

Grange Primary School

SCHOOL DINNER MENU

2026-2027



Together We Make a Difference



Information

At Grange Primary School, we are proud to prepare fresh, nutritious meals on site every day in our school kitchen. Our dedicated catering team cooks a variety of tasty dishes using quality ingredients, ensuring children enjoy healthy and balanced lunches. We are delighted to offer school meals at just £1.00 per day, representing a significant saving compared to the Lancashire County Council meal price of £3.00 per day. For just £5.00 per week, families can benefit from excellent value while children enjoy a freshly prepared hot meal each day.

Free School Meals – Could Your Child Be Eligible?

If your child attends Grange Primary School, they may be entitled to Free School Meals (FSM) if you receive certain benefits. Applying is quick and could help both your family and the school.

Reception, Year 1 and Year 2

All children in Reception, Year 1 and Year 2 automatically receive a free school meal through the Government's Universal Infant Free School Meals scheme. *However, eligible families should still register for FSM so that the school can receive additional funding to support pupils.*

Check eligibility via: - [GOV.UK](https://www.gov.uk/apply-free-school-meals) <https://www.gov.uk/apply-free-school-meals>

Why apply?

Registering for Free School Meals can:

Save families money on school lunches

Enable the school to receive additional Pupil Premium funding

Help fund extra educational support, resources and enrichment opportunities for pupils

How to apply

Apply online through [Lancashire County Council](https://www.lancashire.gov.uk/children-education-families/schools/free-school-meals/?page=3)

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If you think you may qualify, please apply even if your child currently brings a packed lunch. Registration could provide valuable additional support for your child and our school. *Please contact Mrs Lewis, School Business Manager if you qualify for Free School Meals.*

Daily Essentials

Salad Bar Selection: Mixed lettuce, cucumber, tomatoes, sweetcorn, grated carrot, beetroot, pasta salad, and homemade coleslaw.

Fresh Fruit Bowl: Apples, bananas, pears, oranges, and seasonal fruit choices.

Daily Potato Alternative: Baked jacket potato served with a choice of salad, baked beans, or tuna mayonnaise.

WEEK 1

Street Food & Roasts

Monday

Traditional Option: Build your own Southern Fried Chicken Wraps (served with salad and BBQ beans)

Alternative Option: Vegetarian wrap alternative

Pudding: Churro sponge fingers with chocolate dipping sauce

Tuesday

Traditional Option: Loaded wedges with beef chilli, shredded cheese, and side salad

Alternative Option: Vegetarian chilli alternative

Pudding: Mini pancakes with raspberry drizzle

Wednesday

Traditional Option: Grange Roast Dinner served with roast potatoes, seasonal vegetables, and gravy

Alternative Option: Vegetarian roast dinner alternative

Pudding: Sticky toffee pudding

Thursday

Traditional Option: Grange Chicken Curry served with fluffy rice and mini naan breads

Alternative Option: Vegetarian Grange curry alternative

Pudding: Lemon drizzle sponge

Friday

Traditional Option: Italian pizza slices served with garlic bread and side salad

Alternative Option: Vegetarian pizza slice alternative

Pudding: Fresh fruit selection and ice cream

WEEK 2

Comfort Classics



Monday

Traditional Option: Build your own burritos and chips (served with salad, beans, or sweetcorn)

Alternative Option: Vegetarian burrito alternative

Pudding: Apple with flapjack or fresh fruit selection

Tuesday

Traditional Option: Grange Hog Roast: Shredded pork with apple sauce, potato croquettes and garden peas in gravy served with a barm

Alternative Option: Vegetarian hog roast alternative

Pudding: Fruit jelly, yoghurt, or fruit kebab

Wednesday

Traditional Option: Homemade Chicken Pie served with mash, broccoli, and carrots

Alternative Option: Homemade vegetarian pie alternative

Pudding: Warm fruit crumble served with custard

Thursday

Traditional Option: Burgers or Cheeseburgers served with potato smiles and sweetcorn

Alternative Option: Vegetarian burger alternative

Pudding: Fruit jelly, yoghurt, or fruit kebab

Friday

Traditional Option: Crispy battered fish fillet served with oven chips and mushy peas

Alternative Option: Vegetarian fish alternative

Pudding: Chocolate sponge cake served with chocolate sauce

WEEK 3

Global Flavours



Monday

Traditional Option: Mild beef tacos served with shredded lettuce, diced tomato, sour cream

Alternative Option: Seasoned Vegetarian Mince Tacos served with lettuce, tomato, sour cream

Pudding: Homemade shortbread biscuit or fruit jelly

Tuesday

Traditional Option: Grange Italian Meatballs in tomato sauce served over pasta with garlic bread

Alternative Option: Veggie Italian Meatballs in tomato sauce served over pasta with garlic bread

Pudding: Fruit jelly, yoghurt, or fruit kebab

Wednesday

Traditional Option: Grange Roast Pork served with Yorkshire pudding, mash, carrots, and gravy

Alternative Option: Vegetarian roast pork alternative

Pudding: Jam Tart served with custard or fresh fruit

Thursday

Traditional Option: Chinese Chicken Noodles served with sweet soy sauce and sweetcorn

Alternative Option: Chinese veggie noodle alternative

Pudding: Fresh fruit selection or fruit jelly

Friday

Traditional Option: Golden Chicken Nuggets served with crinkle-cut chips and baked beans

Alternative Option: Golden Quorn Nuggets served with crinkle-cut chips and baked beans

Pudding: Fresh fruit selection and ice cream

EXTRAS!

Seasonal additions



Throughout the year we offer a range of themed menus, celebration lunches, tasting events, smoothie bars, and seasonal specials to enhance our dining experience and celebrate cultural events, festivals, and healthy eating initiatives.

Additions include:

Autumn Term Extras

Look out for our seasonal events throughout the term, including themed lunches and our Soup of the Week, featuring a variety of warming homemade soups served with fresh bread. These special events add variety and enjoyment to our school dining experience.

Spring Term Extras

Look out for our seasonal events throughout the term, including Pancake Day, Easter treats, themed lunches, healthy eating promotions and Fresh Fruit Smoothie Days.

These special events provide opportunities to try new foods and celebrate seasonal occasions.

Summer Term Extras

Look out for our seasonal events throughout the term, including BBQ days, picnic lunches, themed celebration menus and Fresh Fruit Smoothie Days. These special events help pupils stay refreshed while adding variety and fun to the school dining experience.

TERM DATES & ROTATION SCHEDULE

Week 1 Rotations - Street Food & Roasts

Autumn Term

Sept 3 , Sept 21, Oct 12, Nov 9, Nov 30, Dec 14

Spring Term

Jan 18, Feb 8, Mar 8

Summer Term

Apr 12, May 4 , May 24, June 21, July 12

Week 2 Rotations - Comfort Classics

Autumn Term

Sept 7, Sept 28, Oct 19, Nov 16, Dec 1

Spring Term

Jan 4, Jan 25, Feb 22, Mar 15

Summer Term

Apr 19, May 10, June 7, June 28

Week 3 Rotations - Global Flavours

Autumn Term

Sept 14, Oct 5, Nov 2, Nov 23, Dec 7

Spring Term

Jan 11, Feb 1, Mar 1, Mar 22

Summer Term

Apr 26, May 17, June 14, July 5

STATUTORY ALLERGEN GUIDANCE

ALLERGEN INFORMATION NOTICE

We take food allergies and intolerances seriously. Information on the 14 regulated allergens contained in our food and drink is available from the catering team. If you have a food allergy, food intolerance, coeliac disease, or any other special dietary requirement, please speak to a member of the catering staff before selecting or consuming any food.

While every effort is made to prevent cross-contamination, all food is prepared in kitchens where allergenic ingredients are present. We cannot guarantee that any product is completely free from allergens.

The 14 regulated allergens are:

Celery
Cereals containing gluten
Crustaceans
Eggs
Fish
Lupin
Milk
Molluscs
Mustard
Peanuts
Sesame
Soybeans
Sulphur dioxide/sulphites
Tree nuts