Bexton Menu 2015/16 Winter

	Monday	Tuesday	Wednesday		Thursday	Friday
WEEK 1 18 th April WEEK 2 25 th April	Organic Beef Bites (Gluten Free) with Creamed Potato & Gravy Or Tomato, Red Pepper & Mozz Sausage(v) with Pasta Flapjack Finger with Fruit Homemade Pizza Selection with Potato Wedges Or Salmon Fish Fingers with (Gluten Free) Potato Wedges	Chicken Korma with Rice & Cous Cous Or Crunchy Baked Fish with Herb Potatoes Angel Delight with Fruit Pork Chasseur (Free Range Pork) with Rice Or Vegetarian Sausage Roll(v) with Creamed Potato Apple & Rhubarb Crumble	Roast of the Day with Cheesy Potato Gratin Or Jacket Potato with a Choice of Fillings (v) Winter Sponge & Custard Roast of the Day with Creamed Potatoes Or Jacket Potato with a Choice of Fillings Lemon Spice Cake	Image: A start of the start	Pork Casserole (Free Range Pork) with Homemade Bread Or Pasta Italienne(v) Oat & Raisin Cookie with Milkshake Spaghetti Bolognese with Garlic Bread Or Jacket Potato with a Choice of Fillings (v) Chocolate Penny with	Southern Style Chicken with Chips Or Fish Fingers with Chips Coco Brownie Surprise Free Range Pork/Quorn Sausage with Scrambled Egg, Hash Brown, Baked Beans Or Crunchy Bake Fish Goujons with Savoury Potatoes
New Menu coming soon to start Tuesday 2 nd May	Coconut Crunch with Fruit	& Custard	with Custard		Milkshake	Cookie Selection



Available Daily – Seasonal Vegetables & Salad Bar, Fresh Fruit Platter, Organic Yogurt, Wholemeal Bread Milk & Water

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 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, organic oats, vegetables & fruit are sourced locally when in season. Bread, milk, & cheese are sourced from within the North West. We use Organic Mornflake Oats, Organic Yogurt, Pasta & Potatoes.