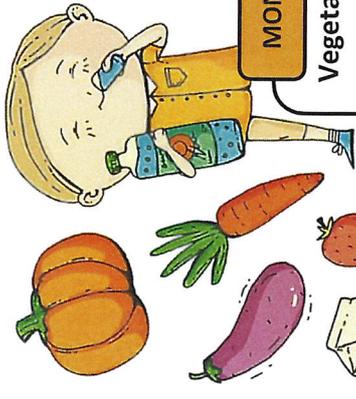




Spring/ Summer Menu 2024

Week 1

Week 2



MONDAY

Vegetarian Sausage Roll with Creamed Potatoes & Veg (v)

Ginger Biscuit, Yogurt or Seasonal Fruit Platter

MONDAY

Tomato Pasta with Garlic Bread & Peas (v)

Cheesy Pasta with Garlic Bread & Peas (v)

Melting Moments, Yogurt or Seasonal Fruit Platter

TUESDAY

Homemade Spaghetti Bolognese with Garlic Bread (v)

Chocolate Penny Biscuits or Seasonal Fruit Platter

TUESDAY

BBQ Pulled Pork Wrap with Savoury Rice & Mixed Veg

Ravioli in a Homemade Tomato Sauce (v)

Tangy Lemon Cake or Seasonal Fruit Platter

WEDNESDAY

All Day Breakfast

Plant Friendly All Day Breakfast (v)

Ice Cream & Fruit Coulis or Seasonal Fruit Platter

WEDNESDAY

Roast Chicken, Stuffing, Potatoes, Vegetables & Gravy

Quorn Fillet, Stuffing, Potatoes, Vegetables & Gravy (v)

Orange Bites or Seasonal Fruit Platter

THURSDAY

Chicken Slider in a Bun with ½ Portion of Potato Wedges

Carrot & Pineapple Cake or Seasonal Fruit Platter

THURSDAY

Homemade Pizza with Fresh Salad

Jacket Potato with a Choice of Filling/s (v)

Shortbread Finger & Fruit Chunk or Seasonal Fruit Platter

FRIDAY

Fish/ Salmon Fish Fingers with Chips & Peas

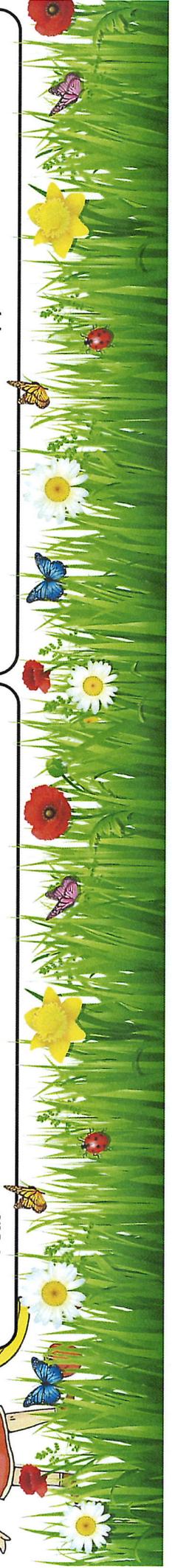
Chocolate Crunch Finger & Fruit Chunk or Seasonal Fruit

FRIDAY

Breaded Fish Star with Chips & Peas

Vegetarian BBQ Wrap with Chips & Peas (v)

Summer Fruit Flapjack or Seasonal Fruit Platter



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

Spring / Summer 2024

At: **Weaver Primary School**

April 2024						
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					

May 2024						
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		

June 2024						
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

July 2024						
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				

September 2024						
M	Tu	W	T	Fri	Sa	Su
	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					

October 2024						
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			

