Bexton Menu 2015/16 Winter

Monday

Organic Beef Bites (Gluten Free) with Creamed Potato & Gravy

Tomato, Red Pepper & Mozz Sausage(v) with Pasta

Flapjack Finger with Fruit

WEEK 2
25th April

April

Salmon Fish Fingers with
(Gluten Free) Potato Wedges

Coconut Crunch with Fruit

New Menu coming soon to start Tuesday 2nd May

WEEK 1

18th April

Tuesday

Chicken Korma with
Rice & Cous Cous
Or
Crunchy Baked Fish with

Angel Delight with Fruit

Herb Potatoes

Pork Chasseur (Free Range Pork) with Rice

Vegetarian Sausage Roll(v) with Creamed Potato

Apple & Rhubarb Crumble & Custard

Wednesday

Roast of the Day with Cheesy Potato Gratin Or Jacket Potato with a Choice of Fillings (v)

Winter Sponge & Custard Roast of the Day with Creamed Potatoes

Jacket Potato with a Choice of Fillings

Lemon Spice Cake with Custard

Thursday

Pork Casserole (Free Range Pork) with Homemade Bread or Pasta Italienne(v)

Oat & Raisin Cookie with
Milkshake
Spaghetti Bolognese
with Garlic Bread
Or
Jacket Potato with a

Chocolate Penny with Milkshake

Choice of Fillings (v)

Friday

Southern Style Chicken with Chips Or Fish Fingers with Chips

Coco Brownie Surprise

Free Range Pork/Quorn Sausage with Scrambled Egg, Hash Brown, Baked Beans Or

Crunchy Bake Fish Goujons with Savoury Potatoes

Cookie Selection

Available Daily – Seasonal Vegetables & Salad Bar, Fresh Fruit Platter, Organic Yogurt, Wholemeal Bread Milk & Water

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 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, organic oats, vegetables & fruit are sourced locally when in season. Bread, milk, & cheese are sourced from within the North West. We use Organic Mornflake Oats, Organic Yogurt, Pasta & Potatoes.



