

# Bexton Menu 2015/16 Winter

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

WEEK 1  
9<sup>th</sup>, 30<sup>th</sup> Nov  
4<sup>th</sup>, 25<sup>th</sup> Nov  
22<sup>nd</sup> Feb  
14<sup>th</sup> March

Organic Beef Bites  
(Gluten Free) with Creamed  
Potato & Gravy  
Or  
Tomato, Red Pepper & Mozz  
Sausage(v) with Pasta  
Flapjack Finger with Fruit

Chicken Korma with  
Rice & Cous Cous  
Or  
Crunchy Baked Fish with  
Herb Potatoes  
Angel Delight with Fruit

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

Pork Casserole  
(Free Range Pork) with  
Homemade Bread  
Or  
Pasta Italiane(v)  
Oat & Raisin Cookie with  
Milkshake

Southern Style Chicken  
with Chips  
Or  
Fish Fingers with Chips  
Coco Brownie Surprise

WEEK 2  
16<sup>th</sup> Nov, 7<sup>th</sup>  
Dec, 11<sup>th</sup>  
Jan, 1<sup>st</sup> 29<sup>th</sup>  
Feb, 21<sup>st</sup>  
March

Homemade Pizza Selection  
with Potato Wedges  
Or  
Salmon Fish Fingers with  
(Gluten Free) Potato Wedges  
Coconut Crunch with Fruit

Pork Chasseur  
(Free Range Pork) with Rice  
Or  
Vegetarian Sausage Roll(v)  
with Creamed Potato  
Apple & Rhubarb Crumble  
& Custard

Roast of the Day with  
Creamed Potatoes  
Or  
Jacket Potato with a Choice  
of Fillings  
Lemon Spice Cake  
with Custard

Spaghetti Bolognese  
with Garlic Bread  
Or  
Jacket Potato with a  
Choice of Fillings (v)  
Chocolate Penny with  
Milkshake

Free Range Pork/Quorn  
Sausage with Scrambled Egg,  
Hash Brown, Baked Beans  
Or  
Crunchy Bake Fish Goujons  
with Savoury Potatoes  
Cookie Selection

WEEK 3  
23<sup>rd</sup> Nov, 14<sup>th</sup>  
Dec, 18<sup>th</sup> Jan,  
8<sup>th</sup> Feb,  
7<sup>th</sup>, 28<sup>th</sup>  
March

Organic Beef Bites  
(Gluten Free) with Pasta  
In a Tomato Sauce  
Or  
Crunchy Bake Fish with  
Sliced Potatoes  
Carrot & Pineapple Cake

Pork Curry with  
Rice & Cous Cous  
(Free Range Pork)  
Or  
Vegetarian Sausage Roll(v)  
With Potatoes  
Shortbread with Fruit

Roast of the Day with  
Roast Potatoes  
Or  
Jacket Potato with a Choice  
of Fillings  
Dorset Apple Cake  
& Custard

One Pot Smokey BBQ  
(Free Range Pork) Casserole  
Or  
Quorn Korma (v) with  
Rice & Cous Cous  
Pear Marble Tray bake

Ranchers Chicken  
(Marinated Chicken Fillet with  
Salad in a Brown Sub Roll)  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
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.



**FRESH THINKING  
FRESH FOOD**

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.



**BRONZE**