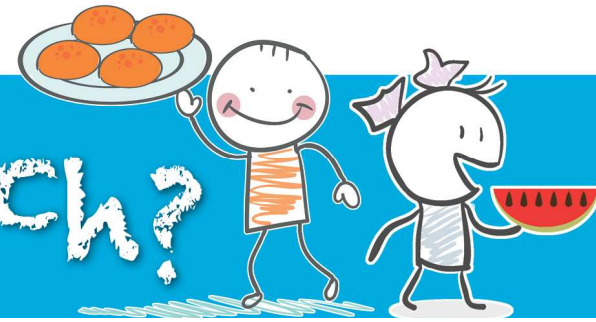


# What's For LUNCH?



## Menu Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat free
<p><b>Choice A</b> Homemade Spaghetti Bolognese</p> <p><b>Choice B</b> <b>MSC Oven Baked Fish</b></p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato with Savoury Cheese Filling</b></p> <p><b>Vegetable selection</b> Sweetcorn /Marrowfat peas Oven Baked Diced Herby Potatoes</p> <p><b>Dessert</b> Homemade Mandarin Muffin Basket of Fresh Seasonal Fruit . Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Creamy Chicken Pasta</p> <p><b>Choice B</b> Homemade Tuna &amp; Tomato pinwheel .</p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato with Baked Beans</b></p> <p><b>Vegetable selection</b> Medley of Vegetables Skin on Wedges .</p> <p><b>Dessert</b> Fruity Jelly with Ice Cream Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Cottage Pie.</p> <p><b>Choice B</b> Homemade Cheese and Tomato Quiche</p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato With Crunchy Coleslaw</b></p> <p><b>Vegetable selection</b> Carrots /Cabbage Roast Potatoes</p> <p><b>Dessert</b> Homemade Shortbread Finger Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> <b>Outdoor Reared oven Baked Sausages in Gravy. Halal Chicken Sausage</b></p> <p><b>Choice B</b> Homemade Mac &amp; Cheese</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Tuna Mayonnaise</p> <p><b>Vegetable selection</b> Garden Peas &amp; Sweetcorn Creamed potatoes</p> <p><b>Dessert</b> Homemade Chocolate Sponge served with custard Basket of Fresh Seasonal Fruit . Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Wholemeal Cheese and Tomato Pizza</p> <p><b>Choice B</b> Moroccan falafel sub With yogurt &amp; cucumber dressing</p> <p><b>Choice C</b> <b>Oven Baked Jacket Potato With Baked Beans</b> Vegetable selection Baked Beans/Salad Bowl Oven Baked Chips</p> <p><b>Dessert</b> Artic Roll Cheese &amp; Crackers Basket of Fresh 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 of which are 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 on site each day.

[www.oldham.gov.uk/school-meals](http://www.oldham.gov.uk/school-meals)

Allergen information available on request



Oldham  
Council

Mayfield