



Camphill MK Homemade Artisan Bread Menu

White loaf with rye flour	£2.50
Multi seed cobe	£2.50
Rosmary focaccia	£2.80
Multi seed rolls (2)	£1.00
White and rye roll (2)	£1.00
Whole meal	£2.50
Sandwich loaf	£3.50
Sour dough	
White sour dough	£3.50
Caraway sour dough	£3.50
French sour dough	£3.50
French sour dough with multi seeds	£3.50
Olive sour dough	£3.50
Fruit sour dough	£3.50
Soltana Scones	£1.00
Cheese scones	£1.00
Ginger biscuit	£2.50
Chocolate and Oats	£2.50
Chocolate biscuit	£2.50

To order, please phone the bakery on 01908 308739

A Little Bit About Our Bakery

Our aim is to create a safe and stimulating environment, fully integrated into the surrounding community that allows individuals to develop in accordance with their own needs.

Camphill Artisan Bakery is a workshop where people with learning disabilities learn how to bake fresh bread and confectionery products from mainly organic ingredients.

Our excellent Bakers like to offer real bread and sweet products daily to the wider community in Milton Keynes. We sell our bread in the Cafe or via phoning the bakery direct on 01908 308739. Our Cafe customers can also enjoy our fresh bread with meals.

If you would like more information about Camphill Milton Keynes Communities, please visit our website-

www.camphillmk.co.uk

www.facebook.com/camphillmiltonkeynes

Maria Simon – Master Baker & Bakery Manager