Early Years Vegetarian Menu 2026-27

This menu starts October 2026

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Starter/ Dessert	Lentil &Tomato Soup (ve) Fresh Fruit	Homemade Custard Biscuit Fresh Fruit	Melon Slice (ve) Fresh Fruit	Homemade Chocolate Tiffin Fresh Fruit	Crackers & Cheese Fresh Fruit
Choice 1	Homemade Teriyaki Broccoli & Vegan Balls (v)	Homemade Tomato & Basil Pasta (ve)	Quorn Dippers* (ve)	Margherita Pizza (v)	Homemade Spanish Rice (ve)
Sides	Noodles	Garlic Bread	Diced Potatoes	Potato Wedges	Chips

Unlimited vegetables, fruit and salad are available each day.

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Starter/ Dessert	Leek & Potato Soup (ve) Fresh Fruit	Fruit Salad (ve) Fresh Fruit	Crackers & Cheese Fresh Fruit	Homemade Muffin Fresh Fruit	Homemade Shortbread Fresh Fruit
Choice 1	Crispy Katsu Curry (ve)	Homemade Macaroni Cheese (v)	Pepperoni Pizza (v)	Homemade Bolognese Bake (v)	Homemade Quorn Pie (v)
Sides	Rice	Garlic Bread	Potato Wedges	Garlic Bread	Chips

Unlimited vegetables, fruit and salad are available each day.

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Starter/ Dessert	Bruschetta (v) Fresh Fruit	Homemade Scone Fresh Fruit	Lentil Soup (ve) Fresh Fruit	Homemade Ginger Biscuit Fresh Fruit	Noodle Soup Fresh Fruit
Choice 1	Homemade Tomato Pasta (ve)	Homemade Vegetable Curry (v)	Sausage Roll (ve)	Quorn Sauasge and Gravy (ve)	Omelette (v)
Sides	Garlic Bread	Rice	Potato Wedges	Mashed Potatoes	Chips

Unlimited vegetables, fruit and salad are available each day.



- All eggs are **free range**.
- All meat and poultry is **UK Farm Assured**.
- All fish served is **certified by Marine Stewardship Council**.
- We use **Scottish/local produce** when available.
- Water is **available every day**.



Argyll & Bute COUNCIL

FOOD FOR LIFE Soil Association

This menu is compliant with The Setting the Table Guidance for Early Years. This ensures more access to fruit and vegetables, reduction in sugar, red and red processed meat and ensures our children and young people have access to an appropriate amount of nutrients such as iron and vitamins.

The menu meets the standard required by the Soil Association Catering Mark Bronze Award, which promotes freshly made, sustainable and farm assured meals.

If your child has a food allergy, please contact the school office.

Full details about our school meals can be found on our website at:

www.argyll-bute.gov.uk/education-and-learning/schools/school-meals