

# What's For LUNCH?



Menu  
Week 3

Monday	Tuesday Meat free	Wednesday	Thursday	Friday Meat Free
<p><b>Choice A</b> Chicken Curry of the day with 50/50 Rice</p> <p><b>Choice B</b> Freshly Made Cheese Wrap</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Tuna Mayonnaise Filling</p> <p><b>Vegetable selection</b> Medley of Vegetables Skin on Potato Wedges</p> <p><b>Dessert</b> Freshly Whipped Chocolate and Orange Mousse Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Cheese and Onion Pie</p> <p><b>Choice B</b> MSc Oven Baked Bubble Fish</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Baked Beans Filling</p> <p><b>Vegetable selection</b> Sweetcorn / Marrowfat Peas Creamed Potatoes</p> <p><b>Dessert</b> Homemade Iced Chocolate Brownie Square Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Roast Chicken Dinner</p> <p><b>Choice B</b> Warm Cheese Panni Melt served with a mixed Side Salad</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Tuna Mayonnaise Filling</p> <p><b>Vegetable selection</b> Carrots / Broccoli Creamed and Roast Potatoes</p> <p><b>Dessert</b> Homemade Shortbread Round Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Spaghetti Bolognaise</p> <p><b>Choice B</b> Oven Baked Vegetarian Roll</p> <p><b>Choice C</b> Wholemeal Egg Mayonnaise Sandwich</p> <p><b>Vegetable selection</b> Peas / Fresh Salad Bowl Homemade Diced Herby Potatoes.</p> <p><b>Dessert</b> Homemade Vanilla &amp; Fruit Coulis Sponge and Custard Basket of Fresh Seasonal Fruit Fruit Yoghurt</p>	<p><b>Choice A</b> Homemade Cheese &amp; Tomato Pizza</p> <p><b>Choice B</b> Wholemeal Pasta Neapolitan and Quorn Bake</p> <p><b>Choice C</b> Oven Baked Jacket Potato with Baked Beans .</p> <p><b>Vegetable selection</b> Fresh Salad Bowl . Oven Baked Chunky chips</p> <p><b>Dessert</b> Iced Fruit Finger Cheese &amp; Crackers</p> <p>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 onsite each day.

[www.oldham.gov.uk/school meals](http://www.oldham.gov.uk/school%20meals) Allergen information available on request



Oldham  
Council

St Georges