

Bunbury Aldersey CE Primary Menu Autumn/Winter 2017/18

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1
6th Nov
27th Nov
18th Dec
22nd Jan
12th Feb
12th March
16th April

Hidden Vegetable Pizza
with Paprika Potatoes

Jacket Potato with a
Choice of Filling/s (v)

Choc Crunch with
Fruit Chunk

Organic Beef/ Quorn Burger
with Potato Wedges

Korma Falafel Wrap with
Savoury Rice (v)

Dorset Apple Cake with
Custard

Beef Bolognaise with
Garlic Bread

Jacket Potato with a
Choice of Filling/s (v)

Carrot & Pineapple Muffin

Paprika Chicken with
Vegetable Cous Cous

Vegetarian Sausage Roll
with Potatoes & Gravy (v)

Steamed Pear & Peach
Sponge with Custard

Gammon & Pineapple
with Chips & Garden Peas

Fish Fingers/Salmon Fish
Fingers with Chips

Lemon Biscuit with Fruit
Chunk

WEEK 2
13th Nov
4th Dec
8th Jan
29th Jan
26th Feb
19th March
23rd April

Cheesy Pasta (v)

Quorn & Vegetable Stir
Fry with Noodles (v)

Oatie Biscuit with
Fruit Chunk

Chicken Korma with Rice
& Cous Cous

Jacket Potato with a
Choice of Filling/s (v)

Cocoa Beetroot Brownie
with Choc Sauce

Butchers Pork/ Quorn
Sausage Toad in the Hole

Cheesy Vegetable Bake
(v)

Apple & Rhubarb
Flapjack Slice

Beef & Potato Pie with
Boiled Potatoes

One Pot Italian Bean Bake

Chocolate Crispie Bar

Hunters Chicken with
Chips

Bubble Coated Fish with
Chips

Banana Muffin

WEEK 3
20th Nov
11th Dec
15th Jan
5th Feb,
5th March
26th March
30th May

Tuza Pasta in a Tomato
Sauce

Quorn & Sweet Potato Curry in
a Soft Tortilla Boat with Rice

Flapjack Finger
with Fruit Chunk

Chicken Pasta

Salmon Fish Fingers with
Tomato Pasta/ Herby Potatoes

Tangy Lemon Cake

Roast Pork with Apple
Sauce, Stuffing & Gravy

Vegetable Pasta Bake (v)

Scotch Pancake with Vanilla
Ice Cream & Fruit Coulis

Mild Beef Chilli Enchilada
with Rice

Cheesy Potato Tortilla (v)

Choc Puddle Cake with
Mandarin Puree

Butchers/ Quorn Sausage
All Day Breakfast

Crunchy Baked Fish
Fillet/Goujons & Wedges

Sultana Cookie



GOLD CATERING

Available daily –, selection of vegetables and/or salad bar, bread basket, seasonal fruit platter, organic yogurt and a selection of drinks including water and milk.

Fresh meat is supplied by local butchers Quality Cuts of Sandbach, Littler's of Northwich and Barrows of Bollington.

All butchers meat is farm assured.

We use organic beef burgers from Lower Hurst Farm in Derbyshire

We use MSC fish and free range eggs.

75% of dishes are homemade – These dishes are freshly prepared and cooked on site by the catering team.

Potatoes, vegetables & fruit are sourced locally when in season. Bread, milk, cheese & eggs are sourced from within the North West.

We use Mornflake Organic oats.



CATERING WITH THE
RIGHT INGREDIENTS