

Edleston Primary Menu Spring/Summer 2017

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

8th May, 5th June
26th June, 17th July,
11th Sept, 2nd Oct
23rd Oct

BBQ Chicken In a Soft
Tortilla Boat Served with
Rice
Or

Vegetarian Sausage Roll(v)
with Mash & Gravy

Melting Moment

Organic Beef or Quorn(v)
Burger in a Bap with
Ketchup ½ Potato Wedges
Or

Cheesy Pasta(v)

Cookie Selection

Homemade Pizza Selection
with Pasta Salad
Or

Sub Roll or Wrap Filled
with Ham, Cheese or Tuna

Peaches
with Ice Cream

Beef Bolognese with
Garlic Bread
Or

Jacket Potato with a
Choice of Fillings(v)

Lemon Bite Biscuit

Chicken
with Chips
Or
Fish Finger
with Chips & Ketchup

Kracholette

WEEK 2

15th May, 12th June
3rd July, 24th July
18th Sept, 9th Oct

Chicken Korma
with Rice & Cous Cous
Or

Vegetarian Sausage
Roll(v) with Potatoes

Chocolate cake

Meatballs In a Tomato
Sauce with Wholemeal
Spaghetti
Or

Cheese Toastie (v)

Raspberry Mousse Slice

Homemade Pizza Selection
with Pasta Salad
Or

Sub Roll or Wrap Filled with
Ham, Cheese or Tuna

Fruit Jelly

Roast Turkey or Quorn
Fillet(v) Stuffing & Gravy
with Dry Roast Potatoes

Ginger Biscuit

Southern Style Chicken
Fillet with Chips
Or

Fish Fillet
with Ketchup & Chips

Flapjack

WEEK 3

22nd May, 19th June
10th July, 4th Sept
25th Sept, 16th Oct

Chicken Wrap with Rice
Or
Vegetarian Sausage Roll(v)
with Potato Wedges

Cake Slice

Vegetable Lasagne
with Garlic Bread
Or

Jacket Potato with a
Choice of Fillings(v)

Flapjack

Homemade Pizza
Selection with Pasta Salad
Or

Sub Roll or Wrap Filled
with Ham, Cheese or Tuna

Ice Cream with Fruit

Roast Chicken or Quorn
Fillet(v),
Stuffing & Gravy with Dry
Roast/Creamed Potatoes

Chocolate Muffin

Quorn(v)/Butchers
Sausage Hot Dog with Chips
Or
Fish Goujons with Ketchup &
Chips

Cookie Selection
with Milkshake

Sandwiches available Monday, Tuesday and Thursday

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

Fresh meat is supplied by local butchers Quality Cuts of Sandbach, Littlers of Northwich and Barrows of Bollington. All meat is farm assured. We use organic beefburgers and organic meatballs 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, organic milk, cheese & eggs are sourced from within the North West. We use Mornflake Organic oats.



GOLD CATERING



CATERING WITH THE
RIGHT INGREDIENTS