

Excalibur Menu 2016

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

3rd May, 23rd May,
29th June,
11th July,
12th Sept,
3rd Oct, 24th Oct.

Organic Meatballs In a
Tomato & Basil Sauce
with Pasta
Or
Tuna Pasta Jumble
(White Sc)

Choc Beetroot

Sweet & Sour Pork
with Noodles
Or
Five Bean Chilli(v)
With Rice

Raspberry Mousse Slice

Roast Turkey, stuffing &
Gravy, Served with
Potatoes
Or
Mini Omelette Popovers with
Potatoes

Carrot & Pineapple Cake

BBQ Pork Wrap
with Savoury Rice
Or
Quorn & Sweet Potato Curry
with Rice(v)

Choc Crunch with
Fruit Chunk

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

Fruit Ice Cream

WEEK 2

9th May, 6th
June, 27th
June, 18th July,
19th Sept, 17th
Oct

Organic Beef Burger
In a Bap
Or
Vegetarian Lasagne(v)
with Garlic Bread
Cookie with Fruit

Mac and Cheese with Mexican
Pork
Or
Vegetarian Sausage Roll(v)
with Potatoes & Gravy
Apple & Rhubarb
Trifle Crunch

Roast Gammon &
Pineapple with Potatoes
Or
Jacket Potato with a
Choice of Fillings(v)
Dorset Apple Cake
& Custard

Minced Beef Pie with Boiled
Potatoes & Gravy
Or
Tomato & Vegetable
Pasta(v)
Fruit Jelly

Chicken Fajitas with
½ Chips
Or
Fish Fingers/Salmon Fish
Fingers with Chips & Ketchup
Ice Cream Roll with
Fruit Chunk

WEEK 3

16th May,
13th June;
3rd July, 5th Sept,
26th Sept,
17th Oct

Homemade Pizza, Served
with Potato Wedges
Or
Quorn Burger(v) in a Bap
with ½ Potato Wedges
Shortbread with
Fruit Chunk

Chicken Korma with
Rice & Cous Cous
Or
Cheesy Pasta(v)
Flapjack Finger with
Fruit Chunk

Spaghetti Bolognese
with Garlic Bread
Or
Loaded Potato Skins
served with Baked Beans
Apple & Banana Cake

Chicken & Vegetable Pie
Boiled Potatoes & Gravy
Or
Jacket Potatoes with a Choice
of Fillings (v)
Tropical Fruit Trifle Crunch

Butchers Sausage/Quorn
Sausage All Day Breakfast
Or
Crunchy Baked Fish with
Chips & Ketchup
Raspberry Mousse Slice

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 organic beef products.

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 & salad items are sourced locally when in season.

Bread, milk and cheese is sourced from within the Northwest.

We use Organic milk, Organic Yogurts and Organic Mornflake Oats.



CATERING WITH THE
RIGHT INGREDIENTS