

Peartree Menu Spring/Summer 2018

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK 1

7th May, 4th June,
25th June, 16th July,
3rd Sept, 24th Sept,
15th Oct

Vegetarian Sausage Roll(v)
with Paprika Potatoes
Or
Sub Bar

Orange Surprise Traybake

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

Oatie Biscuit

Roast Turkey, Stuffing &
Gravy with Roast Potatoes
Or
Quorn Sausage(v), Stuffing &
Gravy with Roast Potatoes

Chocolate Mandarin Sponge

Sub Bar
Tuna Melt Wholemeal Sub
Veg Sticks & Cherry Tomatoes
Or
Jacket Potato with
a Choice of Fillings(v)

Summer Shortbread
with Fruit Chunk

Southern Style Chicken
Chunks, BBQ Dip & Chips
Or
Vinegar Infused
Fish Goujons with Chips

Cookie with Milkshake

WEEK 2

14th May, 11th June,
2nd July, 23rd July
10th Sept, 1st Oct
22nd Oct

Cheese & Tomato Pizza
with Paprika Potatoes
Or
Sub Bar

Chocolate Crunch
with Fruit Chunk

Cheesy Pasta
Or
Vegetarian Sausage Roll(v)
with Herb Potatoes

Flapjack with
Fruit Chunk

Roast Chicken Fillet, Stuffing &
Gravy with Creamed Potatoes
Or
Quorn Sausage(v) Stuffing &
Gravy with Creamed Potatoes

Fruit Jelly & Ice Cream

Cheesy Loaded Potato
Skins with Baked Beans
Or
Sub Bar

Tropical Fruit Traybake

Quorn(v)/Butchers Sausage
Hot Dog with Ketchup & Chips
Or
Harry Ramsden's Battered
Fish Fillet with Chips,
Beans/Mushy Peas

Pancake, Ice Cream
& Fruit Coulis

WEEK 3

21st May, 18th June,
9th July, 17th Sept,
8th Oct

Organic Beef Burger
In a Bun with
Potato Wedges
Or
Sub Bar

Choc Flapjack with Fruit

Seasoned Chicken Fillet
with Salad Potatoes
Or
BBQ Quorn(v) In a
Soft Tortilla Boat with Rice

Summer Fruit Sponge

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

Angel Delight with
Fruit Chunk

Chicken & Tomato
Pasta Bake
Or
Ploughmans Toastie(v)
Veg Sticks & Cherry
Tomatoes

Tangy Lemon Sponge

Roast Gammon &
Pineapple with Chips &
Garden Peas
Or
Salmon/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, Littlers 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