

Bexton Menu Autumn/Winter 2018/19

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

5th Nov, 26th Nov,
17th Dec, 21st Jan,
11th Feb, 11th March,
1st April

Ploughman's Toastie
or
Salmon Fish Fingers
Saute Potatoes

Autumn Feast Muffin

Chicken Korma
Rice & Cous Cous
or
Pasta Italiane (v)

Chocolate Crunch with Fruit
Chunk

Roast Pork, Apple Sauce,
Creamed Potatoes
or
Vegetarian Sausage in Onion
Gravy & Creamed Potatoes

Dorset Apple Cake with
Custard

Savoury Mince
½ Jacket Potato
or
Jacket Potato with a
Choice of Filling/s (v)

Orange Surprise Traybake
or Yogurt

Butcher's Sausage & Chips
or
Bubble Coated Fish Fillet
Chips

Cookie with Fruit Chunk
or Yogurt

WEEK 2

12th Nov, 3rd Dec,
7th Jan, 28th Jan,
25th Feb, 18th March,
22nd April

Quorn Korma
Rice & Cous Cous
or
Cheesy Pasta (v)

Rosalie Biscuit with Fruit
Chunk

Paprika Chicken (diced
chicken with veg in paprika
gravy)
or
Jacket Potato with a Choice
of Filling/s (v)

Lemon Drizzle Cake

Roast Gammon & Pineapple
Roast Potatoes
or
Quorn Fillet (v)
Roast Potatoes

Rice Pudding with Fruit
Coulis

Cottage Pie
or
Quorn Meatball Pasta Bake
(v)

Chocolate Marble Cake
with Custard or Yogurt

Chicken Enchilada
Savoury Rice
or
Fish/ Salmon Fish Fingers
Chips

Apple Oatie Shortbread
or Yogurt

WEEK 3

19th Nov, 10th Dec,
14th Jan, 4th Feb,
4th March, 25th March,
29th April

Organic Beef Burger
Paprika Potatoes
or
Spicy Lentil Pasta

Banana Cake

Fruity Pork Curry
Rice & Cous Cous
or
Vegetarian Sausage Roll (v)
Mash & Gravy

Flapjack with Fruit Chunk
Or Yogurt

Roast Chicken, Stuffing,
Gravy & Roast Potatoes
or
Quorn Fillet, Roast Potato
& Gravy (v)

Pear & Chocolate Crumble
with Custard

Mild Beef Curry
Rice
or
Jacket Potato with a
Choice of Filling/s (v)

Choc Penny with Fruit
Chunk

Chicken Korma Chunks in a
Soft Tortilla Boat
or
Harry Ramsdens Junior
Fish Fillet & Chips

Frozen Yogurt Ice Cream



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.



CATERING WITH THE
RIGHT INGREDIENTS