	Baked Beans on Toast	Banana Roll with Cheese Portion	Halal Chicken Sandwich or Roll	Tuna Melt Toastie	Cheese Sandwich or Roll

Medical Diet - If you have any dietary requirements please contact the catering manager





WEEKLY CYCLE

(2023) 17/4, 8/5, 29/5, 19/6, 14/8, 4/9, 25/9, 23/10, 13/11, 4/12

(2024) 8/1, 29/1, 19/2, 11/3





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WEEKLY CYCLE

(2023) 24/4, 15/5, 5/6, 21/8, 11/9, 2/10, 30/10, 20/11, 11/12

(2024) 15/1, 5/2, 26/2, 18/3

Select a main meal, drink and dessert. Choose as much fruit and veg, soup and bread as you like.



All options include - yoghurt and fresh fruit for dessert

All dishes are served with a choice of seasonal vegetables or side salad

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Choice 1	Macaroni Cheese with Garlic & Herb Bread	Fish Fingers Oven Chips or Potatoes	Halal Roast Chicken Yorkshire Pudding Potatoes	Halal lamb Pie with Potatoes	Quorn Sausages in Gravy with Potatoes
Choice 2	Vegetable Paella Crusty Bread	Halal Lamb Tomato Hotpot	Baked Potato Tuna & Sweetcorn	Halal Chicken Sweet & Sour Noodles	Halal Chicken Tomato Pasta
Choice 3 U	Macaroni Cheese with Garlic & Herb Bread	Vegetable Hotpot	Broccoli & Cauliflower Pasta	Vegetable Sweet & Sour Noodles	Quorn Sausages in Gravy with Potatoes
Choice 4	Quorn Goujons Salad Wrap	Banana Roll with Cheese Portion	Tuna Sandwich or Roll	Cheese Toastie	Halal Chicken Sandwich or Roll

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We use UK seasonal produce when available and where possible use Scottish produce





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WEEKLY CYCLE

(2023) 1/5, 22/5, 12/6, 28/8, 18/9, 9/10, 6/11, 27/11, 18/12

(2024) 22/1, 12/2, 4/3, 25/3

Select a main meal, drink and dessert. Choose as much fruit and veg, soup and bread as you like.

- All meals include choice of plain semi-skimmed milk and refresh water
- All options include yoghurt and fresh fruit for dessert
- All dishes are served with a choice of seasonal vegetables or side salad

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Choice 1	Falafel Burger in a Bun Herb or Plain Potato Wedges	Halal Lamb Spaghetti Bolognaise Garlic & Herb Bread	Quorn Meatballs with Pasta	Halal Roast Chicken in Gravy Yorkshire Pudding with potatoes	Halal Lamb Mince Pie with Potatoes
Choice 2	Cheese & Tomato Pizza with Pasta	Halal Chicken Salad Wrap	Fish Fingers Oven Chips or Potatoes	Halal Chicken Pasta Salad	Halal Chicken Curry with Rice
Choice 3 V	Cheese & Tomato Pizza with Pasta	Vegetable Spaghetti Bolognaise Garlic & Herb Bread	Vegetable Pie with Potatoes	Quorn Pasta Salad	Quorn Curry with Rice
Choice 4	Baked Potato Baked Beans	Cheese Sandwich or Roll	Halal Chicken Sandwich or Roll	Tuna Sandwich or Roll	Cheese Toastie

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