

# What's For LUNCH?



## Menu A Week 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Balti 50/50 Rice</p> <p>Msc Oven Baked Salmon Fillet in Wholemeal Crumb Coating</p> <p>Oven –Baked Jacket Potato with Baked Beans Filling</p> <p>Garden Peas Sweetcorn Homemade Spicy Jacket Wedges</p> <p>Homemade Chocolate and Pear Sponge &amp; Custard Sauce Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Spaghetti Bolognese.</p> <p>Vegetarian Sausage Roll</p> <p>Assorted Wraps</p> <p>Baked Beans Medley of Vegetables Oven Baked Croquette Potatoes</p> <p>Sheena's layered Fruit Sundae Surprise</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast Chicken and Stuffing</p> <p>Homemade Scone based Cheese and Potato Whirl</p> <p>Oven-baked Jacket potato with Msc Tuna filling</p> <p>Broccoli Fresh Carrot Batons Creamed and Roasted Potatoes</p> <p>Cheese and Crackers</p> <p>Fresh Fruit Salad &amp; Ice Cream</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Deep filled Meat &amp; Potato Pie.</p> <p>Homemade Creamy tomato and Basil Pasta Shells served with a Crusty Roll</p> <p>Assorted Sandwich Platter</p> <p>Sliced Beetroot in natural juice Cobettes</p> <p>Homemade Creamy Rice Pudding and Fruit Coulis</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Chefs Homemade Choice Pizza</p> <p>MSc Fish Finger Baps</p> <p>Oven Baked Jacket Potato with Savoury Cheese Filling</p> <p>Baked Beans Mixed Salad bowl Oven Baked Chunky Chips</p> <p>Apple Flapjack Triangles</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>

Over 90% 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 bar 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

**Burnley Brow**



**Oldham**  
Council

# What's For LUNCH?



## Menu A Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Lasagne &amp; Crusty Roll</p> <p>Msc Oven Baked Bubble Fish</p> <p>Assorted Wraps</p> <p>Garden Peas Seasonal Salad Bowl New Potatoes</p> <p>Jam sponge &amp; Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chicken Pilaff</p> <p>Tortellini Pasta in a homemade Tomato Sauce</p> <p>Oven Baked Jacket Potato with Baked Beans</p> <p>Medley of Vegetables Sweetcorn</p> <p>Fresh Fruit Mousse Pots</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast Chicken Fillets</p> <p>Msc Oven baked Fish Finger</p> <p>Tuna &amp; Cheese Melt</p> <p>Fresh Carrots Cabbage Baked Beans Roast Potatoes Creamed Potatoes</p> <p>Artic Roll</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Halal Burger served with Tomato Salsa</p> <p>Homemade Cheese and Onion Pie</p> <p>Oven Baked Jacket Potato served with homemade Cheesy Crunchy Coleslaw</p> <p>Fresh Broccoli Florets Cobetts Homemade oven baked Wedges</p> <p>Crunchy Apple Crumble and Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Msc Alaskan Pollock Fillet</p> <p>Homemade Chefs Pizza</p> <p>Sandwich Selection</p> <p>Chunky Chips Salad Pots Baked Beans</p> <p>Organic Milk Shake Anzac Biscuits</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>

Over 90% 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 bar 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.

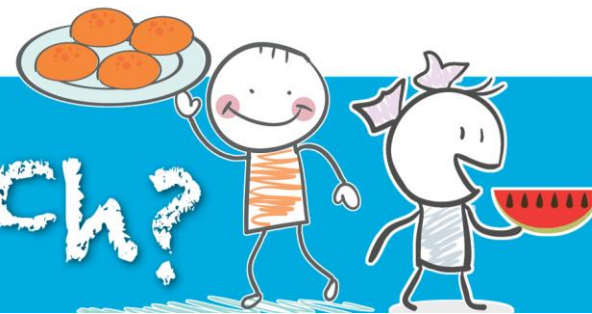
[www.oldham.gov.uk/school-meals](http://www.oldham.gov.uk/school-meals)

Allergen information available on request

**Burnley Brow**



# What's For LUNCH?



Menu A  
Week 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Savoury Mince Taco</p> <p>Msc Breaded Fish Cakes</p> <p>Oven-baked Jacket Potato with Tuna &amp; Sweetcorn Filling</p> <p>Savoury Rice Creamed Potatoes Marrowfat Peas Sweetcorn</p> <p>Syrup Sponge &amp; Organic Custard Sauce</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Oven Baked Halal Chicken Sausages</p> <p>Homemade Macaroni Cheese</p> <p>Savoury Egg Mayonnaise filled Torpedo Roll</p> <p>Homemade spicy Herby Diced Potatoes Medley of Seasonal Vegetables</p> <p>Blueberry Crumble Muffin</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Savoury Minced Beef &amp; Fluffy Dumplings</p> <p>Homemade Cheese &amp; Tomato Quiche</p> <p>Oven-baked Jacket Potato with Baked Beans Filling</p> <p>Fresh Carrots Broccoli Creamed Potatoes Roast Potatoes</p> <p>Shortbread Round Biscuit</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chicken Fajita Wrap</p> <p>Charlene's Vegetarian Marinara Meatballs on a bed of Spaghetti</p> <p>Assorted Sandwich platter</p> <p>Potatoes Croquettes Garden Peas &amp; Sweetcorn</p> <p>Coco &amp; Banana Tray Bake and Custard</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Msc Fish Fingers</p> <p>Chefs Homemade Vegetarian Pizza of the Day</p> <p>Oven baked Jacket Potato with Cheese Filling</p> <p>Oven Baked Chunky chips Baked Beans Salad Pots</p> <p>Rainbow Jelly Pots Cheese &amp; Biscuits</p> <p>Basket of Fresh Seasonal Fruit and Fruit Pots</p> <p>Organic Yeo Valley Yoghurt</p>

Over 90% 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 bar 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

**Burnley Brow**

