# Menu A Week 1

### Monday

Homemade Meat & Potato Pie

Pasta parcels in tomato Sauce

Baked Potato with Cheese & Bean Filling

Creamed Potatoes Sweetcorn Fresh Broccoli Florets

Seasonal Fruit Sundae

Basket of Fresh Seasonal Fruit or Mandarin Orange Pots

Organic Yeo Valley Yoghurt

## Tuesday

Homemade Chicken Tikka Masala

MSC Salmon Fish Fingers with Lemon Wedge

50/50 Rice Seasoned Potato Wedges Marrowfat Peas Medley of Vegetables

Homemade Cocoa &Mandarin Sponge with Custard

Basket of Fresh Seasonal Fruit or Melon Slices

Organic Yeo Valley Yoghurt

# Wednesday

Home Baked Ham Joint

Homemade Cheese and Tomato Quiche

Baked Potato with Baked Beans Filling

Creamed & Roast Potatoes Fresh Cabbage and Baton Carrots

Homemade Blueberry Flapjack Squares

Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot

Organic Yeo Valley Yoghurt

# Thursday

Spicy Chicken served on Flatbread with Yogurt Raita

MSC Oven Baked Bubble Fish Fillet

Baked Potato with Tuna Filling

Homemade Croquette Potatoes Sweetcorn Cobbett's Homemade Chunky Coleslaw

**Melting Moments** 

Basket of Fresh Seasonal Fruit

Organic Yeo Valley Yoghurt

### Friday Meat Free

Vegetarian Meatballs

Homemade Cheese &Tomato Scone Based Pizza Slice

Oven Baked Thick Cut Chips Baked Beans Garden Peas

Homemade Zesty Lemon Sponge & Custard Sauce made with Organic Milk

Basket of Fresh Seasonal Fruit or Fresh Fruit Platter

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 such as Organic Milk, Yoghurt, Cheese, Eggs, Flour, Fresh Meat (menu A), Vegetables, Higher Animal welfare meat, MSC Fish and Tuna. We serve daily a fresh salad bar with wholemeal bread and fresh drinking water is also available.

Our Gold award-winning Education Catering Service Oldham guarantees that children are getting a healthy balanced meal 5 days a week using fresh products cooked onsite each day.









