



# CORNISH PASTY DAY

Come and join us for a Cornish Pasty lunch at  
your school on Tuesday 13th June 2017

## Menu

Traditional Steak Pasty  
or Cheese and Onion Pasty



Ice Cream Tub

Jacket Potato available on request



At Proper Cornish we are passionate about quality pastry, filled with great tasting ingredients, made properly in Cornwall for people who love food.

We are passionate and honest about where our ingredients come from. At Proper Cornish, we believe in supporting our local farmers. Our swede comes from Hayle, courtesy of Trevor Goldsworthy's family run farm, our potatoes come from third generation farmer Chris Duxlow from Par and our onions are grown by Anthony West of Toppoint. Cornwall grows some of the highest quality produce in the world, so why go anywhere else?

  
Chartwells