

Adlington Menu Spring/Summer 2018

	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK 1 7 th May, 4 th June, 25 th June, 16 th July, 3 rd Sept, 24 th Sept, 22 nd Oct	Bacon & Tomato Pasta Or Vegetarian Sausage Roll(V) with Paprika Potatoes	Tuna & Cheese, or Cheese Melt, Wholemeal Sub,with Salad Or Jacket Potato with a Choice of Fillings(V)	Roast Turkey, Stuffing & Gravy with Roast Potatoes Or Quorn Fillet(V)with Cous Cous	"Natasha's Curry" with Rice & Cous Cous Or Jacket Potato with a Choice of Fillings(V)	Southern Style Chicken Chunks BBQ Dip & Chips Or Vinegar Infused Fish Goujons with Chips
WEEK 2 14 th May, 11 th June, 2 nd July, 23 rd July 19 th Sept, 8 th Oct 29 th Oct	Cheese & Tomato Pizza with Paprika Potatoes Veg Sticks & Cherry Tomatoes Or Jacket Potato with a Choice of Fillings(V)	Sweet & Sour Pork with Rice/Noodles Or Vegetarian Sausage Roll with Herby Potatoes	Roast Chicken Fillet, Stuffing & Gravy with Creamed Potatoes Or Jacket Potato with a Choice of Fillings(V)	Minced Beef Pie with Boiled Potatoes Or Cheesy Pasta(V)	Quorn(V)/Butchers Sausage Hot Dog with Ketchup & Chips Or Harry Ramsden's Battered Fish Fillet with Chips, Beans/Mushy Peas
WEEK 3 21 st May, 18 th June, 9 th July, 17 th Sept, 15 th Oct	Chocolate Crunch with Fruit Chunk	Pancake, Ice-Cream & Fruit Coulis	Fruit Jelly & Ice Cream	Tropical Fruit Traybake	Flapjack & Fruit
	Organic Beef Burger In a Bun with Potato Wedges Or Tomato Pasta Italianne(V)	Beef Spaghetti Bolognese with Garlic Bread Or Cheese Flan(V) with Potato Wedges	Roast Gammon, Roast Potatoes & Gravy Or Jacket Potato with a Choice of Fillings(V)	"Natasha's Curry" With Rice & Cous Cous Or Ploughmans' Toastie(V) Veg Sticks & Cherry Tomatoes	Southern Style Chicken with Chips & Baked Beans Or Salmon/Fish Fingers with Chips & Peas/Baked Beans
	Choc Flapjack with Fruit	Summer Fruit Sponge	Angel Delight with Fruit Chunk	Tangy Lemon Sponge	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, Litters 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 booked 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**