

# What's For LUNCH?



## Menu A Week 1

Monday	Tuesday <small>Meat free</small>	Wednesday	Thursday	Friday <small>Meat free</small>
<p><b>Choice A</b> Homemade Chilli Con Carne served with 50/50 Rice. Halal Chilli Con Carne</p> <p><b>Choice B</b> MSC Salmon Fishcake.</p> <p><b>Choice C</b> Fresh Cheddar Cheese &amp; Salad Wrap.</p> <p><b>Vegetable Selection</b> Homemade Herby Diced Potatoes Medley Of Vegetables Baked Beans</p> <p><b>Dessert</b> Fruity Mousse made with Organic Milk Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Wholemeal Italian Style Pasta</p> <p><b>Choice B</b> Homemade Cheese &amp; Onion Pie</p> <p><b>Choice C</b> Jacket Potato with Baked Beans Filling</p> <p><b>Vegetable Selection</b> Seasoned Homemade Potato Wedges Peas &amp; Sweetcorn</p> <p><b>Dessert</b> Homemade Chocolate &amp; Orange Muffin. Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Traditional Roast Chicken Dinner Halal Roast Chicken</p> <p><b>Choice B</b> Savoury Omelette</p> <p><b>Choice C</b> Jacket Potato with Tuna &amp; Sweetcorn Filling</p> <p><b>Vegetable Selection</b> Creamed &amp; Roast Potatoes Seasonal Fresh Vegetables</p> <p><b>Dessert</b> Fresh Fruit &amp; Jelly Pots Cheese and Crackers Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Farm Assured oven Baked Sausages Halal Chicken Sausages</p> <p><b>Choice B</b> Homemade Macaroni Cheese</p> <p><b>Choice C</b> Ham Roll served with pasta salad.</p> <p><b>Vegetable Selection</b> Creamed Potatoes Sweetcorn Garden Peas</p> <p><b>Dessert</b> Homemade Jam Sponge served with Creamy Custard Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Homemade Pizza Margherita</p> <p><b>Choice B</b> MSC Bubble Fish</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 Shortbread Round Basket of Seasonal Fruit Organic Yeo Valley 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 organic. We use higher animal welfare meat and MSC Fish. fresh salad bowl, 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