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	 H/M Chicken Tikka Masala Tuna Melt Baguette Rice & Cous Cous Vegetables of the Day H/M Anzac Biscuit	 Beefburger in a Bap H/M Pasta Parma Rosa(v)  Oven Baked Jacket Wedges Vegetables of the Day H/M Biscuit & Fruit Chunk	 Roast Turkey, Suffing & Gravy Jacket Potato with a Choice of Fillings & Salad(v) Roast Potatoes Vegetable Medley H/M Fruit Crumble & Custard	 H/M Pork Casserole & Herb Bread MSC Salmon Fillet Nibbles(3)  Herby Potatoes Vegetables of the Day H/M Chocolate Brownie	 Vinegar Infused Fish Goujons Vegetarian Sausage Roll(v) Oven Baked Saute Potatoes Peas H/M Lemon Bite or Yogurt
Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
	 H/M Breaded Chicken Chunks H/M Vegetarian Hot Pot(v) Oven Baked Saute Potatoes Vegetables of the Day H/M Orange Muffin	 H/M Toad in the Hole H/M Cheesy Vegetable Bake(v) Herby Potatoes Vegetables of the Day H/M Gingerbread & Custard	 Roast Pork & Apple Sauce Jacket Potato with a Choice of Fillings & Salad(v) Creamed Potatoes Carrot & Swede H/M Chocolate Sponge & Chocolate Sauce	 H/M Spaghetti Bolognaise & Garlic Bread Salmon Fillet Nibbles(3) Diced Potato Vegetables of the Day H/M Shrewsbury Biscuit	 Fish Fingers(2) H/M Korma (v) Chips/Rice & Cous Cous Vegetables of the Day H/M Krachoulette or Yogurt
Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
	 Pork Loin Steak in a Herby Coating  H/M Cheesy Pasta(v) Saute Potatoes Vegetables of the Day H/M Chocolate Flapjack	 H/M Cottage Pie Nacho Tortilla Fish Portion Creamed Potatoes Vegetables of the Day H/M Lemon Spice Cake	 Roast Gammon & Pineapple Jacket Potato with a Choice of Fillings & Salad(v) Roast Potatoes Vegetables of the Day H/M Rice Pudding	 H/M Chicken Casserole Sausage Roll (v) Rice & Cous Cous Vegetables of the Day Jelly Sauce	 H/M Cheese Pizza(v) Salmon Fillet Nibbles(3) Chips Vegetables of the Day H/M Shortbread or Yogurt

Available daily, seasonal fruit platter, bread basket and choice of drinks



Fresh meat is supplied by one of the local butchers. Quality Cuts of Sandbach, Littlers of Northwich, Barrows of Bollington.

All butchers meat is farm assured, pork, turkey & chicken is Red Tractor Certified



Potatoes, vegetables & fruit are sourced locally when in season and used for vegetables, salads & fruit platters. Bread, milk, cheese & yogurt are sourced from the Northwest within Lancashire and Cheshire.

BRONZE

H/M stands for Homemade - These dishes are freshly prepared and cooked on site by the Catering Team



All fish is MSC, which means it comes from a sustainable source governed by the Marine Stewardship Council.

Cecils Choice:-Parsnip & Sweetcorn Flan, recipe sent in by Tina Goring from Edelston Primary. Herby Pork Loin, recipe sent in by Sara Fox from Adelaide School.