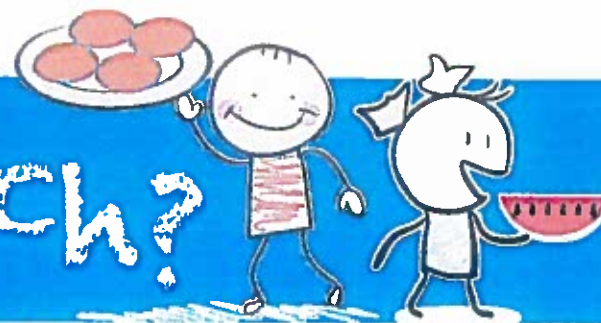


What's For LUNCH?



Menu A Week 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
Homemade Organic Meat & Potato Pie	Breakfast Brunch with Bacon & Organic Eggs	Traditional Roast Beef & Yorkshire Pudding	Homemade Chicken Tikka Strips	MSC Chunky Battered Fish & lemon wedge
MSC Tuna Fish Wrap & Homemade Tomato Salsa	Homemade Organic Cheese & Vegetable Lasagne & Mixed Salad	Vegetarian Tomato Red Pepper & Mozzarella Sausages	Homemade Organic Cheese and Red Onion Flan	Homemade Deep pan Italian Pizza slice
Baked Potato & Organic Cheese Savoury filling	Salmon and Cucumber Wholemeal Baguette	Baked potato & curried seasonal vegetables	Homemade Sandwich Platter Selection Homemade Jacket Wedges	Baked Potato & Baked Beans
Cous Cous Garden Peas & Sweetcorn	Croquette Potatoes Fresh Grilled Tomatoes Baked Beans	Creamed & Roast potatoes Fresh Cabbage and Baton Carrots	Corn on the Cob slices Homemade Chunky Coleslaw	Oven Baked Thick Cut Chips Homemade Mushy peas Salad Pot
Homemade Fair trade Cocoa Brownies & Ice cream	Homemade Blueberry Flapjack squares	Fruit Sundae & Fresh cream	Homemade crunchy Apple Crumble & Custard Sauce made with organic milk	Homemade Zesty Lemon Sponge & Custard Sauce made with organic milk
Basket of Fresh Seasonal Fruit or Mandarin Orange pots	Basket of Fresh Seasonal Fruit or Melon slices	Basket of Fresh Seasonal Fruit or Fresh Fruit Salad pot	Basket of Fresh Seasonal Fruit or Fresh Strawberry & Pineapple Pots	Basket of Fresh Seasonal Fruit or Fresh Fruit Platter
Organic Yeo Valley yoghurt	Organic Yeo Valley yoghurt	Organic Yeo Valley yoghurt	Organic Yeo Valley yoghurt	Organic Yeo valley yoghurt

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](http://www.oldham.gov.uk/school%20meals) Allergen information available on request



What's For LUNCH?



Menu A Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
Baked Sausage in a finger roll with BBQ sauce	Spaghetti Bolognese and Garlic Bread	Traditional Roast Chicken & Sage and Onion stuffing	Home baked Ham served with Pineapple	MSC Fish Finger Bap and Side Salad
Homemade Cheese and Onion Pie	MSC Mini Salmon fillet	Macaroni Cheese	Vegetarian Sausage roll	Cheese Omelette
Baked Potato & Tuna Mayonnaise	Spicy Chicken Fajita	Baked Potato & Spicy Vegetarian Meatballs	Homemade Sandwich Platter Selection	Baked Potato & Baked Beans
Homemade seasoned Potato Wedges	Croquette Potatoes	Creamed & Roast potatoes	Oven baked Potato Gratin	Oven Baked Thick Cut Chips
Baked beans	Melody of Vegetables	Fresh Carrot slices and fresh Broccoli florets	Sweetcorn	Garden Peas
Sweetcorn	Homemade Marrowfat Peas	Mandarin fruit jelly & cream	Homemade Cauliflower Cheese	Salad pot
Homemade Strawberry Mousse & Shortbread finger	Homemade Cornflake Tart & Custard Sauce made with organic milk	Basket of Fresh Seasonal Fruit or Fresh Fruit Salad pot	Homemade steamed fruit pudding & Custard Sauce made with organic milk	Homemade Cherry Cheese Cake
Basket of Fresh Seasonal Fruit or tinned Peach pots	Basket of Fresh Seasonal Fruit or Melon slices	Organic Yeo Valley yoghurt	Basket of Fresh Seasonal Fruit or Fresh mixed Grape pots	Basket of Fresh Seasonal Fruit or Fresh Fruit Platter
Organic Yeo Valley yoghurt	Organic Yeo Valley yoghurt		Organic Yeo Valley yoghurt	Organic Yeo valley yoghurt

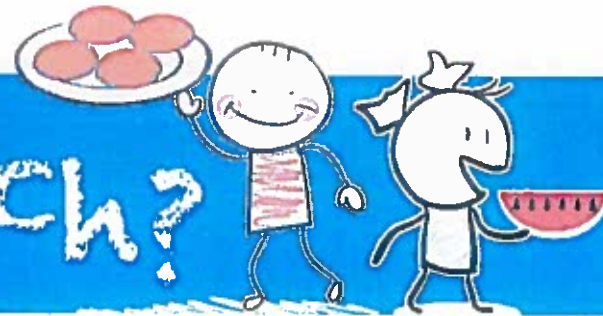
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What's For LUNCH?



Menu A
Week 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Burger in a Bun with homemade sauce</p> <p>Homemade Cheese and Tomato flan</p> <p>Baked Potato & Tuna mayonnaise filling</p> <p>Homemade herby diced Potatoes</p> <p>Corn on the Cob slices</p> <p>Seasonal Salad</p> <p>Homemade fair trade cocoa flavoured Rice Pudding</p> <p>Cheese and Biscuits</p> <p>Basket of Fresh Seasonal Fruit or Mandarin Orange pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>Chicken Tikka Masala served with Rice and Nan bread</p> <p>MSC Fishcake</p> <p>Pitta pocket filled with Spicy Beef and Salad</p> <p>Creamed Potatoes</p> <p>Garden Peas</p> <p>Mixed Vegetables</p> <p>Cherry and Chocolate sponge & Custard Sauce made with organic milk</p> <p>Basket of Fresh Seasonal Fruit or Melon slices</p> <p>Organic Yeo Valley yoghurt</p>	<p>Roasted Pork Loin and BBQ sauce</p> <p>MSC Tuna and salad wrap</p> <p>Baked Potato & Cheese</p> <p>Creamed & Roast potatoes</p> <p>Fresh Carrots and whole Green Beans</p> <p>Mixed Fruit Flapjack slice</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit salad pot</p> <p>Organic Yeo Valley yoghurt</p>	<p>Homemade Organic Meat Pie</p> <p>Tomato and Ricotta Pasta Bake</p> <p>Homemade Sandwich Platter Selection</p> <p>Oven baked Croquette Potatoes</p> <p>Sweetcorn</p> <p>Cauliflower and Broccoli Florets</p> <p>Eves Pudding & Custard Sauce made with organic milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Strawberry & Pineapple Pots</p> <p>Organic Yeo Valley yoghurt</p>	<p>MSC Fish Goujons & lemon wedge</p> <p>Homemade Tomato topped French Bread Pizza</p> <p>Baked Potato & Baked Beans</p> <p>Oven Baked Thick Cut Chips</p> <p>Homemade Mushy peas Salad pot</p> <p>Topped Carrot Cake squares</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo valley yoghurt</p>

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