

Excalibur Menu Spring/Summer 2018

Monday

WEEK 1

7th May, 4th June,
25th June, 16th July,
3rd Sept, 24th Sept,
22nd Oct

Pasta carbonara
Or
Vegetarian Sausage Roll(v)
with Mash
Orange Surprise Traybake

Tuesday

Chicken Korma
with Rice & Cous Cous
Or
Jacket Potato with a
Choice of Fillings(v)
Oatie Biscuit

Wednesday

Roast Turkey, Stuffing &
Gravy with Roast Potatoes
Or
Quorn Fillet(v) Stuffing &
Gravy with Roast Potatoes
Chocolate Mandarin Sponge

Thursday

Cheese Flan
with Salad Potatoes
Or
Vegetarian Spaghetti
Bolognaise(v) with Garlic Bread
Summer Shortbread
with Fruit Chunk

Friday

Southern Style Chicken
Chunks, BBQ Dip with Chips
Or
Vinegar Infused
Fish Goujons with Chips
Pancake, Ice Cream
& Fruit Coulis

WEEK 2

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

Cheese & Tomato Pizza
with Paprika Potatoes
Or
Vegetarian Meatball
Pasta Bake(v)
Chocolate Crunch
with Fruit Chunk

Sweet & Sour Pork with
Noodles
Or
Vegetarian Sausage Roll(v)
with Herby Potatoes
Flapjack with
Fruit Chunk

Roast Chicken Fillet, Stuffing &
Gravy with Creamed Potatoes
Or
Quorn Fillet(v) Stuffing & Gravy
with Creamed Potatoes
Tropical Fruit Traybake

Quorn(v)/Butchers Sausage
Hot Dog with Ketchup & Chips
Or
Harry Ramsden's Battered
Fish with Chips, Mushy
Peas/Baked beans
Cookie with Milkshake

WEEK 3

21st May, 18th June,
9th July, 17th Sept,
15th Oct

Organic Beef Burger
In a Bun with
Potato Wedges
Or
Spicy lentil Pasta(v)
Choc Flapjack with Fruit

Hunters Chicken with
Sauté 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

Chicken & Tomato
Pasta Bake
Or
Tuna Pasta Salad Bowl
Tangy Lemon Sponge

Roast Gammon & Pineapple
with Chips & Garden Peas
Or
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, Little's 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