Week 1: Monday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Chicken Balti Curry	Og	
50/50 rice	30g	28/100g
Naan bread	29g per whole naan bread	44/100g
Vegetarian Chicken nuggets	5g per nugget	25/100g
Jacket potato	41g	25/100g
1/2 Jacket potato	20g	
Baked Beans	5g	
Jacket wedges	26g	
Farmhouse mix	Og	
Iced Vanilla sponge	26g	
Custard	13g	
Fresh Fruit Salad	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 1: Tuesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Cheese & Tomato Pizza Slice	27g	
Vegetarian Sausage Roll	32g	
Jacket Potato	41g	25/100g
1/2 Jacket potato	20g	
Baked Beans	5g	
Herby Diced potatoes	23g	30/100g
Ginger Biscuit	11g	
Fresh Fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 1: Wednesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Pork Sausage Dinner	5g per sausage (with gravy)	
Halal chicken sausage	5g per sausage (with gravy)	
Quorn Vegan Sausage dinner	5g per sausage (with gravy)	
Jacket Potato	41g	25/100g
1/2 Jacket potato	20g	
Baked Beans	5g	
Mashed potato	20g	
Broccoli	Og	
Mandarin orange muffin	38g	
Fresh Fruit Platter	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 1: Thursday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Beef Bolognaise	Og	
Spaghetti	37g	22g/100g
Crusty Bread	11g	56/100g
Jacket Potato	41g	25/100g
1/2 Jacket potato	20g	
Baked Beans	5g	
Mixed vegetables	Og	
Jam sponge	28g	
Custard	13g	
Fresh Fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 1: Friday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Breaded Fish Fingers sandwich	4g per fish finger Sandwich (2 slices bread) = 25g carbs	
Free Range omelette & cheese	0g	
Jacket Potato	41g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Oven baked chips	26g	38/100g
Yeo Organic Fruit Yoghurt	*See below	

Fruit

Yoghurt and Fromage Frais

1 small banana = 15g carbs 150g melon = 10g carbs	If individual yoghurt or fromage frais pots are used, please refer to nutrition label for carbohydrate content
1 small apple = 15g 1 orange = 7g 1 satsuma = 5g 1 small pear = 10g	If yoghurt or fromage frais are served in dishes from a catering pack with no nutrition label available, use the following:
	Fruit yoghurt 18g carbs per 100g
	Plain yoghurt 8g carbs per 100g
	Fruit fromage frais 14g carbs per 100g
	Plain fromage frais 4g carbs per 100g

Week 2 – Monday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Pork & Carrot Meatballs with spaghetti	48g	
Halal sausage and sweetcorn herby bake	40g	
Quorn Sausage & Sweetcorn Herby Bake	40g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Pea & Carrot mix	0g	
Yoghurt Muffin	42g	
Fresh Fruit Platter	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 2: Tuesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Chicken Burger	0g for burger and salad veg 25g for burger bun	
Halal chicken strip burger	Og for burger and salad veg	
Quorn fillet burger	25g for burger bun 5g for burger	
	25g for burger bun	
Jacket Potato	41g	
1/2 Jacket potato Baked Beans	20g	
Diced potatoes	5g 23g	30/100g
Vanilla and coconut flapjack	33g	
Fresh fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 2 Wednesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Beef Lasagne	47g	
Halal beef lasagne	47g	
Crusty Bread	11g	
Cheesy bean pasta bake	60g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Baby carrots	0g	
Strawberry Jelly	15g	
Fresh Fruit Platter	*See below	
Yeo Organic Fruit	*See below	

Week 2: Thursday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Sticky BBQ chicken bites	9g	
Sticky halal chicken bites	9g	
BBQ vegetable stir fry	9g	
50/50 basmati rice	41g	28g/100g
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Blueberry & Chocolate sponge	37g	
Custard	13g	
Fresh Fruit Salad	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 2: Friday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Harry Ramsden Cod fish star	15g	
Daloon Vegetable samosa	14g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Oven baked chips	26g	38g/100
Strawberry smoothie pot	15g	
Selection of fresh fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Fruit

1 small banana = 15g carbs 150g melon = 10g carbs

1 small apple = 15g 1 orange = 7g 1 satsuma = 5g 1 small pear = 10g

Yoghurt and Fromage Frais

If individual yoghurt or fromage frais pots are used, please refer to nutrition label for carbohydrate content

If yoghurt or fromage frais are served in dishes from a catering pack with no nutrition label available, use the following:

Fruit yoghurt18g carbs per 100gPlain yoghurt8g carbs per 100gFruit fromage frais14g carbs per 100gPlain fromage frais4g carbs per 100g

Week 3: Monday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Brunch Lunch		
- Bacon	Og	
- Sausage	5g	
- Baked beans	9g	
- Diced potatoes	23g	
Halal Brunch Lunch		
Halal chicken sausage	5g	
Free range muffin omelette 50g	Og	
Baked beans.	9g	
Seasoned Diced Potatoes	23g	
Pasta Arrabbiata	42g	
Crusty Bread	11g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Salad Bar	Og	
Peach Muffin	38g	
Fresh Fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 3: Tuesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Short crust Pastry Minced Beef pie	28g	
Short Crust Patry Halal minced beef pie	28g	
Cheese, onion & potato puff pastry pin wheel	20g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Salad Bar	Og	
Creamed potatoes	20g	
Mixed vegetables	Og	
Chocolate & Vanilla shortbread biscuit	30g	
Fresh Fruit Platter	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 3: Wednesday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Oven Baked chicken fillet dinner with gravy	Og	
Halal Oven baked chicken fillet dinner with gravy	Og	
Oven Baked Quorn Fillet Dinner with Gravy	3g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Salad Bar	Og	
Roast potatoes	20g	
Broccoli & carrots	Og	
Orange & Mango smoothie pot	15g	
Fresh Fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 3: Thursday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Beef Burger, Salad & slaw	0g for burger and salad veg 25g carbs for bun	
Halal Beef Burger, salad & slaw	0g for burger and salad veg 25g carbs for bun	
Tuna & Sweetcorn pitta pockets	30g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Salad Bar	Og	
Potato wedges	26g	
Lemon sponge	38g	
Custard	13g	
Fresh Fruit Platter	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Week 3: Friday

Menu Item	Calculated grams of carbs per portion	Carbs per 100g
Harry Ramsden Battered pollock fillet	15g	
Hot cheese Melt Panini	27g	
Jacket Potato	41 g	
1/2 Jacket potato	20g	
Baked Beans	5g	
Salad Bar	0g	
Oven Baked chips and sweet corn	26g for chips	38g/100
Chocolate Ice cream Roll	10g	
Fresh Fruit	*See below	
Yeo Organic Fruit Yoghurt	*See below	

Fruit

Yoghurt and Fromage Frais

1 small banana = 15g carbs 150g melon = 10g carbs	If individual yoghurt or fromage frais pots are used, please refer to nutrition label for carbohydrate content	
1 small apple = 15g 1 orange = 7g 1 satsuma = 5g 1 small pear = 10g	If yoghurt or fromage frais are served in dishes from a catering pack with no nutrition label available, use the following:	
	Fruit yoghurt 18g carbs per 100g Plain yoghurt 8g carbs per 100g Fruit fromage frais 14g carbs per 100g	
	Plain fromage frais 4g carbs per 100g	

Starchy carbohydrates (bread, potato, pasta and rice)

Carb values may be listed both as carbs per 100g weight of food or as carbs per portion size

Where carbs are listed per portion, these have been calculated based on the serving size according to the recipe provided.

However, if no serving size has been provided then the carbohydrate is listed as carbs per 100g so that the carbohydrate can be calculated according to a weighed portion size.

Where carb values per 100g weight of penne pasta or spaghetti are given, these are based on weight of cooked pasta before sauce or meatballs added.

All carbohydrate values are based on standard recipes provided by Bury Council for schools preparing their own meals.

There may be slight differences for recipes used by the Central Production Unit.