

# Alderley Edge Menu Autumn/Winter 2017/18

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

6<sup>th</sup> Nov, 27<sup>th</sup> Nov,  
18<sup>th</sup> Dec, 22<sup>nd</sup> Jan,  
12<sup>th</sup> Feb, 12<sup>th</sup> March,  
16<sup>th</sup> 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

Minced Beef Pie  
with Boiled Potatoes  
Or

Jacket Potato with a  
Choice of Fillings(v)

Carrot & Pineapple Muffin

Paprika Chicken with  
Vegetable Cous Cous  
Or

Vegetarian Sausage Roll  
with Creamed Potato & Gravy

Steamed Pear & Peach  
Sponge with Custard

Roast Gammon & Pineapple  
With Chips & Garden Peas  
Or

Fish Fingers/Salmon Fish  
Fingers with Chips

Lemon Biscuit  
with Fruit Chunk

### WEEK 2

13<sup>th</sup> Nov, 4<sup>th</sup> Dec,  
8<sup>th</sup> Jan, 29<sup>th</sup> Jan,  
26<sup>th</sup> Feb, 19<sup>th</sup> March,  
23<sup>rd</sup> April

Cheesy Pasta(v)  
Or

Tortilla Layer(v)  
(vegemince in a tomato & herb Sauce  
layered between tortilla wraps)

Oaty Biscuit with  
Fruit Chunk

Chicken Korma  
with Rice & Cous Cous  
Or

Jacket Potato with  
a Choice of Fillings(v)

Cocoa Beetroot Brownie  
with Choc Sauce

Butchers Sausage/Quorn  
Sausage(v) in Onion Gravy  
with Creamed Potatoes  
Or  
Organic Vegetable Bake(v)

Apple & Rhubarb  
Flapjack Slice

Beef Hot Pot  
Or  
One Pot Italian Bean Bake(v)

Chocolate Crispie Bar

Hunters Chicken with Chips  
Or  
Bubble Coated Fish  
with Chips

Banana Muffin

### WEEK 3

20<sup>th</sup> Nov, 11<sup>th</sup> Dec,  
15<sup>th</sup> Jan, 5<sup>th</sup> Feb,  
5<sup>th</sup> March, 26<sup>th</sup> March,  
30<sup>th</sup> May

Cheesy Pasta(v)  
Or  
Vegetarian Lasagne(v)

Flapjack Finger  
with Fruit Chunk

Chicken Curry with Rice &  
Cous Cous  
Or

Salmon Fish Fingers with  
Herb 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  
Jacket Potato with a  
Choice of Fillings(v)

Choc Puddle Cake with  
Mandarin Puree

Butchers/Quorn(v) Sausage,  
Scrambled Egg, Baked Beans &  
Hash Brown  
Or

Crunchy Baked Fish  
with Potato Wedges

Sultana Cookie & 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 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