

# Shavington Menu Spring/Summer 2017

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

8<sup>th</sup> May, 5<sup>th</sup> June  
26<sup>th</sup> June, 17<sup>th</sup> July,  
11<sup>th</sup> Sept, 2<sup>nd</sup> Oct  
23<sup>rd</sup> Oct

Mac & Cheese  
(Topped with Mexican Pork)  
Or  
Vegetarian Sausage Roll(v)  
with Boiled Potatoes

Melting Moment

Organic Beef or Quorn(v)  
Burger In a Bap with  
Ketchup ½ Potato Wedges  
Or  
Cheese Flan with  
Potato Wedges

Crumbly Banana Fingers

Beef Lasagne with  
Garlic Bread  
Or  
Tuna Melt  
Wholemeal Sub

Peach Enchilada  
with Ice Cream

Homemade Pizza  
Selection with Salad  
Selection  
Or  
Pasta Italienne(v)

Lemon Bite Biscuit

Chicken In a  
Tomato Sauce with Chips  
Or  
Salmon Fish Finger  
with Chips & ketchup

Kracholette

### WEEK 2

15<sup>th</sup> May, 12<sup>th</sup> June  
3<sup>rd</sup> July, 24<sup>th</sup> July  
18<sup>th</sup> Sept, 9<sup>th</sup> Oct

Chicken Korma  
with Rice & Cous Cous  
Or  
Soft Tortilla Boat Filled  
with Quorn & Sweet  
Potato Curry(v)

Chocolate Puddle cake  
with Mandarin Puree

Organic Beef Bites In a  
Tomato Sauce with  
Wholemeal Spaghetti  
Or  
Ploughmans Toastie(v)  
with Veg Sticks & Salad

Raspberry Mousse Slice

Roast Pork or  
Quorn Fillet, Apple Sauce,  
Stuffing & Gravy with Dry  
Roast Potatoes

Fruit Jelly

Cornish Pastie Pie  
Or  
Jacket Potato with a  
Choice of Fillings(v)

Ginger Biscuit

Chicken Slider  
(marinated chicken fillet in a bap)  
Served with ½ Chips  
Or  
Bubble Coated Fish  
Fillet with Ketchup & Chips

Flapjack Finger with  
Fruit Chunk

### WEEK 3

22<sup>nd</sup> May, 19<sup>th</sup> June  
10<sup>th</sup> July, 4<sup>th</sup> Sept  
25<sup>th</sup> Sept, 16<sup>th</sup> Oct

Chinese Chicken  
with Rice  
Or  
Tuna Pasta Jumble

Tropical Fruit Tray Bake

Hidden Veg Pizza(v) with  
Potato Wedges & Summer  
Coleslaw  
Or

Vegetable Lasagne  
& Garlic bread

Apple & Rhubarb  
Flapjack Slice

Roast Turkey or Quorn  
Fillet(v), Stuffing & Gravy  
with Dry Roast Potatoes

Ice Cream with Fruit

Pork Spaghetti  
Bolognese with Garlic Bread  
Or  
Quorn Korma(v) with  
Rice & Cous Cous

Coco Beetroot Slice

Quorn(v)/Butchers  
Sausage with Chips  
Or  
Vinegar Infused Fish Goujons  
with Ketchup & Chips

Cookie Selection  
with Milkshake



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 organic milk.

Fresh meat is supplied by local butchers Quality Cuts of Sandbach, Littlers of Northwich and Barrows of Bollington. All meat is farm assured. We use organic beefburgers and organic meatballs 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, organic milk, cheese & eggs are sourced from within the North West. We use Mornflake Organic oats.



CATERING WITH THE  
RIGHT INGREDIENTS