



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
3/11, 24/11, 15/12



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT



MONDAY

Margherita Pizza with Potato Wedges and Sweetcorn

Cheese and Red Onion Quiche with Potato Wedges and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Tomato Sauce

Chocolate Mousse

TUESDAY

Devon Beef and Pork Bolognese with White and Wholemeal Pasta and Fresh Chopped Salad

Vegan Bolognese with White and Wholemeal Pasta and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with Cheese Sauce

Pear Cake

WEDNESDAY

Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Fine Green Beans

Vegetarian Sausage Toad in the Hole with Roast Potatoes, Carrots and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Tomato Sauce

Strawberry Jelly

THURSDAY

Chicken Bites with Chips and Peas

Vegetable Nuggets with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Cheese Sauce

Fresh Fruit Platter or Yoghurt

FRIDAY

Salmon and Broccoli Pasta Bake with Baked Beans and Salad Sticks

Cheesy Potato Wheel with Baked Beans and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Pasta with Tomato Sauce

Flapjack



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:
10/11, 1/12



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese with Homemade Garlic Focaccia Bread and Fresh Chopped Salad	Mild Chicken Tikka Masala with Wholegrain and White Rice and Sweetcorn	Devon Roast Pork and Gravy with Roast Potatoes, Carrots and Cabbage	Fish Cakes with Chips, Peas and Tomato Sauce	Brunch with Hash Brown Bites and Baked Beans
Broccoli and Cauliflower Cheese Bake with Homemade Garlic Focaccia Bread and Fresh Chopped Salad	Roasted Butternut Squash and Chickpea Curry with Wholegrain and White Rice and Sweetcorn	Leek and Potato Bake with Roast Potatoes Carrots and Cabbage	Homemade Cheese and Bean Pasty with Chips, Peas and Tomato Sauce	Veggie Brunch with Hash Brown Bites Baked Beans and Tomato
Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
Pasta with Tomato Sauce	Pasta with Cheese Sauce	Pasta with Tomato Sauce	Pasta with Cheese Sauce	Pasta with Tomato Sauce
Strawberry Mousse	Iced Sponge	Fresh Fruit Platter or Yoghurt	Chocolate Crispy Cake	Banana and Custard



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.





AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
17/11, 8/12



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT



MONDAY

Five Bean Chilli
with Vegetable Rice
and Tortilla Chips

Margherita Pizza
with Potato Balls
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Ice Cream
and Fresh Fruit

TUESDAY

Devon Pork Sausage
with Hot Dog, Wedges
and Salad Sticks

Veggie Hot Dog
with Wedges and
Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Apple Crumble
with Custard

WEDNESDAY

Roast Chicken
with Roast Potatoes
Carrots and Green
Beans

Yorkshire Pudding
Cottage Pie with Roast
Potatoes, Carrots
and Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Blueberry Sponge

THURSDAY

Breaded Fish
with Chips
and Peas

Sweet Potato
Falafel with Tomato
Sauce, Chips
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Oaty Cookie

FRIDAY

Creamy Devon Bacon
and Penne Pasta,
Homemade Garlic
Focaccia and Fresh
Chopped Salad

Vegetable and
Cheese Potato Boat
with Homemade Garlic
Focaccia and Fresh
Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Strawberry Jelly



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