

# St Anne's Fulshaw 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  
Korma Falafel Wrap(v)  
  
Dorset Apple Cake  
with Custard

Beef Bolognese with  
Garlic Bread  
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  
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 sc,  
layered between tortilla wraps)  
  
Oaty Biscuit with  
Fruit Chunk

Chicken Korma with  
Rice & Cous Cous  
Or  
Mini Omelette Popovers  
(v)with Boiled Potatoes  
  
Cocoa Beetroot Brownie  
with Choc Sauce

Butchers Sausage/Quorn  
Sausage(vin Onion Gravy  
with Creamed Potatoes  
Or  
Organic Vegetable Bake(v)  
  
Apple & Rhubarb/  
Flapjack Slice

Beef Casserole with  
Tomato Bread  
Or  
One Pot Italian Bean Bake(v)  
  
Chocolate Crispie Bar

Pulled Chicken Flatbread  
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

Tuna Pasta Jumble  
Or  
Tomato Pasta Italienne(v)  
  
Flapjack Finger  
with Fruit Chunk

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

Roast Pork  
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 Pudding with  
Mandarin Puree

Butchers/Quorn(v) Sausage,  
Scrambled Egg, Baked Beans &  
Hash Brown  
Or  
Scilian Fish Pie  
(white fish in a tomato sc 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