



Menu A Week 3

Monday	Tuesday Meat free	Wednesday	Thursday	Friday Meat Free
Choice A Halal Chicken Sausage Choice B Homemade Cheese and red pepper quiche Choice C Jacket potato with baked Tuna filling. Vegetable selection Homemade oven baked wedges. Baked beans. Medley of vegetables	Choice A MSC Fish Fingers Choice B Vegetarian Meatballs Served with Wholemeal Tomato pasta Bake. Choice C Jacket Potato with Savoury Cheese Filling Vegetable selection Creamed potatoes Sweetcorn Garden Peas	Choice A Roast of the day Choice B Homemade Cheese & Tomato Puff Choice C Savoury Tuna Roll Vegetable selection Creamed and Roast Potatoes Fresh Broccoli Carrot batons	Choice A Homemade Beef Lasagne Served with a crusty roll. Choice B Tuna Wrap Choice C Jacket potato with Baked Beans filling.	Choice A Homemade Chefs Pizza Choice B Msc Oven baked Fishcake. Choice C Jacket Potato with Baked Beans Filling
Dessert Fruit Mousse Pots Basket of Fresh Seasonal Fruit Fruit Organic Yeo Valley Yoghurt	Dessert Homemade Fruity flapjack Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt	Dessert Homemade Rice Pudding Cheese and crackers Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt	Dessert Rainbow jelly pots Fresh Fruit Organic Yeo Valley Yoghurt	Dessert Homemade Rice Pudding Cheese and crackers Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt

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 onsite each day.

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

Winter 2024



Oldham
Council