

What's For LUNCH?



Menu B
Week 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Spaghetti Bolognese and Garlic Bread</p> <p>MSC Battered Fish & lemon wedge</p> <p>Baked Potato with Organic Cheese</p> <p>Sweetcorn Baked Beans Homemade Herby Diced Potatoes</p> <p>Homemade Marble Fruit Sponge & Custard</p> <p>Basket of Fresh Seasonal Fruit or Mandarin Orange pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>Peri Peri chicken strips in a wholemeal wrap</p> <p>Cheese and Tomato Quiche</p> <p>Homemade Sandwich Platter Selection</p> <p>Homemade Chunky Coleslaw</p> <p>Corn on the cob cobettes Croquette Potatoes</p> <p>Savoury Rice</p> <p>Strawberry Sundae</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley yoghurt</p>	<p>Beef Balti served with spinach and rice</p> <p>Vegetarian Sausage Roll</p> <p>Baked Potato with 5bean filling</p> <p>Fresh Carrots Fresh Cabbage Creamed & Roast Potato</p> <p>Homemade Flapjack Slices</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Salad pot</p> <p>Organic Yeo Valley yoghurt</p>	<p>Homemade Spicy Lamb Keema Curry</p> <p>Ravioli</p> <p>MSC Tuna fish Wrap</p> <p>Medley of Vegetables Fresh Broccoli</p> <p>50/50 Rice</p> <p>Homemade Chocolate & Mandarin Sponge with Custard</p> <p>Basket of Fresh Seasonal Fruit or Fresh Strawberry & Pineapple Pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>MSC Fish Finger Bap</p> <p>Deep pan pizza</p> <p>Baked Potato & Baked Beans</p> <p>Homemade Mushy peas Salad Pot Oven Baked Thick Cut Chips</p> <p>Homemade crumble top banana muffin</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo valley yoghurt</p>

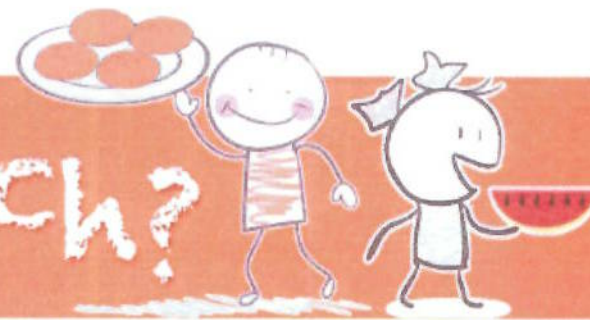
Over 90% of the food on this Menu is Homemade by our dedicated Catering Teams and cooked on site. We use high quality, regionally sourced products such as Organic Milk, Yoghurt, Cheese, Eggs, Flour, Fresh Meat (menu A), Vegetables, Higher Animal welfare meat, MSC Fish and Tuna. We serve daily a fresh salad bar with wholemeal bread and fresh drinking water is also available.

Our Gold award-winning Education Catering Service Oldham guarantees that children are getting a healthy balanced meal 5 days a week using fresh products cooked onsite each day.

www.oldham.gov.uk/school-meals Allergen information available on request



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Menu B
Week 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Mexican Beef Chilli Taco</p> <p>Homemade Cheese & Bean Pie</p> <p>Baked Potato and MSC Tuna Mayonnaise Filling</p> <p>Corn on the Cob slices</p> <p>Garden Peas</p> <p>Homemade Cajan wedges</p> <p>Apricot Flapjack Slices</p> <p>Basket of Fresh Seasonal Fruit or Mandarin Orange pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>Homemade beef burger in red onion gravy</p> <p>Organic Cheese and Tomato Pizza Slice</p> <p>Homemade Sandwich Platter Selection</p> <p>Baked Beans</p> <p>Medley of vegetables</p> <p>Oven baked Thick Cut Chips</p> <p>Eves Pudding and Custard Sauce made with organic milk</p> <p>Basket of Fresh Seasonal Fruit or Melon slices</p>	<p>Tandori Chicken</p> <p>MSC Salmon Goujons</p> <p>Baked Potato & Savoury Cheese Filling</p> <p>Fresh Carrots</p> <p>Broccoli Florets</p> <p>Creamed and Roast Potatoes</p> <p>Mandarin Fruit Jelly and Ice Cream</p> <p>Organic Cheese and Crackers</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit salad pot</p> <p>Organic Yeo Valley yoghurt</p>	<p>Chicken Tikka Masala Curry</p> <p>Msc Tuna Pasta Bake</p> <p>Pitta pockets filled with egg mayonnaise & salad</p> <p>Sweetcorn</p> <p>Whole Green Beans</p> <p>50/50 Rice</p> <p>Shortbread Triangles</p> <p>Basket of Fresh Seasonal Fruit or Fresh Strawberry & Pineapple Pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>MSC Fish Finger Bap and Side Salad</p> <p>Chic Pea curry and braised rice</p> <p>Baked Potato & Baked Beans</p> <p>Garden Peas</p> <p>Salad pot</p> <p>Croquette Potatoes</p> <p>Bakewell Tart and Custard Sauce with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo valley yoghurt</p>

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Menu B
Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Meat Pie</p> <p>MSC Oven baked Bubble Fish</p> <p>Baked Potato & Organic Cheese Savoury Filling</p> <p>Fresh Carrots&Peas Beetroot</p> <p>Creamed Potatoes</p> <p>Sweet waffle topped with fruits of the Forrest served with fruit coulis</p> <p>Basket of Fresh Seasonal Organic Yeo Valley yoghurt</p>	<p>Sweet chilli beef with noodles</p> <p>Homemade Cheese&Onion Pie</p> <p>Assorted Sandwich Platter</p> <p>Medley of Vegetables Baked Beans</p> <p>Savoury Rice Croquette Potatoes</p> <p>Homemade Syrup Sponge &Custard</p> <p>Basket of Fresh Seasonal Fruit or Fresh mixed Grape pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>Homemade Lamb and Spinach Balti</p> <p>Homemade Pasta Margherita</p> <p>Baked Potato & MSc tuna mayonnaise filling</p> <p>Sweetcorn</p> <p>Broccoli</p> <p>50/50 Rice</p> <p>Fresh Fruit Salad Artic Roll Cheese & Crackers</p> <p>Organic Yeo Valley yoghurt</p>	<p>Homemade Chicken and Sweetcorn Pizza</p> <p>Vegetarian Italian Style Meatballs</p> <p>Salmon and Cucumber Wholemeal Baguette</p> <p>Fresh Broccoli Florets Salad Pots</p> <p>Herby Diced Potatoes Fusilli Pasta Homemade Gooley Chocolate Pudding served with custard</p> <p>Basket of Fresh Seasonal Fruit or Melon slices Organic Yeo Valley yoghurt</p>	<p>MSC Fish Goujons & Lemon Wedge</p> <p>Cheese Omelette</p> <p>Baked Potato and Baked Beans</p> <p>Garden Peas Salad Pot</p> <p>Oven baked chunky chips</p> <p>Strawberry or Banana Fruit Mousse served with Ginger Biscuit</p> <p>Basket of seasonal fruit Cheese & Crackers</p> <p>Organic Yeo valley yoghurt</p>

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