



PRIMARY SCHOOL MEALS MENU



April 2026 – March 2027

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Aberdeenshire
COUNCIL





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

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.

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](#)

Eligible families may qualify for Free School Meals after Primary 5
Check your eligibility here
[Free School Meals](#)



PRIMARY SCHOOL MEALS MENU

Our Menu Applies to the Following Weeks

WEEK 1

13th April 2026
4th May 2026
25th May 2026
15th June 2026
17th August 2026
7th September 2026
28th September 2026

9th November 2026
30th November 2026
21st December 2026
18th January 2027
8th February 2027
1st March 2027
22nd March 2027

WEEK 2

20th April 2026
11th May 2026
1st June 2026
22nd June 2026
24th August 2026
14th September 2026
5th October 2026
26th October 2026
16th November 2026
7th December 2026
4th January 2027
25th January 2027
15th February 2027
8th March 2027
29th March 2027

WEEK 3

27th April 2026
18th May 2026
8th June 2026
29th June 2026
31st August 2026
21st September 2026

2nd November 2026
23rd November 2026
14th December 2026
11th January 2027
1st February 2027
22nd February 2027
15th March 2027
5th April 2027



WEEK 1

13 Apr '26
04 May '26
25 May '26
15 Jun '26
17 Aug '26
07 Sep '26
28 Sep '26
09 Nov '26
30 Nov '26
21 Dec '26
18 Jan '27
08 Feb '27
01 Mar '27
22 Mar '27

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lentil Soup V/VG	Tomato Soup V	Potato Soup V/VG	Lentil Soup V/VG	Chicken & Sweetcorn Soup
Main Course	Main Course	Main Course	Main Course	Main Course
White Fish Fingers optional Tomato Sauce Garden Peas Sweetcorn Potato Wedges	Our Butchers Pork Sausages Baked Beans Broccoli Florets Mashed Potato	Steak Mince & Mealie Green Cabbage Sliced Carrots Baby Boiled Potatoes	Homemade Chicken Pie Broccoli Florets Mashed Neeps Mashed Potatoes	Breaded Haddock Baked Beans Garden Peas Chips
Penne Pasta & Tomato Sauce V/VG Garden Peas Sweetcorn	Thai Veg Curry V/VG Long Grain Rice Broccoli Florets Pepper Sticks	Homemade Margherita Pizza V Side Salad Grated Carrot Penne Pasta	Vegetarian Sausages V/VG optional Tomato Sauce Broccoli Florets Mashed Neeps Mashed Potatoes	Butternut Squash & Sweet Potato Pasta Bake V Garden Peas Grated Carrot
Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter
Lentil Soup V/VG Cheddar Cheese Sandwich V Side Salad & Sweetcorn	Tomato Soup V Thinly Sliced Chicken in a Soft Roll Side Salad & Pepper Sticks	Potato Soup V/VG Tuna Mayonnaise Wrap Side Salad & Grated Carrot	Lentil Soup V/VG Ham Sandwich Side Salad & Cucumber Sticks	Chicken & Sweetcorn Soup Hot Mini Turkey Meatball Sub Side Salad & Grated Carrot
Dessert	Dessert	Dessert	Dessert	Dessert
Fresh Fruit of the Day & Milk	Mandarins or Fresh Fruit of the Day served with Rice Pudding	Fresh Fruit of the Day served with Cheese & Biscuits	Fresh Fruit of the Day served with Chocolate Brownie	Fresh Fruit of the Day served with Butterscotch Cookie & Milk

V = Vegetarian
VG = Vegan

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



WEEK 2

20 Apr '26
11 May '26
01 Jun '26
22 Jun '26
24 Aug '26
14 Sep '26
05 Oct '26
26 Oct '26
16 Nov '26
07 Dec '26
04 Jan '27
25 Jan '27
15 Feb '27
08 Mar '27
29 Mar '27



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lentil Soup V/VG	Leek & Potato Soup V/VG	Lentil Soup V/VG	Vegetable Soup V/VG	Minestrone Soup V/VG
Main Course	Main Course	Main Course	Main Course	Main Course
Salmon Fish Fingers Baked Beans Broccoli Florets Chips	Spaghetti Bolognaise Side Salad Sweetcorn Garlic Bread	Chicken in Gravy served with a Yorkshire Pudding Green Cabbage Sliced Carrots Mashed Potatoes	Beef Burger in a Bun optional Tomato Sauce Cucumber Sticks Side Salad Wedges	Turkey Meatballs served in a Homemade Tomato Sauce Sweetcorn Broccoli Florets Penne Pasta
Macaroni Cheese V Baked Beans Broccoli Florets Chips	Vegetable Jambalaya V/VG Side Salad Sweetcorn	Tomato Pesto Pasta V Side Salad Grated Carrot	Potato & Lentil Curry V/VG Long Grain Rice Garden Peas Cucumber Sticks	Cheddar Cheese Panini V Sweetcorn Vegetable Sticks
Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter
Lentil Soup V/VG Egg Mayonnaise Sandwich V Side Salad & Vegetable Sticks	Leek & Potato Soup V/VG Ham Sandwich Side Salad & Sweetcorn	Lentil Soup V/VG Tuna Mayonnaise Sandwich Side Salad & Grated Carrot	Vegetable Soup V/VG Cheddar Cheese Sandwich V Side Salad & Cucumber Sticks	Minestrone Soup V/VG Sliced Chicken in a Soft Roll Side Salad & Sweetcorn
Dessert	Dessert	Dessert	Dessert	Dessert
Fresh Fruit Salad served with optional Natural Yoghurt	Fresh Fruit of the Day served with Shortbread Biscuit & Milk	Fresh Fruit of the Day served with Lemon Drizzle Cake & Custard	Fresh Fruit of the Day & Milk	Mandarins or Fresh Fruit of the Day served with Jelly

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WEEK 3

27 Apr '26
18 May '26
08 Jun '26
29 Jun '26
31 Aug '26
21 Sep '26
02 Nov '26
23 Nov '26
14 Dec '26
11 Jan '27
01 Feb '27
22 Feb '27
15 Mar '27
05 Apr '27



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lentil Soup V/VG	Potato Soup V/VG	Chicken Noodle Soup	Lentil Soup V/VG	Spicy Sweet Potato Soup V/VG
Main Course	Main Course	Main Course	Main Course	Main Course
Sausage Roll Baked Beans Beetroot Chips	Homemade Venison Casserole Sliced Carrot Sweetcorn Mashed Potato	Breaded Haddock Baked Beans Garden Peas Chips	Katsu Chicken Curry with Long Grain Rice Broccoli Florets Grated Carrots	Butcher's Hot Dog in a Bun optional Tomato Sauce Sweetcorn Garden Peas Potato Wedges
Macaroni Cheese V Baked Beans Beetroot Chips	Homemade Pizza Finger V Side Salad Grated Carrot Penne Pasta	Mild Bean Chilli Burrito V/VG Side Salad Pepper Sticks Chips	Baked Potato & Cheddar Cheese V Side Salad Broccoli Florets	Veggie Spaghetti Bolognese V/VG Sweetcorn Garden Peas Garlic Bread
Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter	Soup & Sandwich Platter
Lentil Soup V/VG Egg Mayonnaise Sandwich V Side Salad & Beetroot	Potato Soup V/VG Thinly Sliced Chicken Sandwich Side Salad & Grated Carrot	Chicken Noodle Soup Cheddar Cheese Sandwich V Side Salad & Pepper Sticks	Lentil Soup V/VG Tuna Mayonnaise in a Soft Roll Side Salad & Grated Carrot	Spicy Sweet Potato Soup V/VG Thinly Sliced Ham Sandwich Side Salad & Sweetcorn
Dessert	Dessert	Dessert	Dessert	Dessert
Fresh Fruit of the Day served with Cheese & Biscuits	Fresh Fruit of the Day & Milk	Homemade Apple Crumble & Custard	Fresh Fruit of the Day served with Oatie Biscuit & Milk	Sliced Peaches or Fresh Fruit of the Day served with Vanilla Ice Cream

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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!



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.



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.



PRIMARY SCHOOL MEALS