



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
7/9, 28/9, 19/10, 16/11, 5/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Crunchy Topped Macaroni Cheese with Homemade Tomato and Herb Bread. Fresh Chopped Salad and Sweetcorn

Meat Free Balls in Tomato Sauce with Pasta. Homemade Tomato and Herb Bread. Fresh Chopped Salad and Sweetcorn

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Fresh Fruit Platter

TUESDAY

Devon Beef Cottage Pie with Broccoli and Carrots

Vegan Bolognese with Pasta. Broccoli and Carrots

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Orange Cookie and Fruit

WEDNESDAY

Roast Devon Gammon and Gravy with Roast Potatoes. Fine Green Beans and Savoy Cabbage

Sweet Potato and Chickpea Slice with Roast Potatoes. Fine Green Beans and Savoy Cabbage

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Carrot Cake

THURSDAY

BBQ Chicken with Rice and Stir-Fried Vegetables

Lentil and Vegetable Curry with Rice and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Strawberry Jelly and Fruit

FRIDAY

Baked Fish Fingers with Chips. Garden Peas and Baked Beans

Cheese and Red Onion Quiche with Chips. Garden Peas and Baked Beans

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Pear Cake

We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.



Educatering
The School Food Revolution



AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
14/9, 5/10, 2/11, 23/11, 14/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Homemade Margherita Pizza with Homemade Potato Wedges, Salad Sticks and Garden Peas

Leek and Potato Bake with Homemade Tomato and Herb Bread, Salad Sticks and Garden Peas

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Fresh Fruit Salad

TUESDAY

Devon Beef Chilli Con Carne with Rice, Tortilla Chips and Sweetcorn and Mixed Pepper Salad

Vegan Chilli with Rice, Tortilla Chips, Sweetcorn and Mixed Pepper Salad

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Chocolate Mousse and Fruit Pot

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes, Broccoli and Roasted Root Vegetables

Broccoli, Mixed Bean and Cauliflower Cheese with Roast Potatoes, Broccoli and Roasted Root Vegetables

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Banana Marble Cake

THURSDAY

West Country Brunch: Devon Pork Sausage, Bacon, Hash Brown, Baked Beans and Sweetcorn

Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato, Baked Beans and Sweetcorn

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Flapjack and Fruit

FRIDAY

Baked Breaded Fish or Salmon Fingers with Chips, Garden Peas and Fresh Salad

Spinach and Potato Spanish Omelette with Chips, Garden Peas and Fresh Salad

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Ice Cream and Fresh Fruit

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
21/9, 12/10, 9/11, 30/11

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Mozzarella and Tomato Pasta Bake with Homemade Garlic Focaccia Bread, Garden Peas and Salad Sticks

Vegetable and Mixed Bean Lasagne with Homemade Garlic Focaccia Bread, Garden Peas and Salad Sticks

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Fresh Fruit Platter

TUESDAY

Breaded Chicken with Garlic Herb Diced Potatoes, Broccoli and Carrot Sticks

Vegan Sausage with Garlic Herb Diced Potatoes, Broccoli and Carrot Sticks

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Shortbread Cookie and Fruit

WEDNESDAY

Devon Roast Pork and Gravy with Roast Potatoes, Carrots and Savoy Cabbage

Vegetable and Lentil Pie with Roast Potatoes, Carrots and Savoy Cabbage

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Chocolate Brownie

THURSDAY

Crispy Chicken Katsu Curry with Rice, Naan Bread, Sweetcorn and Green Beans

Cauliflower, Chickpea and Butternut Curry with Rice, Naan Bread, Sweetcorn and Green Beans

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Orange Jelly and Fruit

FRIDAY

Baked Fish Cake with Chips, Garden Peas and Baked Beans

Vegetable Nuggets with Chips, Garden Peas and Baked Beans

Jacket Potatoes served daily with a selection of fillings with Fresh Salad or Vegetables

Sultana Cake

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