

Bickerton Primary Menu Spring/Summer 2018

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

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

Tuna Melt Wholemeal Sub
Or
Cheese Flan with Salad
Potatoes & Coleslaw

Orange Surprise Traybake

“Natasha’s Curry”
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

Chocolate Mandarin
Sponge with Custard

Cottage Pie with
Sweet Potato Topping
Or
Vegetarian Sausage Roll with
Paprika Potatoes & Beans

Summer Shortbread
with Fruit Chunk

Southern Style Chicken
Chunks BBQ Dip & New
Potatoes
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
Ploughmans Toastie with
Homemade Soup(v)

Chocolate Crunch

Sweet & Sour Pork
With Noodles
Or
Rancher Pie(v)

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
Omelette(v)with
Cheesy Potato Gratin

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

Hunters Chicken
with Herby Potatoes
Or
Jacket Potato with a
Choice of Fillings(v)

Choc Flapjack with Fruit

Beef Lasagne with
Garlic Bread
Or
Roasted Vegetable Lasagne
with Garlic Bread

Summer Fruit Sponge
With Custard

All Day Breakfast, Sausage,
Scrambled Egg, Hash Brown &
Baked Beans
Or
Vegetable Stir Fry Noodles(v)

Angel Delight with
Fruit Chunk

Chicken & Vegetable Pie
(vegetable rosti topping)
with Boiled Potatoes
Or
Ploughmans Toastie(v)
with Homemade Soup

Tangy Lemon Sponge

Roast Gammon & Pineapple
with Chips & Garden Peas
Or
Salmon/Fish Fingers with
Chips & Peas/Baked Beans

Frozen Yogurt Ice Cream



GOLD CATERING

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