

Monday

Tuesday Meat free

Wednesday

Thursday

Friday Meat free

Choice A

Homemade Chicken Tikka Masala 50/50 Rice

Choice B Folded Savoury Omelette

Choice C

Oven Baked Jacket with Baked Beans Filling

Vegetable selection Peas& Sweetcorn Mix Homemade Herby Diced Potatoes.

Dessert

Fruity Mousse Sundae Basket of Fresh Seasonal Fruit Fruit Yoghurt Choice A

Homemade Cheese & Bean Pie

Choice B

Wholemeal Tomato and Sweet Pepper Pasta & Crusty Roll

Choice C
Oven Baked Jacket Potato
with Savoury Tuna Filling

Vegetable selection Medley of Vegetables Baked Beans

Dessert

Homemade Iced Lemon Slice Basket of Fresh Seasonal Fruit Fruit Yoghurt Choice A Roast Gammon

Choice B Savoury Vegetarian Meatballs

Choice C
Oven Baked Jacket Potato
with Grated Cheese.

Vegetable selection Fresh Broccoli /Carrots Creamed /Roast Potatoes

Dessert

Homemade Fruity Flapjack finger Basket of Seasonal Fruit. Fruit Yoghurt Choice A

Cajun Chicken Filled Wrap

Choice B

Plant based vegetarian meatballs in Tomato & Basil sauce

Choice C

Oven Baked Jacket Potato with Tuna Mayonnaise

Vegetable selection

Sweetcorn /Homemade Coleslaw Savoury Rice / Pasta

Dessert

Homemade Eves Pudding served with Custard Sauce Basket of Fresh Seasonal Fruit Fruit Yoghurt Choice A

Homemade cheese and Tomato pizza slice

Choice B
MSC Salmon Fish fingers

Choice C Oven Baked Jacket Potato Baked Beans

Vegetable Selection
Baked Beans / Mixed Salad
Oven baked chunky chips

Dessert

Homemade Ginger Biscuit Cheese & crackers Basket of Seasonal Fruit Fruit 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 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.



