

Little Bollington Menu Autumn/Winter 2017/18

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

6th Nov, 27th Nov, 18th
Dec, 22nd Jan, 12th
Feb, 12th March, 16th
April

Hidden Vegetable Pizza
with Paprika Potatoes
Or
Jacket Potato with a
Choice of Fillings(v)

Choc Crunch with
Fruit Chunk

Organic Beefburger/Quorn
Burger In a Bap with Potato
Wedges
Or
Korma Falafel Wrap(v)

Dorset Apple Cake
with Custard

Minced beef Pie with
Boiled Potatoes
Or
Quorn Korma(v)
With Rice & Cous Cous

Carrot & Pineapple Muffin

Paprika Chicken with
Vegetable Cous Cous
Or
Vegetarian Sausage Roll
with Creamed Potato & Gravy

Steamed Pear & Peach
Sponge with Custard

Roast Gammon Wholemeal
Sub with BBQ Sauce
Or
Fish Fingers/Salmon Fish
Fingers with Chips

Lemon Biscuit
with Fruit Chunk

WEEK 2

13th Nov, 4th Dec,
8th Jan, 29th Jan,
26th Feb, 19th March,
23rd April

Cheesy Pasta(v)
Or
Quorn & vegetable Stir
Fry(v)with Noodles

Oaty Biscuit with
Fruit Chunk

Chicken Pie
(veg rosti topping)
Or
Mini Omelette Popovers
(v)with Boiled Potatoes

Cocoa Beetroot Brownie
with Choc Sauce

Butchers Sausage/Quorn
Sausage(v)Toad in the Hole,
Onion Gravy with Creamed
Potatoes
Or
Organic Vegetable Bake(v)

Apple & Rhubarb
Flapjack Slice

Beef Casserole with
Tomato Bread
Or
Jacket Potato with
a Choice of Fillings(v)

Chocolate Crispie Bar

Hunters Chicken with Chips
Or
Bubble Coated Fish
with Chips

Banana Muffin

WEEK 3

20th Nov, 11th Dec,
15th Jan, 5th Feb,
5th March, 26th March,
30th May

Cheesy Pasta(v)
Or
Tomato Pasta Italiane(v)

Flapjack Finger
with Fruit Chunk

Pulled Chicken Flatbread
Or
Salmon Fish Fingers with
Tomato Pasta or Potatoes

Tangy Lemon Cake

Roast Pork
Apple Sc, Stuffing & Gravy
Served with Roast Potatoes
Or
Crunchy Topped Cowboy
Pie(v)

Scotch Pancake with Vanilla
Ice Cream & Fruit Coulis

Cottage Pie
Or
Jacket Potato with a
Choice of fillings(v)

Choc Puddle Pudding with
Mandarin Puree

Butchers/Quorn(v)Sausage,
Scrambled Egg, Baked Beans &
Hash Brown
Or
Crunchy Baked Fish
with Potato Wedges

Sultana Cookie & Milkshake

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.

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