

# What's For LUNCH?



Menu  
Week 1

Monday	Tuesday Meat free	Wednesday	Thursday	Friday Meat free
<p><b>Choice A</b> Homemade Chicken Tikka Masala 50/50 Rice</p> <p><b>Choice B</b> <b>Folded Savoury Omelette</b></p> <p><b>Choice C</b> Oven Baked Jacket with Baked Beans Filling</p> <p><b>Vegetable selection</b> <b>Peas &amp; Sweetcorn Mix</b> <b>Homemade Herby Diced Potatoes.</b></p> <p><b>Dessert</b> Fruity Mousse Sundae Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Cheese &amp; Potato Pie</p> <p><b>Choice B</b> Wholemeal Tomato and Sweet Pepper Pasta &amp; Crusty Roll</p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato with Savoury Tuna Filling</b></p> <p><b>Vegetable selection</b> Medley of Vegetables Baked Beans</p> <p><b>Dessert</b> Homemade Iced Lemon Slice Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Savoury Beef Cobbler.</p> <p><b>Choice B</b> <b>Oven baked vegetarian roll</b></p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato with Grated Cheese.</b></p> <p><b>Vegetable selection</b> Fresh Broccoli /Carrots Creamed /Roast Potatoes</p> <p><b>Dessert</b> Homemade Fruity Flapjack finger Basket of Seasonal Fruit. Fruit Yoghurt</p>	<p><b>Choice A</b> Cajun Chicken Filled Wrap</p> <p><b>Choice B</b> Plant based vegetarian meatballs in Tomato &amp; Basil sauce</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Tuna Mayonnaise</p> <p><b>Vegetable selection</b> Sweetcorn /Homemade Coleslaw Savoury Rice / Pasta</p> <p><b>Dessert</b> Homemade Eves Pudding served with Custard Sauce Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade cheese and Tomato pizza slice</p> <p><b>Choice B</b> <b>MSC Salmon Fish Cake</b></p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato Baked Beans</b></p> <p><b>Vegetable Selection</b> <b>Baked Beans / Mixed Salad</b> Oven baked chunky chips</p> <p><b>Dessert</b> Homemade Ginger Biscuit Cheese &amp; crackers Basket of Seasonal Fruit Fruit Yoghurt</p>

Over 75% 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 organic. We use higher animal welfare meat and MSC Fish. A fresh salad bowl with wholemeal bread and fresh drinking water is served daily.

Our award-winning Oldham Education Catering Service 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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