

# Adlington Primary School Menu 2017

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

WEEK 1

6<sup>th</sup> Nov

27<sup>th</sup> Nov

18<sup>th</sup> Dec

22<sup>nd</sup> Jan

12<sup>th</sup> Feb

12<sup>th</sup> Mar

16<sup>th</sup> Apr

Hidden Vegetable Pizza with Paprika Potatoes (v)



Jacket Potato with a Choice of Filling/s (v)



Chocolate Crunch with Fruit Chunk



Pasta Bolognese with Garlic, Bread



Ham & Cheese Toastie



Dorset Apple Cake with Custard



Gammon & Pineapple with Potatoes & Gravy



Jacket Potato with a Choice of Filling/s (v)



Carrot & Pineapple Cake Muffin



Paprika Chicken with Vegetable Cous Cous



Vegetarian Sausage Roll with Potato & Gravy (v)



Steamed Peach & Pear Sponge with Custard



Organic Beef Burger in a Bap with Wedges



Fish Fingers/ Salmon Fish Fingers with Rice



Lemon Biscuit with Fruit Chunk



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 Little's of Northwich and Barrows of Bollington. All butchers meat is farm assured.

We use organic beef burgers 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



# Adlington Primary School Menu 2017

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

WEEK 2

13<sup>th</sup> Nov

4<sup>th</sup> Dec

8<sup>th</sup> Jan

26<sup>th</sup> Feb

19<sup>th</sup> Mar

23<sup>rd</sup> Apr

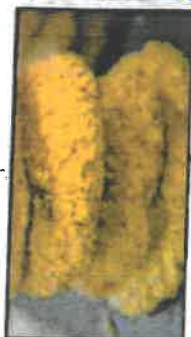
Homemade Pizza with Wedges (v)



Vegetarian Sausage Roll with Potato & Gravy (v)



Oatie Biscuit with Fruit Chunk



Chicken Curry with Rice & Cous.Cous



Jacket Potato with a Choice of Filling/s (v)



Coco Beetroot Brownie with Chocolate Sauce



Chicken Fillet with Roast Potatoes & Gravy



Organic Vegetable Bake in a Bap (v)



Apple & Rhubarb Flapjack Slice



Beef & Potato Pie with Boiled Potatoes



Jacket Potato with a Choice of Filling/s (v)



Chocolate Crispy Bar



Butchers Pork/ Quorn Sausage with Chips & Beans



Bubble Coated Fish Fillet with Chips, Baked Beans/Peas & Ketchup.



Banana Muffin



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# Adlington Primary School Menu 2017

## Monday

WEEK 3

20<sup>th</sup> Nov

11<sup>th</sup> Dec

15<sup>th</sup> Jan

5<sup>th</sup> Feb

5<sup>th</sup> Mar

26<sup>th</sup> Mar

30<sup>th</sup> May

## Tuesday

Cheesy Pasta (v)



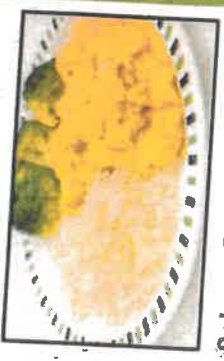
Jacket Potato with a Choice of Filling/s (v)



Flapjack Finger with Fruit Chunk



Chicken Curry with Rice & Cous Cous (v)



Salmon Fish Fingers with Cous Cous



Tangy Lemon Cake



## Wednesday

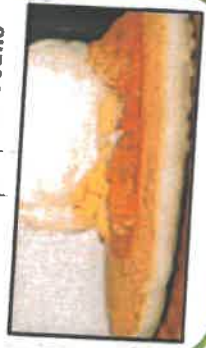
Roast Pork with Apple Sauce, Stuffing & Gravy



Jacket Potato with a Choice of Filling/s (v)



Scotch Pancake with Vanilla Ice Cream & Fruit Coulis



## Thursday

Pasta Bolognese with Garlic Bread



Ham & Cheese Toastie with Cous Cous



Choc Puddle Pudding with Mandarin Puree



## Friday

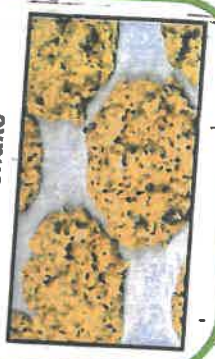
Butchers Pork/ Quorn Sausage with Chips & Beans



Fish Goujons Wrap



Sultana Cookie, with Milkshake



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