

Our commitment to you.....

Our "Food For Life Served Here" menu means we serve *Fresh, local, honest food.*

Our food is free from *undesirable trans fats, sweeteners and additives*

Our food is freshly prepared on site by professional staff who care about quality and ingredients

We support local wherever possible...our meat comes from *Quality Cuts of Sandbach, Littler's of Sandiway, Barrows of Bollington and Lower Hurst Farm in Derbyshire.*

We use *free range eggs, organic yogurt, organic Mornflake oats and MSC fish.*

We are taking steps to *reduce sugar in our recipes*

We are taking steps to *reduce single use plastic*

We can and will cater for all *special dietary requirements*



CATERING WITH THE RIGHT INGREDIENTS

Fresh Catering



Autumn/ Winter 2021

At: **Cledford Primary School**

November 2021

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 | 25 | 26 | 27 | 28 |
| 29 | 30 | | | | | |

December 2021

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| | | 1 | 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| 13 | 14 | 15 | 16 | 17 | 18 | 19 |
| 20 | 21 | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | 29 | 30 | 31 | | |

January 2022

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | | | | | | |

February 2022

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| | 1 | 2 | 3 | 4 | 5 | 6 |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | | | | | | |

March 2022

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| | 1 | 2 | 3 | 4 | 5 | 6 |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 | 31 | | | |

April 2022

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| | | | | 1 | 2 | 3 |
| 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | |





Autumn/ Winter Menu 2021

Week 1

Week 2

MONDAY

Organic Beef Meatballs in a Tomato Sauce with Pasta

Cheese Toastie with Baked Beans (v)

Fresh Fruit Platter or Organic Yogurt

MONDAY

Ratatouille Ravioli with Tomato Sauce (v)

Cheese, Potato & Onion Pie with Baked Beans (v)

Fresh Fruit Platter or Organic Yogurt

TUESDAY

Homemade Cheese & Tomato Pizza with Potato Wedges (v)

Beef Bolognese with Garlic Bread

Fresh Fruit Platter or Fruity Flapjack

TUESDAY

Chicken Enchilada with Savoury Rice

Quorn Korma with Rice & Cous Cous (v)

Fresh Fruit Platter or Fruit Crumble & Custard

WEDNESDAY

Roast Chicken, Roast Potatoes, Stuffing, Vegetables & Gravy

Cheese Flan with Roast Potatoes (v)

Fresh Fruit Platter or Chocolate Crunch

WEDNESDAY

Butchers Sausage Toad in the Hole with Mashed Potato

Homemade Tomato Pasta Italiane (v)

Fresh Fruit Platter or Chocolate Surprise Brownie

THURSDAY

Homemade Cottage Pie

Cheesy Pasta (v)

Fresh Fruit Platter or Dorset Apple Cake & Custard

THURSDAY

BBQ Chicken Slider in a Bun

Homemade Vegetarian Chilli with Rice (v)

Fresh Fruit Platter or Fruit Sponge & Custard

FRIDAY

Southern Style Chicken with Chips

Fish Fingers with Chips

Fresh Fruit Platter or Chocolate Oatie Biscuit

FRIDAY

Battered Fish Fillet with Chips

Jacket Potato with Baked Beans (v)

Organic Yogurt or Ginger Biscuit with Fruit Chunk

