

# Millfields 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

Homemade Pizza  
with Paprika Potatoes  
Or  
Jacket Potato with a  
Choice of Fillings(v)

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  
Cake Muffin

Chicken Casserole with  
Creamed Potato  
Or  
Vegetarian Sausage Roll  
with Creamed Potato & Gravy

Steamed Pear & Peach  
Sponge with Custard

Roast Gammon & Pineapple  
With 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  
sauce layered between tortilla  
wraps)

Oaty Biscuit with  
Fruit Chunk

Chicken Korma with  
Rice & Cous Cous  
Or  
Mini Omelette Popovers(v)  
with Wedges

Cocoa Beetroot Brownie  
with Choc Sauce

Butchers Sausage/Quorn  
Sausage(v) Toad in the Hole  
Onion Gravy with Creamed  
Potatoes  
Or  
Organic Vegetable Bake(v)

Apple & Rhubarb  
Flapjack Slice

Beef Casserole with  
Tomato Bread  
Or  
Jacket Potato with  
a Choice of Fillings(v)

Chocolate Crispie Bar

Southern Style Chicken  
with Chips  
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

Cheesy Pasta(v)  
Or  
Jacket Potato with a  
Choice of Fillings(v)

Flapjack Finger  
with Fruit Chunk

Pulled Chicken Flatbread  
Or  
Salmon Fish Fingers with  
Pasta or Potatoes

Tangy Lemon Cake

Roast Pork  
Quorn Fillet(v)  
Apple Sc, Stuffing & Gravy  
Served with Roast Potatoes

Scotch Pancake with Vanilla  
Ice Cream & Fruit Coulis

Beef Chilli Enchilada  
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  
Crunchy Baked Fish  
with Potato Wedges

Sultana Cookie & Milkshake

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.



GOLD CATERING



CATERING WITH THE  
RIGHT INGREDIENTS