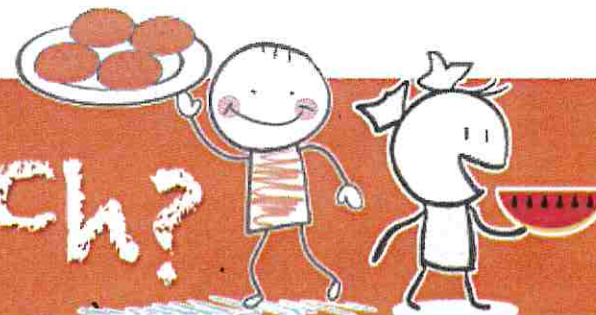


What's For LUNCH?



**Menu B
Week 1**

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Keema Pie</p> <p>Homemade Tagilatelle Pasta Margarita</p> <p>Baked Potato & Organic Cheese Savoury Filling</p> <p>Creamed Potatoes</p> <p>Sweetcorn</p> <p>Fresh Broccoli Florets</p> <p>Seasonal Fruit Sundae</p> <p>Basket of Fresh Seasonal Fruit or Mandarin Orange Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chicken Tikka Masala</p> <p>MSC Salmon Goujons with Lemon Wedge</p> <p>Homemade Sandwich Plater</p> <p>50/50 Rice</p> <p>Seasoned Potato Wedges</p> <p>Marrowfat Peas</p> <p>Medley of Vegetables</p> <p>Homemade Cocoa & Mandarin Sponge with Custard</p> <p>Basket of Fresh Seasonal Fruit or Melon Slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Savoury Mince Lamb & Yorkshire Pudding</p> <p>Homemade Cheese and Tomato Quiche</p> <p>Baked Potato with Baked Beans Filling</p> <p>Creamed & Roast Potatoes</p> <p>Fresh Cabbage and Baton Carrots</p> <p>Homemade Blueberry Flapjack Squares</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Lasagne</p> <p>MSC Oven Baked Bubble Fish Fillet</p> <p>Tandoori Chicken Pita</p> <p>Homemade Croquette Potatoes</p> <p>Sweetcorn Cobbett's</p> <p>Homemade Chunky Coleslaw</p> <p>Melting Moments</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Falafels served with Savoury Rice.</p> <p>Homemade Cheese & Tomato Scone Based Pizza Slice</p> <p>Baked Potato with Tuna & Sweetcorn Filling</p> <p>Oven Baked Thick Cut Chips</p> <p>Baked Beans</p> <p>Garden Peas</p> <p>Homemade Zesty Lemon Sponge & Custard Sauce made with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo Valley Yoghurt</p>

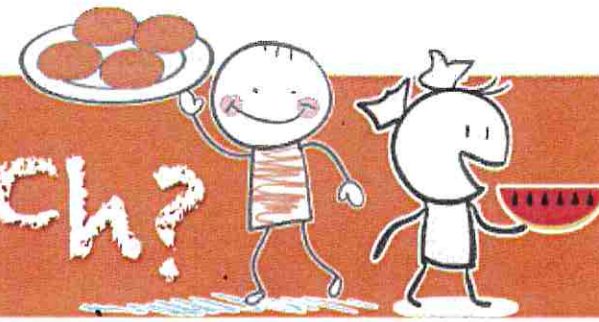
Over 90% of the food on this Menu is Homemade by our dedicated Catering Teams and cooked on site. We use high quality, regionally sourced products such as Organic Milk, Yoghurt, Cheese, Eggs, Flour, Fresh Meat (menu A), Vegetables, Higher Animal welfare meat, MSC Fish and Tuna. We serve daily a fresh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

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



What's For LUNCH?



Menu B
Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Mexican Beef Chilli Taco</p> <p>MSC Fish Fillet with a Lemon Wedge</p> <p>Baked Potato with Tuna Mayo Filling</p> <p>Homemade Herby Diced Potatoes</p> <p>Sweetcorn</p> <p>Peas</p> <p>Homemade Oat t& Raisin Cookie</p> <p>Basket of Fresh Seasonal Fruit or Tinned Peach Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Hot Spicy Chicken Wrap</p> <p>Tomato & Ricotta Pasta Bake</p> <p>Stuffed Cheesy Jackets</p> <p>Savoury Rice</p> <p>Corn on the Cob Cobetts</p> <p>Medley of Vegetables</p> <p>Homemade Jam 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>Traditional Roast Beef & Yorkshire Pudding</p> <p>Chef's Choice Vegetarian Quiche</p> <p>Assorted Sandwich Platter</p> <p>Creamed & Roast Potatoes</p> <p>Fresh Carrot and Fresh Cabbage</p> <p>Mandarin Fruit Jelly & Ice Cream</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chicken Pie</p> <p>Vegetarian Ravioli & Wholemeal Crusty Cob</p> <p>Cheesy Omelette</p> <p>Potato Croquettes</p> <p>Fresh Broccoli</p> <p>Medley of Vegetables</p> <p>Homemade Chocolate & Raspberry Sponge & Chocolate Sauce made with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Mixed Grape Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>MSC Fish Finger Bap and Side Salad</p> <p>Homemade Scone based Cheese & Potato Whirl</p> <p>Baked Potato & Baked Beans</p> <p>Oven Baked Thick Cut Chips</p> <p>Garden Peas</p> <p>Salad pot</p> <p>Homemade Viennese Cupcake</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo Valley Yoghurt</p>

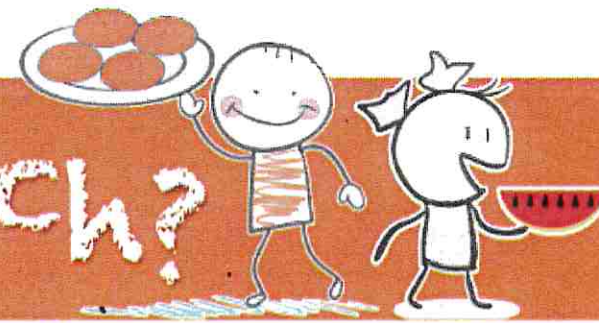
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What's For LUNCH?



Menu B
Week 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Curry & Vegetable</p> <p>MSC Salmon Nuggets</p> <p>Baked Potato and MSC Tuna Mayonnaise Filling</p> <p>50/50 Rice</p> <p>Homemade Cajun Wedges</p> <p>Sweetcorn</p> <p>Garden Peas</p> <p>Iced Apple Sponges Squares</p> <p>Basket of Fresh Seasonal Fruit or Mandarin Orange Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Gourmet Beef Burger in a Bap</p> <p>Organic Cheese and Tomato Pizza Slice</p> <p>Homemade Sandwich Platter Selection</p> <p>Baked Beans</p> <p>Homemade Chunky Coleslaw</p> <p>Oven Baked Thick Cut Chips</p> <p>Apricot Flapjack and Custard Sauce made with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit or Melon Slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast Chicken & Stuffing</p> <p>MSC Baked Fish Cake</p> <p>Baked Potato & Savoury Cheese Filling</p> <p>Fresh Carrots</p> <p>Broccoli Florets</p> <p>Creamed and Roast Potatoes</p> <p>Fruity Mousse</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>Homemade Meat Cobbler</p> <p>Vegetable Samosa</p> <p>Pita Pockets filled with Egg Mayonnaise & Salad</p> <p>Sweetcorn</p> <p>Whole Green Beans</p> <p>50/50 Rice</p> <p>Goopy Chocolate Pudding and Custard Sauce with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Cheese & Onion Pie</p> <p>Pasta Roma</p> <p>Baked Potato & Baked Beans</p> <p>Garden Peas</p> <p>Salad Pot</p> <p>Croquette Potatoes</p> <p>Crumbly Fruity Muffin</p> <p>Basket of Fresh Seasonal Fruit or Fresh Strawberry & Pineapple Pots</p> <p>Organic Yeo Valley Yoghurt</p>

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