

Astbury St Marys Menu 2016/17

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

7th Nov, 28th Nov
19th Dec, 16th Jan
6th Feb, 6th March
27th March

Pasta Carbonara
Or
Margherita Pizza(v)
with Potato Wedges

Sultana Cookie

Butter Chicken with
Rice & Cous Cous
Or
Cheesy Pasta(v)

Fruit Crumble & Custard

Roast Pork, Apple Sc
Stuffing & Gravy with
Creamed Potatoes
Or
Jacket Potato with a
Choice of Fillings(v)

Flapjack with Fruit Chunk

Beef Lasagne with
Garlic Bread
Or
Jacket Potato with a
Choice of Fillings(v)

Raspberry Mousse Slice

Butchers/Quorn Sausage(v)
Scrambled Egg, Hash Brown,
Baked Beans
Or

Sicilian Fish Pie
(white fish in a tomato sauce topped
with potato wedges)

Warm Coco Beetroot
Brownie with Choc Sauce

WEEK 2

14th Nov, 5th Dec
2nd Jan, 23rd Jan
13th Feb, 13th March
3rd April

Organic Beef Bites in Gravy
with Creamed Potato
Or
Pasta Italiane(v)

Autumn Feast Muffin

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

Fruit Crumble & Custard

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

Toffee Apple
Sponge & Custard

Cottage Pie with Gravy
Or
Cheese Toastie(v)
with Homemade Soup

Raspberry Mousse Slice

Southern Coated Chicken
Fillet with Chips & Ketchup
Or
Fish Fingers/Salmon Fish
Fingers with Chips & Ketchup

Shortbread with
Fruit Chunk

WEEK 3

21st Nov, 12th Dec
9th Jan, 30th Jan
27th Feb, 20th March
18th April

Organic Beefburger in
a Bap ½ Potato Wedges
Or
Quorn Pasta Milanaise(v)

Chocolate Crunch
with Fruit Chunk

Pork Spaghetti Bolognese
with Garlic Bread
Or
Vegetarian Sausage Roll(v)
with Sweet Potato
Mash & Gravy

Raspberry Mousse Slice

Roast Chicken Fillet, Stuffing
& Gravy with Roast Potatoes
Or
Jacket Potato with a
Choice of Fillings(v)

Poached Pear with Custard

Beef Hot Pot
Or
Jacket Potato with a
Choice of Fillings(v)

Apple & Custard
Enchilada

Chicken & Tomato Pasta
Or
Vinegar Infused Fish Goujons
with Chips & Tomato Ketchup

Cookie Selection

Available daily – Seasonal fruit platter, selection of vegetables and/or salad bar,
bread basket and a selection of drinks

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 free range pork and sausages.
Our organic beef comes 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.
Vegetables & fruit are sourced locally when in season. We use organic milk and organic Mornflake oats.



GOLD CATERING



CATERING WITH THE
RIGHT INGREDIENTS