



Lakes In A Day Weekend

Breakfast served Saturday and Sunday Mornings

Hot bacon roll - 3 rashers of dry cured, thick cut unsmoked back	£4.00
Bacon, egg roll	£5.00
4oz breakfast sausage burger	£4.00
Sausage burger, egg	£5.00
'Oat - So - simple' porridge	£3.00
Vegetarian and vegan options also available	
Bean to cup Coffees, Teas, Hot Choc and cold cans available all weekend	from £1.50

Evening meals served 6pm - 11pm Fri evening and 5pm - 5am Saturday Evening through to Sunday morning

Cheshire steak and Stilton sub with fried onions		£7.00
12 hour 'low and slow' pulled shoulder of pork brioche, apple sauce, stuffing		£6.00
12 inch Cumberland sausage with griddled onions		£7.00
6oz hand pressed rump steak burger with lettuce, tomato and griddled onions		£6.00 extra toppings each 50p
Home made lamb stew with pickled red cabbage	(Saturday night)	£7.00
Home made beef chilli with basmati rice (not spicy)	(Friday night)	£7.00
Hot wraps - chicken, halloumi, pork, beef with griddled peppers, onions, mushrooms, lettuce etc		from £7.00
'Skin on' French fries, cheesy fries, gravy		from £3.00

Gluten free, vegan and vegetarian options available.

If you have specific dietary requirements, please email us in advance to be sure that we can accommodate your specific needs





OUR FOOD

All our meat is Red Tractor certified and comes from a traditional master butcher. Our objective is to serve organic, free range produce of the highest quality - tailoring our food offerings to suit the clientele at individual events - from free range, organic bacon butties at farmers markets to wedding catering and private dining.

THE TEAM

We have cut our teeth on high end a la carte catering around Manchester over the last few decades and three of our directors, including our resident head chef have been at the cutting edge of modern British catering at the acclaimed, award winning, Lime Tree, Didsbury for many years. Between the team of directors, we have almost a 100 years of catering experience in fine dining. Our Operations Director was a finalist in Harpers 'Young Restaurant Manager of the Year Awards' on more than one occasion. As a result, we have a professional, mature approach to event catering and are proud of our reputation. All of the events that we attend are staffed by at least one of our company directors, taking a 'hands on' approach to serving fantastic quality food.

All our consumables are either recyclable or biodegradable.

Contact The Farmer's Wife today

07949 640608 (Matt)

<https://www.facebook.com/thefarmerswife>

