

# Offley Road 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, Onion &  
Potato Pie**

Or **Salmon & Cuc Wrap  
Melting Moment**

**Pulled Pork In a Tortilla  
Boat Served with Rice**

Or

**Vegetarian Sausage Roll(v)  
with Boiled Potatoes**

Or **Cheese & Ham  
Wholemeal Bap**

**Crumbly Banana Fingers**

**Beef Lasagne with  
Garlic Bread**

Or

**Jacket Potato with a  
Choice of Fillings(v)**

Or **Tuna & Cuc Bap**

**Peach Sponge  
with Ice Cream**

**Homemade Pizza  
Selection with Salad  
Selection**

Or

**Pasta Italiane(v)**

Or **Egg & Cress Wholemeal  
Sandwich**

**Lemon Bite Biscuit**

**Hunters Chicken  
with Chips**

Or

**Salmon Fish Finger  
with Chips & ketchup**

Or **Cheese & Cucumber  
Sandwich**

**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 Spaghetti**

Or

**Quorn & Sweet Pot Curry in  
a Tortilla Boat(v)**

Or **Salmon & Cuc Wrap**

**Chocolate Puddle Cake  
with Mandarin Puree**

**Chicken Korma with  
Rice & Cous Cous**

Or

**Ploughmans Toastie(v) with  
Vegetable Sticks**

Or **Cheese & Ham Sandwich**

**Raspberry Mousse Slice**

**Roast Pork, Apple Sauce,  
Stuffing & Gravy with Dry  
Roast Potatoes**

Or

**Quorn Fillet(v), stuffing &  
Gravy with Potatoes**

Or **Tuna & Cuc Bap**

**Fruit Jelly**

**Tortilla Boat Filled with  
Mild Beef Chilli Topped  
with Cheese**

Or

**Jacket Potato with a  
Choice of Fillings(v)**

Or **Egg & Cress Sandwich**

**Ginger Biscuit**

**Southern Style Chicken  
Fillet, Chips & Ketchup**

Or

**Bubble Coated Fish  
Fillet with Ketchup & Chips**

Or **Ham Sandwich**

**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

**Chinese Chicken  
With Rice**

Or

**Cheesy Pasta(v)**

Or **Salmon & Cuc Wrap**

**Tropical Fruit Tray Bake**

**Pork Spaghetti Bolognese  
with Garlic Bread**

Or

**Quorn Korma(v) with  
Rice & Cous Cous**

Or **Cheese & Ham Sandwich**

**Apple & Rhubarb  
Flapjack Slice**

**Roast Turkey, Stuffing &  
Gravy with Dry Roast  
Potatoes**

Or

**Jacket Potato with a  
Choice of Fillings(v)**

Or **Tuna & Cuc Bap**

**Ice Cream with Fruit**

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

Or

**Vegetable Lasagne  
with Garlic Bread**

Or **Egg & Cress Sandwich**

**Coco Beetroot Slice**

**Quorn(v)/Butchers Sausage  
Chips, & Baked Beans**

Or

**Vinegar Infused Fish Goujons  
with Ketchup & Chips**

Or **Cheese & Cuc Sandwich**

**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