

What's For LUNCH?



Menu A
Week 2

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

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

Allergen information available on request

Alt Academy



Oldham
Council