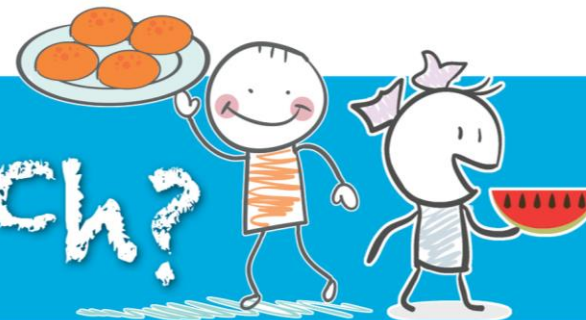


# What's For LUNCH?



## Menu A Week 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat free
<p><b>Choice A</b> Homemade Chicken Curry Served with 50/50 Rice</p> <p><b>Choice B</b> Swedish style Vegan Meatballs in Tomato Sauce served with pasta twists.</p> <p><b>Choice C</b> Jacket Potato with Savoury Cheese filling</p> <p><b>Vegetable Selection</b> Selection of mixed vegetables</p> <p><b>Dessert</b> Homemade Fruity Flapjack Finger Seasonal Fresh Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Tasty Beefburger in a Bun served with Homemade tomato sauce.</p> <p><b>Choice B</b> <b>Tuna &amp; Salad filled Wrap.</b></p> <p><b>Choice C</b> Jacket Potato with Baked Beans</p> <p><b>Vegetable Selection</b> Homemade Oven Baked Wedges Peas &amp; Sweetcorn</p> <p><b>Dessert</b> Homemade Marble Sponge made with Fruit Coulis served with Custard. Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Homemade Meat Pie</p> <p><b>Choice B</b> MSC Fish Cake</p> <p><b>Choice C</b> Jacket Potato with Savoury Cheese Coleslaw</p> <p><b>Vegetable Selection</b> Creamed Potatoes Seasonal Fresh Vegetables</p> <p><b>Dessert</b> Arctic Roll &amp; Fresh Fruit Salad Cheese and Crackers Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Homemade Chicken Fajitas</p> <p><b>Choice B</b> Homemade Macaroni Cheese</p> <p><b>Choice C</b> Savoury Tuna filled Roll.</p> <p><b>Vegetable Selection</b> Roast Potatoes Fresh Broccoli Medley of Vegetables</p> <p><b>Dessert</b> Homemade Ginger Sponge &amp; Creamy custard Fresh Seasonal Fruit Organic Yeo Valley Yoghurt</p>	<p><b>Choice A</b> Chefs Choice Homemade Pizza</p> <p><b>Choice B</b> Vegetarian Ravioli</p> <p><b>Choice C</b> Jacket Potato &amp; Baked Beans</p> <p><b>Vegetable Selection</b> Oven Baked Chunky Chips Baked Beans Salad Pots</p> <p><b>Dessert</b> Homemade Oaty cookie Basket of Fresh 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 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 on site each day.

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

Allergen information available on request

Summer 2024 St Georges

