

Excalibur 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
Pasta Salad
Or
Cheese, Onion &
Potato Pie(v)

Melting Moment

Pork Strogonoff with Rice
Or
Vegetarian Sausage
Roll(v) with Boiled
Potatoes

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
Mini Omelette Popovers(v)
with Salad Potatoes

Lemon Bite Biscuit

Hunters Chicken
with Dry Roast Potatoes
Or
Salmon Fish Finger
with Dry Roast Potatoes &
ketchup

Kracholette

WEEK 2

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

Organic Beef Bites In a
Tomato Sauce with Pasta
Or
Pasta Italiane(v)

Chocolate Puddle Cake with
Mandarin Puree

Chicken Korma with
Rice & Cous Cous
Or
Ploughmans Toastie(v)
with Veg Sticks & salad

Raspberry Mousse Slice

Roast Pork or Quorn Fillet,
Apple Sauce, Stuffing &
Gravy with Creamed
Potatoes

Fruit Jelly

Beef Lasagne
with Garlic Bread
Or
Jacket Potato with a
Choice of Fillings(v)

Ginger Biscuit

Southern Style Chicken
with Dry Roast Potatoes
Or
Bubble Coated Fish
Fillet with Ketchup Potatoes

Flapjack Finger with
Fruit Chunk

WEEK 3

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

Hidden Veg Pizza(v) with
Pasta Salad & Summer
Coleslaw
Or
Cheesy Pasta(v)

Tropical Fruit Tray Bake

Pork Spaghetti Bolognese
with Garlic bread
Or
Jacket Potato with a
Choice of Fillings(v)

Apple & Rhubarb
Flapjack Slice

Roast Turkey Quorn
Fillet(v) Stuffing & Gravy
with Creamed Potatoes

Ice Cream with Fruit

Chinese Chicken
with Rice
Or
Sweet & Sour Vegetables
with Noodles(v)

Coco Beetroot Slice

Quorn(v)/Butchers
Sausage,
Scrambled Egg,
Hash Brown, Baked Beans

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