

# Fulshaw St Annes Menu Spring/Summer 2017

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

8<sup>th</sup> May, 5<sup>th</sup> June  
26<sup>th</sup> June, 17<sup>th</sup> July,  
11<sup>th</sup> Sept, 2<sup>nd</sup> Oct  
23<sup>rd</sup> Oct

Organic Beef Burger/Quorn  
Burger(v) In a Bap with  
Ketchup & Potato Wedges  
Or  
Cheese Flan(v) with  
Salad Potatoes  
  
Melting Moment

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

Beef Lasagne with  
Garlic Bread  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
  
Peach Enchilada with  
Ice Cream

Homemade Pizza Selection  
with Potato Wedges  
Or  
Quorn & vegetable  
Stir Fry(v) with Noodles  
  
Lemon Bite Biscuit

Hunters Chicken  
with Chips  
Or  
Salmon Fish Finger  
with Chips & Ketchup  
  
Kracholette

### WEEK 2

15<sup>th</sup> May, 12<sup>th</sup> June  
3<sup>rd</sup> July, 24<sup>th</sup> July  
18<sup>th</sup> Sept, 9<sup>th</sup> Oct

Organic Beef Bites In a Tom  
Sauce with Wholemeal  
Spaghetti  
Or  
Pasta Italiane(v)  
  
Chocolate Puddle Cake  
with Mandarin Puree

Butter Chicken Curry  
with Rice & Cous Cous  
Or  
Ploughmans Toastie(v)  
with Vegetable Sticks  
  
Raspberry Mousse Slice

Roast Pork, Apple Sauce,  
Stuffing & Gravy with Dry  
Roast Potatoes  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
  
Fruit Jelly

Soft Tortilla Boat Filled with  
Mild Beef Chilli Topped with  
Cheese  
Or  
Chilladas(v)  
(homemade lentil pattie)  
Served with Potatoes  
Ginger Biscuit

Southern Style Chicken  
Fillet with Chips & Ketchup  
Or  
Bubble Coated Fish  
Fillet with Ketchup & Chips  
  
Flapjack Finger with  
Fruit Chunk

### WEEK 3

22<sup>nd</sup> May, 19<sup>th</sup> June  
10<sup>th</sup> July, 4<sup>th</sup> Sept  
25<sup>th</sup> Sept, 16<sup>th</sup> Oct

BBQ Chicken In a Soft  
Tortilla Boat Served with  
Rice  
Or  
Tuna Pasta Jumble  
  
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, Stuffing &  
Gravy with Dry Roast  
Potatoes  
Or  
Tortilla Layer(v)  
(vegemince in a tomato sauce layered  
between tortilla wraps)  
  
Ice Cream with Fruit

Hidden Veg Pizza(v) with  
Pasta Salad & Summer  
Coleslaw  
Or  
Vegetable Lasagne  
with Garlic Bread  
  
Coco Beetroot Slice

Quorn(v)/Butchers Sausage  
Hot Dog Chips & Baked Beans  
Or  
Vinegar Infused Fish Goujons  
with Ketchup & Chips  
  
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