

Excalibur 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/Pasta Salad
Sultana Cookie

Butter Chicken Curry
with Rice & Cous Cous
Or
Cheese Flan(v) with
Salad Potatoes
Fruit Crumble & Custard

Roast Pork, Apple Sc
Stuffing & Gravy with
Creamed Potatoes
Or
Quorn Fillet(v) with Gravy
& Creamed Potatoes
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
Coco Beetroot Brownie
& 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 Italianae(v)
Autumn Feast Muffin

Fruity Pork Curry with
Rice & Cous Cous
Or
Jacket Potato with a
Choice of Fillings(v)
Fruit Crumble & Custard

Roast Gammon
& Pineapple with
Creamed/Roast Potatoes
Or
Vegetarian Cottage Pie(v)
Toffee Apple
Sponge & Custard

Minced Beef &
Potato Pie
Or
Cheesy Pasta(v)
Raspberry Mousse Slice

Southern Style Coated
Chicken 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
Quorn Fillet(v) with Gravy &
Roast Potatoes
Poached Pear with Custard

Beef Curry with Rice &
Cous Cous
Or
Jacket Potato with a
Choice of Fillings(v)
Apple & Custard
Enchilada

BBQ Chicken
Soft Tortilla Boat
Or
Vinegar Infused Fish Goujons
with Chips & Tomato Ketchup
Cookie Selection



GOLD CATERING

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, Litters 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.



CATERING WITH THE
RIGHT INGREDIENTS