

Holmes Chapel Menu Spring/Summer 2018

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

7th May, 4th June,
25th June, 16th July,
3rd Sept, 24th Sept,
22nd Oct

Bacon and Tomato Pasta
Or
Vegetarian Sausage Roll(v)
with Potato Wedges

Orange Surprise Traybake

Chicken Curry
with Rice & Cous Cous
Or
Jacket Potato with
a Choice of Fillings(v)

Oatie Biscuit

Roast Turkey, Stuffing &
Gravy with Roast Potatoes
Or
Cheese Flan(v) with
Roast Potatoes

Chocolate Mandarin Sponge

Wholemeal Sub with a
Choice of Fillings : *Cheese,
Ham, Tuna & Salad*
Or
Pasta Milanaise(V)

Summer Shortbread
with Fruit Chunk

Southern Style Chicken
Chunks BBQ Dip & Chips
Or
Vinegar Infused
Fish Goujons with Chips

Cookie with Milkshake

WEEK 2

14th May, 11th June,
2nd July, 23rd July
10th Sept, 8th Oct
29th Oct

Cheese & Tomato Pizza
with Paprika Potatoes
Or
Tomato Pasta Italiane(v)

Pancake, Ice Cream
& Fruit Coulis

BBQ Pork Wrap
With Rice
Or
Vegetarian Sausage Roll(v)
with Potatoes

Flapjack with
Fruit Chunk

Roast Chicken Fillet, Stuffing &
Gravy with Creamed Potatoes
Or
Cheesy Pasta(v)

Fruit Jelly & Ice Cream

Minced Beef Pie
with Boiled Potatoes
Or
Jacket Potato with
a Choice of Fillings(v)

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage
Hot Dog with Ketchup & Chips
Or
Harry Ramsden's Battered
Fish Fillet with Chips,
Beans/Mushy Peas

Chocolate Crunch with
Fruit Chunk

WEEK 3

21st May, 18th June,
9th July, 17th Sept,
15th Oct

Organic Beef Burger
In a Bun with Potato Wedges
Or
Vegetarian Meatball
Pasta Bake(v)

Choc Flapjack with Fruit

Hunters Chicken with
Saute Potatoes
Or
Mexican Quorn Mince In a
Tortilla Boat(v) with Rice

Summer Fruit Sponge

Beef Spaghetti Bolognaise
with Garlic Bread
Or
Vegetable Stir Fry Noodles(v)

Angel Delight with
Fruit Chunk

Fruity Chicken Curry
with Rice & Cous Cous
Or
Jacket Potato with
a Choice of Fillings(v)

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