

# Edleston Primary Menu Spring/Summer 2018

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

7<sup>th</sup> May, 4<sup>th</sup> June,  
25<sup>th</sup> June, 16<sup>th</sup> July,  
3<sup>rd</sup> Sept, 24<sup>th</sup> Sept,  
15<sup>th</sup> Oct

Chicken Korma  
with Rice & Cous Cous  
Or  
Jacket Potato with  
a Choice of Fillings(v)

Orange Surprise Traybake

Cheese & Tomato Pasta(v)  
with Garlic Bread  
Or  
Vegetarian Sausage Roll(v)  
with Potatoes

Oatie Biscuit

"Pizza & Pasta"  
Or  
Chicken Fillet in a Wrap

Chocolate Sponge

Cheese Toastie(v)  
Or  
Vegetarian Spaghetti  
Bolognese(v)with Garlic Bread

Shortbread  
with Fruit Chunk

Southern Style Chicken Fillet,  
& Chips  
Or

Vinegar Infused  
Fish Goujons with Chips,  
Beans/Mushy Peas

Cookie with Milkshake

### WEEK 2

14<sup>th</sup> May, 11<sup>th</sup> June,  
2<sup>nd</sup> July, 23<sup>rd</sup> July,  
10<sup>th</sup> Sept, 1<sup>st</sup> Oct  
22<sup>nd</sup> Oct

Chicken Fillet & Gravy  
with Roast & Creamed  
Potatoes  
Or

Quorn Fillet(v)& Gravy with  
Roast & Creamed Potatoes

Chocolate Crunch  
with Fruit Chunk

Fish Fingers with Potato  
Choice  
Or

Jacket Potato with a  
Choice of Fillings(v)

Flapjack with Fruit

"Pizza & Pasta"  
Or  
Quorn Burger In a Bap(v)

Fruit Jelly & Ice Cream

Beef Lasagne with  
Garlic Bread  
Or

Vegetarian Sausage Roll(v)  
with Potatoes

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage  
& Chips  
Or

Harry Ramsden's Battered  
Fish with Chips & Baked  
Beans/Mushy Peas

Pancake, Ice Cream  
& Fruit Coulis

### WEEK 3

21<sup>st</sup> May, 18<sup>th</sup> June, 9<sup>th</sup>  
July, 17<sup>th</sup> Sept,  
8<sup>th</sup> Oct

Homemade Chicken Nuggets  
with Saute Potatoes  
Or  
Jacket Potato with a  
Choice of Fillings(v)

Flapjack

Organic Beef/Quorn Burger  
in a Bap with Potato Wedges  
Or  
Vegetable Lasagne (v)  
with Garlic Bread

Fruit Sponge

"Pizza & Pasta"  
Or  
Spicy Quorn (v) in a Soft  
Tortilla Boat with Rice

Angel Delight

Chicken & Tomato  
Pasta Bake  
Or  
Ploughmans Toastie (v)

Lemon Sponge

Roast Gammon, Pineapple  
with Chips  
Or  
Fish Fingers with Chips &  
Peas/Baked Beans

Frozen Yogurt Ice Cream

**A Sandwich choice of; ham, cheese, tuna or egg mayo is available daily**

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, Littlers of Northwich and Barrows of Bollington.

All butchers meat is farm assured pork, turkey & chicken is red tractor certified.

We use organic beefburgers 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.



GOLD CATERING



CATERING WITH THE  
RIGHT INGREDIENTS