

# Astbury 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

Hidden Vegetable Pizza  
with Paprika Potatoes  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
  
Choc Crunch with  
Fruit Chunk

Organic Beefburger In a Bap  
with Potato Wedges  
Or  
Shepardless Pie(v)  
(Sweet Potato Topping)  
  
Dorset Apple Cake  
with Custard

Beef Bolognese with  
Garlic Bread  
Or  
Quorn Korma(v)  
with Rice & Cous Cous  
  
Carrot & Pineapple  
Cake Muffin

Chunky Chicken & Vegetable  
Soup with Homemade Bread  
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  
Quorn & Vegetable Stir Fry(v)  
with Noodles  
  
Oaty Biscuit with  
Fruit Chunk

Chicken Korma with  
Rice & Cous Cous  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
  
Cocoa Beetroot Brownie  
with Choc Sauce

Butchers Sausage/Quorn  
Sausage(v) In Onion Gravy  
with Creamed Potatoes  
Or  
Organic Vegetable Bake(v)  
  
Apple & Rhubarb/  
Flapjack Slice

Beef Hot Pot  
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

Tuna & Tomato Pasta  
Or  
Quorn & Sweet Potato  
Curry(v) In a Soft Tortilla  
Boat  
  
Flapjack Finger  
with Fruit Chunk

Pulled Chicken Flatbread  
Or  
Salmon Fish Fingers with  
Tomato Pasta or Herb  
Potatoes(v)  
  
Tangy Lemon Cake

Roast Pork, Apple Sc,  
Stuffing & Gravy  
Served with Roast Potatoes  
Or  
Crunchy Topped  
Cowboy Pie(v)  
  
Scotch Pancake with Vanilla  
Ice Cream & Fruit Coulis

Cottage Pie  
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  
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 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.



CATERING WITH THE  
RIGHT INGREDIENTS