

Nether Alderley 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
Spanish Rice(v)
(Vegetable paella)

Choc Crunch with
Fruit Chunk

Organic Beefburger/Quorn
Burger In a Bap with Potato
Wedges
Or
Shepardless Pie(v)
(sweet potato topping)
Dorset Apple Cake
with Custard

Mild Beef Chilli in a Soft
Tortilla Boat
Or
Quorn Korma(v)
with Rice & Cous Cous

Carrot & Pineapple Muffin

Paprika Chicken
Or
Vegetarian Sausage Roll
with Creamed Potato & Gravy

Steamed Pear & Peach
Sponge with Custard

Roast Gammon Wholemeal
Sub in a 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)

Oaty Biscuit with
Fruit Chunk

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

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
Flanjack Slice

Beef Hot Pot
Or
Mexican Quorn Wrap(v)
With Savoury Rice

Chocolate Crispie Bar

Southern Style Chicken Fillet
Or
Bubble Coated Fish
with Chips

Banana Muffin

WEEK 3

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

Tuna Pasta Bake(v)
Or
Quorn & Sweet Potato
Curry(v) In a Soft Tortilla
Boat

Flapjack Finger
with Fruit Chunk

Chicken Chasseur with Herb
Potatoes
Or
Salmon Fish Fingers with
Tomato Pasta or Potatoes

Tangy Lemon Cake

Roast Pork/Quorn Fillet(v)
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
Cheesy Potato Tortilla(v)

Choc Puddle Cake with
Mandarin Puree

Butchers/Quorn(v) Sausage,
Scrambled Egg, Baked Beans &
Hash Brown
Or
Fish Pie
(creamed potato topping)

Sultana Cookie & Milkshake



GOLD CATERING

Available daily - **Jacket Potato with a Choice of Fillings**

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