

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.

Eligible families may qualify for Free School Meals after Primary 5

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

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	2 nd November 2026
9 th November 2026	26 th October 2026	23 rd November 2026
30 th November 2026	16 th November 2026	14 th December 2026
21 st December 2026	7 th December 2026	11 th January 2027
18 th January 2027	4 th January 2027	1 st February 2027
8 th February 2027	25 th January 2027	22 nd February 2027
1 st March	15 th February 2027	15 th March 2027
22 nd March 2027	8 th March 2027	5 th April 2027
	29 th March 2027	

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 1

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 2

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 3

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
Bolognese 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

📍 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! 🙌 ✨

📍 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. 🍷

📍 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 🍰