

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 2021

At: **Bosley St Mary’s Primary**

April 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 | | |

May 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 |

June 2021

| M | Tu | W | T | Fri | Sa | Su |
|----|----|----|----|-----|----|----|
| 31 | 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 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 | |

September 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 | | | |

October 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 |





Spring/ Summer Menu 2021

Week 1

Week 2

MONDAY

Cheese & Tomato
Pizza with Salad
Potatoes

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

Organic Yogurt

MONDAY

Organic Meatball
Pasta Bake

Vegetarian Sausage
Roll with Creamed
Potatoes (v)

Organic Yogurt

TUESDAY

Katsu Chicken Curry
with Savoury Rice

Pasta Italiane (v)

Rhubarb & Apple
Flapjack Crumble
with Ice Cream

TUESDAY

Chicken Pasta Bake

Vegetarian Burger in
a Soft Bun (v)

Chocolate & Banana
Cup

WEDNESDAY

Beef Pasta Bolognese
with Garlic Bread

Jacket Potato with
Cheesy Beans &
Salad (v)

Sultana Cookie with
Fruit Chunk or
Organic Yogurt

WEDNESDAY

Roast Pork, Apple
Sauce, Creamed/ Roast
Pots, Stuffing & Gravy

Quorn Fillet, Stuffing
& Gravy, Creamed/
Roast Potatoes (v)

Carrot & Pineapple
Traybake

THURSDAY

Chicken & Vegetable
Pie with Boiled
Potatoes

Vegetable Ravioli in
a Homemade Cheese
or Tomato Sauce (v)

Chocolate Crunch
with Fruit Chunk

THURSDAY

Traditional Cottage Pie

Cheese Ploughman's
Panini with Summer
Coleslaw (v)

Frozen Yogurt Ice
Cream

FRIDAY

Pork Sausage, Hash
Brown & Baked
Beans

Breaded Fish with
Mushy Peas/ Baked
Beans & Chips

Vanilla Ice Cream
with Summer Fruit
Coulis

FRIDAY

Marinated Chicken
Fillet with Chips

Fish Fingers with
Garden Peas/Baked
Beans & Chips

Kracholette or
Organic Yogurt

