

PRIMARY SCHOOL MEALS MENU

April 2026 - March 2027

Our School Catering Service provides good value meals at our primaries using carefully sourced quality Ingredients. There is always a wide selection of options available from the menu. Vegetable options are subject to change seasonally

Our Menu Applies to the Following Weeks

Week 1	Week 2	Week 3
13 th April 2026	20 th April 2026	27 th April 2026
4 th May 2026	11 th May 2026	18 th May 2026
25 th May 2026	1 st June 2026	8 th June 2026
15 th June 2026	22 nd June 2026	29 th June 2026
17 th August 2026	24 th August 2026	31 st August 2026
7 th September 2026	14 th September 2026	21 st September 2026
28 th September 2026	5 th October 2026	
	26 th October 2026	2 nd November 2026
9 th November 2026	16 th November 2026	23 rd November 2026
30 th November 2026	7 th December 2026	14 th December 2026
21 st December 2026	4 th January 2027	11 th January 2027
18 th January 2027	25 th January 2027	1 st February 2027
8 th February 2027	15 th February 2027	22 nd February 2027
1 st March	8 th March 2027	15 th March 2027
22 nd March 2027	29 th March 2027	5 th April 2027

Aberdeenshire Primary School Meals are free of charge to all Primary 1 to 5 pupils. Payments can be made online for primary school meals. Find out more about [school payments](#) and [how to add funds to your account online](#). Please ensure there are always sufficient funds on your child's account prior to sending them for school meals.

Eligible families may qualify for Free School Meals after Primary 5

Check your eligibility here [Free School Meals](#)

Parents and carers of pupils with medically prescribed dietary needs can view allergens contained in any food item on the current Primary School Menus via our [School Menu Allergen and Nutritional Information portal](#).

To Request a Special Diet please refer to the information found here [Request a Special Diet](#)

V = Vegetarian VG = Vegan

Menus may be subject to change without notice due to unforeseen circumstances

WEEK ONE

MONDAY

Lentil Soup V/VG

Main Course

White Fish Fingers served with optional **Tomato Sauce**
Garden Peas
Sweetcorn
Potato Wedges

Penne Pasta & Tomato Sauce V/VG

Garden Peas
Sweetcorn

Soup & Sandwich Platter

Lentil Soup V/VG

Cheddar Cheese Sandwich V

served with Side Salad & Sweetcorn

Dessert

Fresh Fruit of the Day & Milk

TUESDAY

Tomato Soup V

Main Course

Our Butchers Pork Sausages
Baked Beans
Broccoli Florets
Mashed Potato

Thai Veg Curry V/VG

served with Long Grain Rice
Broccoli Florets
Pepper Sticks

Soup & Sandwich Platter

Tomato Soup V

Thinly Sliced Chicken in a Soft Roll

served with Side Salad & Pepper Sticks

Dessert

Mandarins or Fresh Fruit of the Day served with Rice Pudding

WEDNESDAY

Potato Soup V/VG

Main Course

Steak Mince & Mealie
Green Cabbage
Sliced Carrots
Baby Boiled Potatoes

Homemade Margherita Pizza V

Side Salad
Grated Carrot
Penne Pasta

Soup & Sandwich Platter

Potato Soup V/VG

Tuna Mayonnaise Wrap

served with Side Salad & Grated Carrot

Dessert

Fresh Fruit of the Day served with Cheese & Biscuits

THURSDAY

Lentil Soup V/VG

Main Course

Homemade Chicken Pie
Broccoli Florets
Mashed Neeps
Mashed Potatoes

Vegetarian Sausages V/VG with optional Tomato Sauce

Broccoli Florets
Mashed Neeps
Mashed Potatoes

Soup & Sandwich Platter

Lentil Soup V/VG

Ham Sandwich

served with Side Salad & Cucumber Sticks

Dessert

Fresh Fruit of the Day served with Chocolate Brownie

FRIDAY

Chicken & Sweetcorn Soup

Main Course

Breaded Haddock

Baked Beans
Garden Peas
Chips

Butternut Squash & Sweet Potato Pasta Bake V

Garden Peas
Grated Carrot

Soup & Sandwich Platter

Chicken & Sweetcorn Soup
Hot Mini Turkey Meatball Sub

served with Side Salad & Grated Carrot

Dessert

Fresh Fruit of the Day served with Butterscotch Cookie & Milk

WEEK TWO

MONDAY

Lentil Soup V/VG

Main Course

Salmon Fish Fingers

Baked Beans
Broccoli Florets
Chips

Macaroni Cheese V

Baked Beans
Broccoli Florets
Chips

Soup & Sandwich Platter

Lentil Soup V/VG
Egg Mayonnaise
Sandwich V
served with Side Salad &
Vegetable Sticks

Dessert

Fresh Fruit Salad served with
optional
Natural Yoghurt

TUESDAY

Leek & Potato Soup V/VG

Main Course

Spaghetti Bolognese

Side Salad
Sweetcorn
Garlic Bread

Vegetable Jambalaya V/VG

Side Salad
Sweetcorn

Soup & Sandwich Platter

Leek & Potato Soup V/VG
Ham Sandwich
served with
Side Salad & Sweetcorn

Dessert

Fresh Fruit of the Day
served with
Shortbread Biscuit & Milk

WEDNESDAY

Lentil Soup V/VG

Main Course

Chicken in Gravy served with a Yorkshire Pudding

Green Cabbage
Sliced Carrots
Mashed Potatoes

Tomato Pesto Pasta V

Side Salad
Grated Carrot

Soup & Sandwich Platter

Lentil Soup V/VG
Tuna Mayonnaise
Sandwich
served with Side Salad &
Grated Carrot

Dessert

Fresh Fruit of the Day
served with Lemon
Drizzle Cake & Custard

THURSDAY

Vegetable Soup V/VG

Main Course

Beef Burger in a Bun
with optional Tomato Sauce
Cucumber Sticks
Side Salad
Wedges

**Potato & Lentil
Curry V/VG** served with
Long Grain Rice
Garden Peas
Cucumber Sticks

Soup & Sandwich Platter

Vegetable Soup V/VG
Cheddar Cheese
Sandwich V
served with
Side Salad & Cucumber Sticks

Dessert

Fresh Fruit of the Day
& Milk

FRIDAY

Minestrone Soup V/VG

Main Course

Turkey Meatballs served in
a **Homemade
Tomato Sauce**
Sweetcorn
Broccoli Florets
Penne Pasta

Cheddar Cheese Panini V

Sweetcorn
Vegetable Sticks

Soup & Sandwich Platter

Minestrone Soup V/VG
Sliced Chicken in a Soft
Roll
served with Side Salad &
Sweetcorn

Dessert

Mandarins or Fresh Fruit of
the Day served with Jelly

WEEK THREE

MONDAY

Lentil Soup V/VG

Main Course
Sausage Roll

Baked Beans
Beetroot
Chips

Macaroni Cheese V

Baked Beans
Beetroot
Chips

Soup & Sandwich Platter

Lentil Soup V/VG
**Egg Mayonnaise
Sandwich V**
served with
Side Salad & Beetroot

Dessert

Fresh Fruit of the Day
served with
Cheese & Biscuits

TUESDAY

Potato Soup V/VG

Main Course
**Homemade Venison
Casserole**

Sliced Carrot
Sweetcorn
Mashed Potato

**Homemade Pizza Finger
V**

Side Salad
Grated Carrot
Penne Pasta

Soup & Sandwich Platter

Potato Soup V/VG
**Thinly Sliced Chicken
Sandwich**
served with
Side Salad & Grated Carrot

Dessert

Fresh Fruit of the Day
& Milk

WEDNESDAY

Chicken Noodle Soup

Main Course
Breaded Haddock

Baked Beans
Garden Peas
Chips

**Mild Bean Chilli
Burrito V/VG**

Side Salad
Pepper Sticks
Chips

Soup & Sandwich Platter

Chicken Noodle Soup
**Cheddar Cheese
Sandwich V**
served with Side Salad &
Pepper Sticks

Dessert

Homemade Apple Crumble
& Custard

THURSDAY

Lentil Soup V/VG

Main Course
Katsu Chicken Curry with

Long Grain Rice
Broccoli Florets
Grated Carrots

**Baked Potato & Cheddar
Cheese V**

Side Salad
Broccoli Florets

Soup & Sandwich Platter

Lentil Soup V/VG
**Tuna Mayonnaise
in a Soft Roll**
served with Side Salad &
Grated Carrot

Dessert

Fresh Fruit of the Day served
with
Oatie Biscuit & Milk

FRIDAY

Spicy Sweet Potato
Soup V/VG

Main Course
**Butcher's Hot Dog in a
Bun** optional Tomato Sauce

Sweetcorn
Garden Peas
Potato Wedges

**Veggie Spaghetti
Bolognaise V/VG**

Sweetcorn
Garden Peas
Garlic Bread

Soup & Sandwich Platter

Spicy Sweet Potato Soup V/VG
**Thinly Sliced Ham
Sandwich**
served with
Side Salad & Sweetcorn

Dessert

Sliced Peaches or Fresh Fruit
of the Day served with **Vanilla
Ice Cream**

Our school meals celebrate the very best of Scottish produce.

We're proud to serve butcher-fresh meat from McWilliams, fish sourced from Downies of Whitehills, and fruit and vegetables supplied through local suppliers in Turriff. Our menus also feature Scottish milk. 🇬🇧

We're especially excited to introduce a new highlight: locally sourced venison, bringing an authentic taste of Aberdeenshire straight to pupils' plates. It's high protein, low fat, flavourful, and a fantastic way for young people to explore Scotland's rich food heritage. 🍷

Behind the Apron: Meet the Magic Behind Our Menus!

Ever wondered what goes on before a school meal reaches the lunch line? Behind the scenes, our talented Nutritionist is hard at work making sure every menu meets The Nutritional Requirements for Food & Drink in Schools (Scotland) Regulations. They use specialist nutrition software to analyse every dish, making sure pupils and parents can trust the nutritional and allergen information published on our website.

They're also the superheroes who help tailor meals for pupils with medically prescribed diets — because every child deserves a safe, tasty school lunch. ❤️

Our Nutritionist doesn't work alone, though! They collaborate closely with our wider management team, from the brilliant cooks in our kitchens to our procurement experts who keep the ingredients flowing. Together, this team creates the final school menu — truly a full team effort from start to finish! 🤝 ✨

Spotlight on Our Schools Food Development Chef!

Ever wondered what goes into creating the delicious meals served in our schools each day? Here's a behind-the-scenes look at the important (and tasty!) work happening in our kitchens!

What Does the Food Development Chef Actually Do?

Our Food Development Chef is the creative force in the kitchen — designing exciting new recipes, shaping our menus, and making sure every dish is both nutritious and practical for large-scale cooking. Think of them as a mix between a chef, a nutrition champion, and a food trend explorer!

Working Together for Healthy Choices

Working side-by-side with our Nutritional Officer, they help craft special-diet menus and team up on the main menu too, all to make sure every plate is safe, tasty, and full of goodness. It's all part of helping pupils stay fuelled, focused, and ready to shine!

What's Coming Next?

We're exploring:

Trending foods and flavours from around the world 🌍

More appealing veggie sides 🥬

And even some creative, nutritious dessert options 🍰