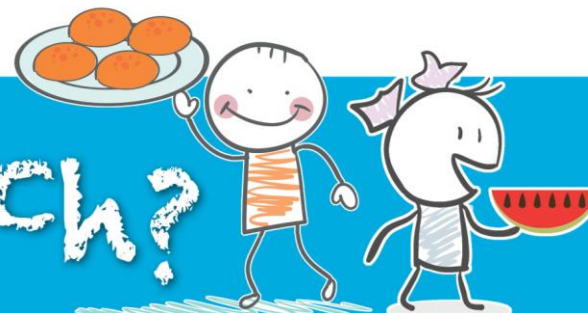


# What's For LUNCH?



Menu A  
Week 3

Monday	Tuesday Meat free	Wednesday	Thursday	Friday Meat Free
<p><b>Choice A</b> Homemade Pasta Bolognese Halal Pasta Bolognese</p> <p><b>Choice B</b> <b>Oven Baked Vegetable Roll</b></p> <p><b>Choice C</b> Cheese &amp; Salad Filled Sandwich</p> <p><b>Vegetable selection</b> Creamed Potatoes Baked Beans</p> <p><b>Dessert</b> Homemade Shortbread Finger Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> MSC Fish Fingers</p> <p><b>Choice B</b> Homemade Tomato &amp; Cheese Pizza Style Panini</p> <p><b>Choice C</b> Jacket Potato with Baked Beans Filling</p> <p><b>Vegetable selection</b> Homemade Jacket Wedges Peas &amp; Sweetcorn</p> <p><b>Dessert</b> Homemade Syrup Sponge served Creamy Custard. Basket of Fresh Seasonal Fruit or Fresh Fruit Platter Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Baked Sausages in Gravy Halal Chicken Sausages</p> <p><b>Choice B</b> Tomato Pasta Bake</p> <p><b>Choice C</b> Jacket Potato with Cheesy Coleslaw Filling</p> <p><b>Vegetable selection</b> Creamed and Roast Potatoes Seasonal Vegetables</p> <p><b>Dessert</b> Fresh Sliced Melon <b>Homemade raspberry Round</b></p> <p>Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Homemade Chicken Curry served with 50/50 rice. Halal Chicken Curry</p> <p><b>Choice B</b> Homemade Cheese &amp; Bean Pie</p> <p><b>Choice C</b> Wholemeal Tuna &amp; Salad Sandwich <b>Vegetable selection</b> Baked Herby Diced Potatoes Medley of Vegetables.</p> <p><b>Dessert</b> Ice Cream and drizzled with Fruit coulis. Cheese and Biscuits Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Homemade Cheese &amp; Tomato Pizza</p> <p><b>Choice B</b> Wholemeal Vegetarian Quorn Pasta Bake</p> <p><b>Choice C</b> Jacket Potato with Baked Beans Filling</p> <p><b>Vegetable selection</b> Oven Baked Chunky Chips Baked Beans Salad Pots</p> <p><b>Dessert</b> Homemade Fruit crumble topped Muffin served with a glass of milk Organic Yeo Valley Yoghurt Basket of Fresh Seasonal Fruit</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-meals) Allergen information available on request

Summer 2024 Crompton Primary



Oldham  
Council