

# Peartree Menu Autumn/Winter 2017/18

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### WEEK 1

6<sup>th</sup> Nov, 27<sup>th</sup> Nov,  
18<sup>th</sup> Dec, 22<sup>nd</sup> Jan,  
12<sup>th</sup> Feb, 12<sup>th</sup> March,  
16<sup>th</sup> April

Hidden Vegetable Pizza  
with Paprika Potatoes  
Or  
Spanish Rice(v)  
(Vegetable Paella)  
  
Choc Crunch with  
Fruit Chunk

Organic Beefburger/Quorn  
Burger In a Bap with Wedges  
Or  
Shepardless Pie(v)  
(Sweet Potato topping)  
Or Sandwich Choice  
  
Dorset Apple Cake  
with Custard

Minced Beef Pie  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
  
Carrot & Pineapple Muffin

Chunky Chicken and Veg  
Soup with Homemade Bread  
Or  
Vegetarian Sausage Roll  
Creamed Potato & Gravy  
Or Sandwich Choice  
  
Steamed Pear & Peach  
Sponge with Custard

Roast Gammon & Pineapple  
Chips & Garden Peas  
Or  
Fish Fingers/Salmon Fish  
Fingers with Chips  
  
Lemon Biscuit  
with Fruit Chunk

### WEEK 2

13<sup>th</sup> Nov, 4<sup>th</sup> Dec,  
8<sup>th</sup> Jan, 29<sup>th</sup> Jan,  
26<sup>th</sup> Feb, 19<sup>th</sup> March,  
23<sup>rd</sup> April

Cheesy Pasta(v)  
Or  
Tortilla Layer(v)  
(vegemince in a tomato & herb Sc  
layered between tortilla wraps)  
  
Oaty Biscuit with  
Fruit Chunk

Chicken Korma  
Rice & Cous Cous  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
Or Sandwich Choice  
  
Cocoa Beetroot Brownie  
with Choc Sauce

Butchers Sausage/Quorn  
Sausage(v) on Onion Gravy  
with Creamed Potatoes  
Or  
Organic Vegetable Bake(v)  
  
Apple & Rhubarb/  
Flapjack Slice

Beef Hot Pot  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
Or  
Sandwich Choice  
  
Chocolate Crispie Bar

Southern Style Chicken Fillet  
Or  
Bubble Coated Fish  
with Chips  
  
Banana Muffin

### WEEK 3

20<sup>th</sup> Nov, 11<sup>th</sup> Dec,  
15<sup>th</sup> Jan, 5<sup>th</sup> Feb,  
5<sup>th</sup> March, 26<sup>th</sup> March,  
30<sup>th</sup> May

Tuna Pasta Jumble  
Or  
Quorn & Sweet Potato  
Currtyn a Soft Tortilla  
Boat(v)  
  
Flapjack Finger

Chicken Chasseur with  
Herb Potatoes  
Or  
Salmon Fish Fingers with  
Tomato Pasta or Potatoes  
Or Sandwich Choice  
  
Tangy Lemon Cake

Roast Pork  
Quorn Fillet(v)  
Apple Sc, Stuffing & Gravy  
Served with Roast Potatoes  
  
Scotch Pancake with Vanilla  
Ice Cream & Fruit Coulis

Cottage Pie  
Or  
Jacket Potato with a  
Choice of Fillings(v)  
Or Sandwich Choice  
  
Choc Puddle Pudding with  
Mandarin Puree

Butchers/Quorn(v) Sausage,  
Scrambled Egg, Baked Beans &  
Hash Brown  
Or  
Crunchy Bake Fish Goujons  
with Potato Wedges  
  
Sultana Cookie & 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 milk.

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 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