

Astbury Menu Spring/Summer 2017

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

8th May, 5th June
26th June, 17th July,
11th Sept, 2nd Oct
23rd Oct

Organic Beef Burger/Quorn
Burger(v) In a Bap with
Ketchup & Potato Wedges

Or

Cheese & Potato Pie with
Baked Beans

Melting Moment

BBQ Pork In a Soft Tortilla
Boat with Rice

Or

Vegetarian Sausage
Roll(v) with Savoury Rice

Crumbly Banana Fingers

Pasta Bolognese with
Garlic Bread

Or

Jacket Potato with a
Choice of Fillings(v)

Peach Enchilada with
Ice Cream

Homemade Pizza
Selection with Salad
Selection

Or

Pasta Italiane(v)

Lemon Bite Biscuit

Hunters Chicken
with Chips

Or

Salmon Fish Finger
with Chips & ketchup

Kracholette

WEEK 2

15th May, 12th June
3rd July, 24th July
18th Sept, 9th Oct

Organic Beef Bites In a
Tomato Sauce with
Wholemeal Spaghetti

Or

Pasta Italiane(v)

Chocolate Puddle cake
with Mandarin Puree

Chicken Korma with
Rice & Cous Cous

Or

Tuna Pasta Salad Bowl

Raspberry Mousse Slice

Roast Pork, Apple Sauce,
Stuffing & Gravy with Dry
Roast Potatoes

Or

Jacket Potato with a
Choice of Fillings(v)

Fruit Jelly

Soft Tortilla Boat Filled
with Beef Chilli Topped
with Cheese

Or

Jacket Potato with a
Choice of Fillings(v)

Ginger Biscuit

Southern Style Chicken
Fillet with Ketchup & Chips

Or

Bubble Coated Fish
Fillet with Ketchup & Chips

Flapjack Finger with
Fruit Chunk

WEEK 3

22nd May, 19th June
10th July, 4th Sept
25th Sept, 16th Oct

Hidden Veg Pizza(v) with
Potato Wedges & Summer
Coleslaw

Or

Vegetable Lasagne &
Garlic bread

Tropical Fruit Tray Bake

Pork & Sweet Potato Pie
(minced pork and vegetables topped
with sweet potato mash)

Or

Quorn Korma(v) with Rice
& Cous Cous

Apple & Rhubarb
Flapjack Slice

Roast Turkey, Stuffing &
Gravy with Dry Roast
Potatoes

Or

Jacket Potato with a
Choice of Fillings(v)

Ice Cream with Fruit

BBQ Chicken In a Soft
Tortilla Boat with Rice

Or

Cheesy Pasta(v)

Coco Beetroot Slice

Quorn(v)/Butchers Sausage
Hot Dog with 1/2 Chips

Or

Vinegar Infused Fish Goujons
with Ketchup & Chips

Cookie Selection
with Milkshake



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 organic milk.

Fresh meat is supplied by local butchers Quality Cuts of Sandbach, Littlers of Northwich and Barrows of Bollington. All meat is farm assured. We use organic beefburgers and organic meatballs 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, organic milk, cheese & eggs are sourced from within the North West. We use Mornflake Organic oats.



CATERING WITH THE
RIGHT INGREDIENTS