

St. Luke's CE Primary School



What's For LUNCH?



Menu A
Week 1

Menu 1 – Week Beginning 13th January & 3rd February 2020

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Pilaff</p> <p>MSC Bubble Fish with Lemon Wedge</p> <p>Baked Potato with Cheese Savoury Filling</p> <p>Creamed Potatoes Peas & Sweetcorn mix</p> <p>Homemade Syrup Sponge with Creamy Custard</p> <p>Basket of Fresh Seasonal Fruit or Melon Slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Sausage Roll</p> <p>Wholemeal Pasta Neapolitan & Crusty Roll</p> <p>Tuna Salad filled Pitta Bread</p> <p>Seasoned Potato Wedges Medley of Vegetables Baked Beans</p> <p>Banana Mousse with Toffee Sauce</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Beef & Dumplings</p> <p>Homemade Cheese and Onion Pie</p> <p>Baked Potato with Baked Beans Filling</p> <p>Creamed & Roast Potatoes Fresh Broccoli</p> <p>Carrots Batons</p> <p>Homemade Chocolate coated Flapjack Finger</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Fillet of Chicken Burger in a Bun</p> <p>Homemade Vegetable Lasagne & Garlic Bread</p> <p>Baked Potato with Tuna & Sweetcorn Filling</p> <p>Homemade Herby Diced Potatoes</p> <p>Sweetcorn Cobettes</p> <p>Garden Peas</p> <p>Homemade Vanilla Sponge & Chocolate Sauce made with Organic Milk</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>MSC Fish Finger Wrap</p> <p>Homemade Wholemeal Cheese & Tomato Pizza Slice</p> <p>Baked Potato with Baked Bean & Cheese</p> <p>Oven Baked Thick Cut Chips</p> <p>Baked Beans</p> <p>Salad Pots</p> <p>Fresh fruit Salad & Neapolitan Ice cream</p> <p>Cheese & crackers</p> <p>Organic Yeo Valley Yoghurt</p>

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.

www.oldham.gov.uk/school-meals Allergen information available on request

What's For LUNCH?



Menu A
Week 2

Menu 2 – Week Beginning 20th January & 10th February 2020

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
Homemade Spaghetti Bolognese MSC Salmon/Cod Fish fingers Cheese Savoury Wrap Homemade Herby Diced Potatoes Sweetcorn Peas Fruity Mousse Sundae Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt	Oven Baked Sausages Mac n Cheese Baked Jacket Potatoes with Tuna & Sweetcorn filling Creamed Potatoes Baked Beans Medley of Vegetables Homemade Jam & Custard made with Organic Milk Basket of Fresh Seasonal Fruit or Melon slices Organic Yeo Valley Yoghurt	Roast of the Day Homemade Cheese & Tomato Quiche Baked Potato with Baked Beans filling Creamed & Roast Potatoes Fresh Carrot and Fresh Cabbage Homemade Fairtrade cocoa crispie cake. Basket of Fresh Seasonal Fruit or Fresh Fruit Salad Pot Organic Yeo Valley Yoghurt	Homemade Chicken Pie MSC Fish cake Savoury Cheese Panini Homemade Wedges Fresh Broccoli Medley of Vegetables Homemade Ginger Sponge & Creamy Custard made with Organic Milk Basket of Fresh Seasonal Fruit Organic Yeo Valley Yoghurt	Chefs Choice Pizza Quorn Dippers with Homemade Tomato Sauce Baked Jacket Potato with Savoury Cheese filling Chunky Chips Salad Pots Baked Beans Oaty Chocolate Chip Cookie Cheese and 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

What's For LUNCH?



Menu A
Week 3

Menu 3 – Week Beginning 27th January 2020

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
<p>Homemade Chicken Curry of the day with 50/50 rice</p> <p>Savoury Omelette</p> <p>Stuffed pitta with Tuna & Sweetcorn with Salad</p> <p>Medley of Vegetables Herby diced potatoes</p> <p>Homemade zesty lemon sponge & Custard made with organic milk</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Chilli Beef & Pasta</p> <p>MSC Fillet of Fish</p> <p>Baked Jacket Potato with Cheesy Coleslaw</p> <p>Sweetcorn/Marrowfat Peas Homemade jacket wedges</p> <p>Homemade individual upside-down cheesecake</p> <p>Basket of Fresh Seasonal Fruit or Melon slices</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Roast of the Day</p> <p>Homemade Cheese Pinwheels</p> <p>Baked Potato and Tuna Mayonnaise Filling</p> <p>Fresh Carrots Broccoli Florets Creamed and Roast Potatoes</p> <p>Homemade Shortbread Round</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Savoury Meat and Potato Pie</p> <p>Spicy Tomato Penne Pasta</p> <p>Savoury Cheese Melt</p> <p>Fresh Broccoli & Sweetcorn Homemade Herby Diced Potatoes</p> <p>Homemade chocolate and mandarin sponge and Custard made with organic milk</p> <p>Basket of Fresh Seasonal Fruit or Fresh Fruit Platter</p> <p>Organic Yeo Valley Yoghurt</p>	<p>Homemade Cheese and Tomato Pizza</p> <p>MSC Fish Cake</p> <p>Oven Baked Jacket Potato with Baked Beans & Cheese Filling</p> <p>Garden Peas Salad Pot Oven Baked Chunky chips</p> <p>Rainbow Jelly Pots</p> <p>Basket of Fresh Seasonal Fruit</p> <p>Organic Yeo Valley Yoghurt</p>

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.

www.oldham.gov.uk/school-meals Allergen information available on request