

# Astbury St Marys Menu Spring/Summer 2018

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

7<sup>th</sup> May, 4<sup>th</sup> June,  
25<sup>th</sup> June, 16<sup>th</sup> July,  
3<sup>rd</sup> Sept, 24<sup>th</sup> Sept,  
22<sup>nd</sup> 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  
Vegetarian Spaghetti  
Bolognese(v) with Garlic Bread

Summer Shortbread  
with Fruit Chunk

Southern Style Chicken  
Chunks, BBQ Dip with Chips  
Or  
Vinegar Infused  
Fish Goujons with Chips

Cookie with Milkshake

### WEEK 2

14<sup>th</sup> May, 11<sup>th</sup> June,  
2<sup>nd</sup> July, 23<sup>rd</sup> July  
10<sup>th</sup> Sept, 8<sup>th</sup> Oct  
29<sup>th</sup> Oct

Cheese & Tomato Pizza  
with Paprika Potatoes  
Or  
Tomato Pasta Italiane

Chocolate Crunch  
with Fruit Chunk

Sweet & Sour Pork with  
Rice & Noodles  
Or  
Vegetarian Sausage Roll(v)  
with Herby Potatoes

Flapjack with  
Fruit Chunk

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

Fruit Jelly & Ice Cream

Minced Beef Pie  
with Boiled Potatoes  
Or  
Cheesy Pasta(v)

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage  
Hot Dog with Ketchup & Chips  
Or  
Harry Ramsden's Battered  
Fish with Chips Baked  
Beans/Mushy Peas  
Pancake, Ice Cream  
& Fruit Coulis

### WEEK 3

21<sup>st</sup> May, 18<sup>th</sup> June,  
9<sup>th</sup> July, 17<sup>th</sup> Sept,  
15<sup>th</sup> Oct

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

Choc Flapjack with Fruit

Hunters Chicken with  
Saute Potatoes  
Or  
Jacket Potato with  
a Choice of Fillings(v)

Summer Fruit Sponge

Beef Lasagne  
with Garlic Bread  
Or  
Vegetable Stir  
Fry Noodles(v)

Angel Delight with  
Fruit Chunk

Fruity Chicken Curry  
with Rice & Cous Cous  
Or  
Tuna Pasta Salad Bowl

Tangy Lemon Sponge

Roast Gammon & Pineapple  
with Chips & Garden Peas  
Or  
Salmon/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 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