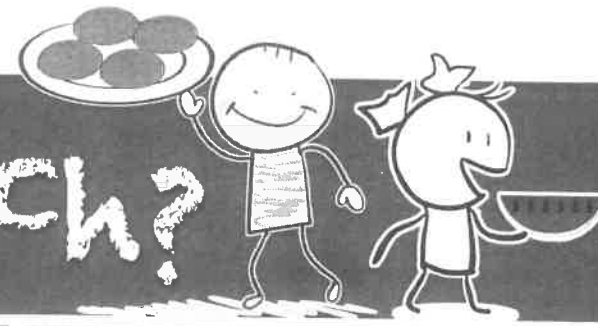


# What's For LUNCH?



## Menu A Week 1

Monday	Tuesday	Wednesday	Thursday	Friday <small>Meat Free</small>
<p>Homemade Chicken Pilaff</p> <p>MSC Bubble Fish with Lemon Wedge</p> <p>Baked Potato with Savoury Cheese Filling</p> <p>Creamed Potatoes Peas &amp; Sweetcorn mix</p> <p>Homemade Syrup Sponge with Creamy Custard</p> <p>Basket of Fresh Seasonal Fruit or Melon Slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Sausage Roll</p> <p>Wholemeal Pasta Neapolitan &amp; Crusty Roll</p> <p>Tuna Salad filled Pitta Bread</p> <p>Seasoned Potato Wedges Medley of Vegetables Baked Beans</p> <p>Banana Mousse with Toffee Sauce</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Beef &amp; Dumplings</p> <p>Homemade Cheese and Onion Pie</p> <p>Baked Potato with Baked Beans Filling</p> <p>Creamed &amp; Roast Potatoes Fresh Broccoli Carrots Batons</p> <p>Homemade chocolate coated Flapjack finger</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Fillet of Chicken Burger in a Bun</p> <p>Homemade Vegetable Lasagne &amp; Garlic Bread</p> <p>Baked Potato with Tuna &amp; Sweetcorn Filling</p> <p>Homemade Herby Diced Potatoes Sweetcorn Cobettes Garden Peas</p> <p>Homemade Vanilla sponge &amp; Chocolate Sauce made with Organic milk</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>MSc Fish Finger Wrap</p> <p>Homemade Wholemeal Cheese &amp; Tomato Pizza Slice</p> <p>Baked Potato with Baked Beans &amp; Cheese</p> <p>Oven Baked Thick Cut Chips Baked Beans Salad Pots</p> <p>Fresh fruit Salad &amp; Neapolitan Ice Cream</p> <p>Cheese &amp; Crackers</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.

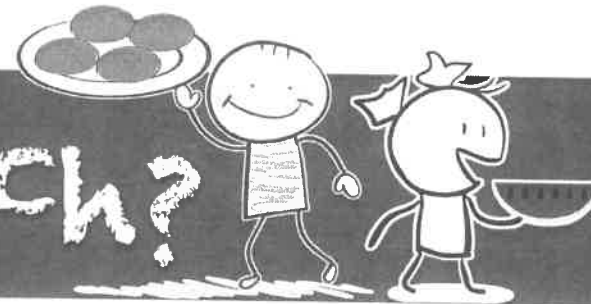
[www.oldham.gov.uk/school-meals](http://www.oldham.gov.uk/school-meals) Allergen information available on request

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# What's For LUNCH?



## Menu A Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
Homemade Spaghetti Bolognaise  Msc Salmon/Cod Fishfingers  Cheese Savoury Wrap  Homemade Herby Diced Potatoes Sweetcorn Peas  Fruity Mousse Sundae  Basket of Fresh Seasonal Fruit  Organic Yeo Valley Yoghurt	Oven Baked Sausages  Mac n Cheese  Baked Jacket Potatoes with Tuna & Sweetcorn filling  Creamed Potatoes Baked Beans Medley of Vegetables  Homemade Jam Sponge & Custard made with Organic Milk  Basket of Fresh Seasonal Fruit or Melon slices  Organic Yeo Valley Yoghurt	Roast of the Day  Homemade Cheese & Tomato Quiche  Baked Potato with Baked Beans Filling  Creamed & Roast Potatoes Fresh Carrot and Fresh Cabbage  Homemade Fairtrade cocoa crispie cake  Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot  Organic Yeo Valley Yoghurt	Homemade Chicken Pie  Msc Fish cake  Savoury Cheese Panini  Homemade Wedges Fresh Broccoli Medley of Vegetables  Homemade Ginger Sponge & Creamy Custard made with Organic milk  Basket of Fresh Seasonal Fruit  Organic Yeo Valley Yoghurt	Chefs Choice Pizza  Quorn Dippers with Homemade Tomato Sauce  Baked Jacket Potato with Savoury Cheese Filling  Chunky Chips Salad Pots Baked Beans  Oaty Chocolate Chip Cookie Cheese and Biscuits  Basket of Fresh Seasonal Fruit and Fruit Pots  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, 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](http://www.oldham.gov.uk/school-meals)

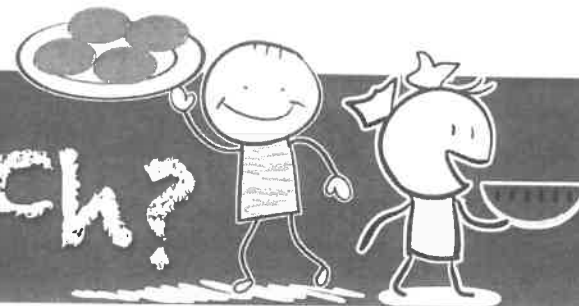
Allergen information available on request

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# What's For LUNCH?



## Menu A Week 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Curry of the day with 50/50 Rice</p> <p>Savoury Omelette</p> <p>Stuffed pitta with Tuna &amp; Sweetcorn with Salad</p> <p>Medley of Vegetables Herby diced potatoes</p> <p>Homemade zesty lemon sponge &amp; Custard made with organic milk</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chilli Beef &amp; Pasta</p> <p>MSc Fillet of Fish</p> <p>Baked Jacket Potato with Cheesy Coleslaw</p> <p>Sweetcorn/ Marrowfat Peas Homemade jacket wedges</p> <p>Homemade individual upside-down cheesecake</p> <p>Basket of Fresh Seasonal Fruit or Melon slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast of the Day</p> <p>Homemade Cheese Pinwheels</p> <p>Baked Potato and Tuna Mayonnaise Filling</p> <p>Fresh Carrots Broccoli Florets Creamed and Roast Potatoes</p> <p>Homemade Shortbread Round</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Meat and Potato Pie</p> <p>Spicy Tomato Penne Pasta</p> <p>Savoury Cheese Melt</p> <p>Fresh Broccoli &amp; Sweetcorn Homemade Herby Diced Potatoes</p> <p>Homemade chocolate and mandarin sponge and Custard made with organic milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Cheese &amp; Tomato Pizza</p> <p>MSC Fish Cake</p> <p>Oven Baked Jacket Potato with Baked Beans &amp; Cheese Filling</p> <p>Garden Peas Salad Pot Oven Baked Chunky chips</p> <p>Rainbow Jelly Pots</p> <p>Basket of Fresh Seasonal Fruit</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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