

What's For LUNCH?



Menu B
Week 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Balti 50/50 Rice</p> <p>Msc Oven Baked Salmon Fish Finger in Wholemeal Crumb Coating</p> <p>Oven Baked Jacket Potato with Baked Beans filling</p> <p>Garden Peas Sweetcorn Homemade Spicy Jacket Wedges</p> <p>Homemade Chocolate and Pear Sponge with Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Spaghetti Bolognese.</p> <p>Vegetarian Samosa</p> <p>Assorted Wraps</p> <p>Baked Beans Medley of Vegetables Oven Baked Croquette Potatoes</p> <p>Sheena's Layered Fruit Sundae Surprise</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Tandoori Chicken Strips</p> <p>Homemade Scone Based Cheese and Potato Whirl</p> <p>Oven Baked Jacket with Baked Msc Tuna filling</p> <p>Broccoli Fresh Carrots Batons Roast Potatoes Savoury Rice</p> <p>Cheese and Crackers</p> <p>Fresh Fruit Salad & Ice Cream</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Meat & Onion Pie</p> <p>Homemade Creamy Tomato and Basil Pasta Shells served with a Crusty Roll</p> <p>Assorted Sandwich Platter</p> <p>New Potatoes Sliced Beetroot in natural juice Cobettes</p> <p>Homemade Creamy Rice Pudding and Fruit Coulis</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Chefs Homemade Choice Pizza</p> <p>Msc Fish Finger Baps</p> <p>Oven Baked Jacket Potato Savoury Cheese Filling</p> <p>Baked Beans Mixed Salad Bowl Oven Baked Chunky Chips</p> <p>Apple Flapjack triangles</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</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, including some of which are organic. We use higher animal welfare meat and MSC Fish. A fresh salad bar with wholemeal bread and fresh drinking water is served daily.

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

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Menu B
Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Lasagne & Crusty Roll</p> <p>Msc Oven Baked Bubble Fish</p> <p>Assorted Wraps</p> <p>Garden Peas Seasonal Salad Bowl New Potatoes</p> <p>Jam Sponge & Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Lamb & Spinach Curry with Fluffy Yellow Rice</p> <p>Homemade Cheese & Onion Pie</p> <p>Oven Baked Potato with Baked Beans</p> <p>Medley of Vegetables Sweetcorn Croquette Potatoes</p> <p>Fresh Fruit Mousse Pots</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast Chicken & Stuffing</p> <p>Msc Oven Baked Fish Finger</p> <p>Tuna & Cheese Melt</p> <p>Fresh Carrots Cabbage Baked Beans Roast Potatoes Creamed Potatoes</p> <p>Arctic Roll</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Beef burger served with Tomato Salsa</p> <p>Tortellini Pasta in a homemade Tomato Sauce</p> <p>Oven Baked Jacket with homemade Cheesy Crunchy Coleslaw</p> <p>Fresh Broccoli Florets Cobetts Homemade oven baked wedges</p> <p>Crunchy Apple Crumble and Custard</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Msc Alaskan Pollock Fillet</p> <p>Savoury Omelette</p> <p>Sandwich Selection</p> <p>Chunky Chips</p> <p>Salad Pots</p> <p>Baked Beans</p> <p>Organic Milkshake Anzac Biscuits</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>

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Menu B
Week 3

Monday	Tuesday	Wednesday	Thursday	Friday <small>Meat Free</small>
<p>Homemade Meat Pie</p> <p>Msc Breaded Fish Cakes</p> <p>Oven Baked Jacket Potato with Tuna & Sweetcorn Filling</p> <p>Creamed Potatoes Marrowfat Peas Sweetcorn</p> <p>Syrup Sponge & Organic Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Chicken & Lentil Curry with Rice</p> <p>Homemade Vegetarian Pizza of the Day</p> <p>Savoury Egg Mayonnaise filled Torpedo Roll</p> <p>Medley of Seasonal Vegetables</p> <p>Blueberry Crumble Muffin</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Savoury Minced Beef & Tacos</p> <p>Homemade Cheese & Tomato Quiche</p> <p>Oven Baked Jacket Potato with Baked Beans</p> <p>Fresh Carrots Broccoli Creamed Potatoes Roast Potatoes</p> <p>Shortbread Round Biscuit</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chicken Fajita Wrap</p> <p>Charlene's Vegetarian Marinara Meatballs on a bed of Spaghetti</p> <p>Assorted Sandwich Platter</p> <p>Potato Croquettes Garden Peas & Sweetcorn Mix</p> <p>Coco & Banana Tray Bake and Custard</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Msc Fish Fingers</p> <p>Homemade Macaroni Cheese</p> <p>Oven Baked Jacket with Cheese</p> <p>Oven Baked Chunky Chips Baked Beans Salad Pots</p> <p>Rainbow Jelly Pots Cheese & Biscuits</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>

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