Early Years Menu 2026-27

This menu starts Octo 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	Chicken Burger in a Bun	Sausages and Gravy Yorkshire Pudding	Homemade Chicken Korma	Margherita Pizza (v)	Breaded Fish Fingers
Sides	Diced Potatoes	Baby Boiled Potatoes	Rice	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	Beef Burger in a Bun	Homemade Macaroni Cheese (v)	Homemade Steak Pie	Homemade Chicken Curry	Breaded Salmon Fillet Fingers
Sides	Diced Potatoes	Garlic Bread	Baby Boiled Potatoes	Rice	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	Chicken Noodle Soup Fresh Fruit
Choice 1	Roast Chicken with Yorkshire Pudding	Pork Balls in Gravy	Sausage Roll (ve)	Homemade Spaghetti Bolognese	Breaded Fish
Sides	Diced Potatoes	Mashed Potatoes	Potato Wedges	Garlic Bread	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