

# Millfields Menu Summer/Autumn 2018

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

7th May  
4th June, 25th June,  
16th July  
3rd Sept, 24th Sept  
15th Oct

Bacon & Tomato Pasta  
Or  
Vegetarian Sausage Roll(v)  
with Paprika Potatoes

Orange Surprise Traybake

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

Oatie Biscuit

Roast Turkey, Stuffing &  
Gravy with Roast Potatoes  
Or  
Quorn Fillet(v), Stuffing &  
Gravy with Roast Potatoes

Chocolate Mandarin Sponge

Cheese Flan  
with Salad Potatoes  
Or  
Jacket Potato with  
a Choice of Fillings(v)

Summer Shortbread  
with Fruit Chunk

Pulled Chicken Flatbread  
with Coleslaw  
Or  
Vinegar Infused  
Fish Goujons with Chips

Cookie with Milkshake

### WEEK 2

14th May  
11th June  
2nd July, 23rd July  
10th Sept  
1st Oct, 22nd Oct

Cheese & Tomato Pizza  
with Potato Wedges  
Or  
Vegetarian Meatball  
Pasta Bake(v)

Chocolate Crunch  
with Fruit Chunk

BBQ Pork with  
Cheesy Pasta  
Or  
Vegetarian Sausage Roll(v)  
with Mash Potatoes

Flapjack with  
Fruit Chunk

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

Fruit Jelly & Ice Cream

Cornish Pasty Pie  
Or  
Cheesy Loaded Potato Skins  
with Baked Beans

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage  
Hot Dog with Ketchup & Chips  
Or

Harry Ramsden's Battered  
Fish Fillet with Chips,  
Beans/Mushy Peas

Pancake, Ice Cream  
& Fruit Coulis

### WEEK 3

21st May  
18th June  
9th July  
17th Sept  
8th Oct

Organic Beef Burger  
In a Bun with  
Potato Wedges  
Or  
Tomato Pasta Italiane(v)

Choc Flapjack with Fruit

Chicken Slider in a Bap  
with Salad  
Or  
Jacket Potato with a  
Choice of Fillings(v)

Summer Fruit Sponge

Roast Gammon & Pineapple  
with Roast Potatoes  
Or  
Quorn Fillet(v), & Gravy with  
Roast Potatoes

Angel Delight with  
Fruit Chunk

Chicken & Vegetable Pie  
with Boiled Potatoes  
Or  
Ploughman's Toastie(v)  
Veg Sticks & Cherry  
Tomatoes

Tangy Lemon Sponge

Beef Lasagne  
with Garlic Bread  
Or  
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 beef burgers 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