

Little Bollington Menu Spring/Summer 2018

Monday

Tuesday

Wednesday

Thursda

Friday

WEEK 1

7th May, 4th June,
25th June, 16th July,
3rd Sept, 24th Sept,
15th Oct

Bacon and Tomato Pasta
Or
Vegetarian Sausage Roll(v)
with Paprika Potatoes

Orange Surprise Traybake

Chicken Korma
with Rice & Cous Cous
Or
Jacket Potato with
a Choice of Fillings(v)

Oatie Biscuit

Roast Turkey, Stuffing &
Gravy with Roast Potatoes
Or
Pasta Milanaise(v)

Chocolate Mandarin Sponge

Tuna Melt
Wholemeal Sub
Or
Vegetarian Spaghetti
Bolognese with Garlic Bread

Summer Shortbread
with Fruit Chunk

Southern Style Chicken
Chunks BBQ Dip & Chips
Or
Vinegar Infused
Fish Goujons with Chips

Cookie with Milkshake

WEEK 2

14th May, 11th June,
2nd July, 23rd July,
10th Sept, 1st Oct
22nd Oct

Cheese & Tomato Pizza
with Paprika Potatoes
Or
Vegetarian Meatball
Pasta Bake(v)

Chocolate Crunch
with Fruit Chunk

Sweet & Sour Pork with
Rice/Noodles
Or
Vegetarian Sausage Roll(v)
with Herb Potatoes

Flapjack with
Fruit Chunk

Roast Chicken Fillet, Stuffing &
Gravy with Creamed Potatoes
Or
Jacket Potato with
a Choice of Fillings(v)

Fruit Jelly & Ice Cream

Mild Beef Chilli
Enchilada with Rice
Or
Cheesy Pasta(v)

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage
Hot Dog with Ketchup & Chips
Or
Harry Ramsden's Battered
Fish Fillet with Chips,
Beans/Mushy Peas

Pancake, Ice Cream
& Fruit Coulis

WEEK 3

21st May, 18th June, 9th
July, 17th Sept,
8th Oct

Organic Beef Burger
In a Bun with
Potato Wedges
Or
Roasted Vegetable
Lasagne(v)

Choc Flapjack with Fruit

Chicken Slider
(marinated chicken breast
in a bap with salad)
Or
Jacket Potato with
a Choice of Fillings(v)

Summer Fruit Sponge

Beef Spaghetti
Bolognese with Garlic Bread
Or
Vegetable Stir Fry Noodles(v)

Angel Delight with
Fruit Chunk

Fruity Chicken Curry
with Rice & Cous Cous
Or
Tuna Pasta Salad Bowl

Tangy Lemon Sponge

BBQ Gammon
Wholemeal Sub
Or
Salmon/Fish Fingers with
Chips & Peas/Baked Beans

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