




ROYTON HALL PRIMARY SCHOOL LUNCH MENU SPRING/SUMMER 2026



Menu begins with week 1 on Monday, 13th April 2026

We serve a selection of North West locally sourced seasonal produce within our menu cycle. A freshly prepared salad bar, jacket potatoes, wholemeal bread, seasonal fruits and yoghurts are available to accompany meals daily. Additionally, there is a sandwich selection available.


WEEK 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Oven Baked Sausages /Quorn Sausages Cheese & Potato Slices Creamed Potatoes Peas/Baked Beans Jacket Potato with Various Fillings. Salad Bar	Chicken & Vegetable Pie Wrap Selection Potato Wedges Peas/Sweetcorn Jacket Potato with Various Fillings Salad Bar	Roast Chicken & Stuffing Vegetable & Pasta Bake with Garlic Bread Creamed /Roast Potatoes Carrots/Broccoli Jacket Potato with Various Fillings Salad Bar	Meat & Potato Pie with Beetroot Oven Baked Fish  Crunchy Herby Potatoes Mixed Vegetables/Mushy Peas Jacket Potato with Various Fillings Salad Bar	Wholemeal Cheese & Tomato Pizza Mac & Cheese Chunky Chips Baked Beans /Salad Potatoes Jacket Potato with Various Fillings Salad Bar
Raspberry Rounds Organic Yoghurt/Fresh Fruit	Rice Pudding with Sultanas Organic Yoghurt/Fresh Fruit	Oaty Biscuits Organic Yoghurt/Fresh Fruit	Lemon Drizzle Cake Organic Yoghurt/Fresh Fruit	Raspberry Ripple Ice-Cream Organic Yoghurt/Fresh Fruit



WEEK 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Chicken Balti Curry, Rice & Naan Bread Fish Fingers  Parsley Potatoes Peas/Sweetcorn Jacket Potato with Various Fillings. Salad Bar	Spaghetti Bolognese with Garlic Bread Cheese & Onion Pie Herby Mash Potatoes Baked Beans /Sweetcorn Jacket Potato with Various Fillings Salad Bar	Beef Braising Steak & Yorkshire Pudding Breaded Salmon Fillets  Creamed Potatoes/Roast Potatoes Carrots/Cauliflower Cheese Bake Jacket Potato with Various Fillings Salad Bar	Beef Burger on a Bun Penne Arrabiata with Garlic Bread Garlic Potato Wedges Peas /Sweetcorn Jacket Potato with Various Fillings Salad Bar	Homemade Pizza Baguette Quorn Keema Curry & Rice Chunky Chips Mixed Vegetables Jacket Potato with Various Fillings Salad Bar
Fruit Mousse Organic Yoghurt/Fresh Fruit	Raspberry & Coconut Sponge & Custard Organic Yoghurt/Fresh Fruit	Strawberry Jelly Organic Yoghurt/Fresh Fruit	Ginger Biscuits Organic Yoghurt/Fresh Fruit	Arctic Roll Organic Yoghurt/Fresh Fruit

WEEK 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Chicken Stew with Dumplings Oven Baked Fish & Parsley  Sauce Herby Diced Potatoes Sweetcorn/Peas Jacket Potato with Various Fillings. Salad Bar	Homemade Sausage Rolls/ Vegetarian Rolls Tomato Pasta Bake with Garlic Bread Creamed Potatoes Baked Beans / Mixed Vegetables Jacket Potato with Various Fillings Salad Bar	Roast Chicken & Stuffing Cheese & Onion Pie Creamed /Roast Potatoes Carrots/Broccoli Jacket Potato with Various Fillings Salad Bar	Meatballs, Pasta & Garlic Bread Crispy Quorn Dippers Herby Potato Wedges Sweetcorn/Baked Beans Jacket Potato with Various Fillings Salad Bar	Cheese & Tomato Pizza Mixed Vegetable Lasagne/Vegetable Ravioli Chunky Oven Chips/Rice Mixed Vegetables Jacket Potato with Various Fillings Salad Bar
Melting Moments Organic Yoghurt/Fresh Fruit	Creamy Rice Pudding and Jam Organic Yoghurt/Fresh Fruit	Apple & Cocoa Flapjack Organic Yoghurt/Fresh Fruit	Fruit Mousse Organic Yoghurt/Fresh Fruit	Frozen Yoghurts Organic Yoghurt/Fresh Fruit

WEEK 4

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Oven Baked Hot Dog Sausages on a Roll Vegetable Quiche Chips Baked Beans / Mixed Vegetables Jacket Potato with Various Fillings Salad Bar	Chicken Tikka Masala with Rice/Naan Bread  Fish Fingers Herby Potatoes Sweetcorn/Peas Jacket Potato with Various Fillings Salad Bar	Roast Beef & Yorkshire Pudding Mediterranean Pasta Bake Creamed Potatoes/Roast Potatoes Carrots/Broccoli Jacket Potato with Various Fillings Salad Bar	Meat & Potato Pie with Beetroot  Salmon Fishcakes Crunchy New Potatoes Mushy Peas/Sweetcorn Jacket Potato with Various Fillings Salad Bar	Wholemeal Cheese & Tomato Pizza Vegetable & Sweet Potato Curry with Rice Chunky Chips Sweetcorn/Peas Jacket Potato with Various Fillings Salad Bar
Anzac Biscuits Organic Yoghurt/Fresh Fruit	Lemon Sponge and Custard Organic Yoghurt/Fresh Fruit	Mandarin Jelly Organic Yoghurt/Fresh Fruit	Sticky Ginger Muffins Organic Yoghurt/Fresh Fruit	Shortbread Cookies Organic Yoghurt/Fresh Fruit

If you require information regarding ingredients in respect of food allergies and intolerances - PLEASE ASK.

We serve a range of organic, local and fair trade produce and high welfare chicken, meat and eggs. All our fish is on the MSC list.

75% of our dishes are freshly prepared and cooked in our school kitchen by highly trained catering staff. Nutritional guidelines are strictly followed and we do not include GM ingredients or undesirable food additives or hydrogenated fats.

Vegetarian, cultural and special dietary needs can be catered for upon request. Some information is displayed on the origin of produce.

