



SPRING MENU

WEEK ONE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

PASTA

DESSERT

Devon Pork Sausage
Hot Dog with Potato
Wedges and Sweetcorn

Vegan Sausage Roll
with Potato Wedges
and Sweetcorn

Pasta with
Tomato Sauce

Ice Cream

Cottage Pie with
Green Beans
Sweetcorn and Peas

Spanish Vegetable and
Butterbean Casserole
with Green Beans,
Sweetcorn and Homemade
Tomato & Herb Bread

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Cookie

Roast Chicken
with Roast Potatoes,
Carrots and Cabbage

Vegetable Sausage
Toad in the hole
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

Chicken and Tomato
Pasta Bake with
Homemade Focaccia
Bread and Peas

Vegan Mince Chilli
with Rice, Homemade
Focaccia Bread
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Flapjack

Fish Cake with
Chips, Peas and
Baked Beans

Mozzarella and
Tomato Pin Wheel
with Chips, Peas
and Baked Beans

Pasta with
Tomato Sauce

Iced Lemon
Shortbread

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.



SPRING MENU

WEEK TWO

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

PASTA

DESSERT

Macaroni Cheese with Homemade Tomato and Herb Bread, Peas and Salad Sticks

Vegetable and Chickpea Curry with White and Wholegrain Rice, Sweetcorn and Salad Sticks

Pasta with Tomato Sauce

Orange Sticky Toffee Cake

Devon Beef Burrito with Potato Wedges, Chopped Salad and Sweetcorn

Margherita Pizza with Potato Wedges, Chopped Salad and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Strawberry Mousse

Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Cabbage

Yorkshire Pudding Vegetable Cottage Pie with Roast Potatoes, Carrots and Cabbage

Jacket Potatoes served daily with a selection of fillings

Lemon Drizzle Cake

Mild Chicken Tikka Masala with Rice, Green Beans and Sweetcorn

Tomato and Mozzarella Pasta Bake with Homemade Focaccia Bread, Green Beans and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Custard Cookie

Fish Fingers or Salmon Fingers with Chips, Peas and Baked Beans

Spinach and Potato Spanish Omelette with Chips, Peas and Baked Beans

Pasta with Tomato Sauce

Iced Lolly

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SPRING MENU

WEEK THREE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

PASTA

DESSERT

Brunch:
Sausage, Bacon,
Hash Brown
and Beans

Vegetable Brunch:
Sausage, Hash Brown,
Beans and Tomato

Pasta with
Tomato Sauce

Jam Sponge

Chicken Bites
with Potato Wedges
and Peas

Vegetable Nuggets
with Potato Wedges
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

Roast Turkey and
Gravy with Roast
Potatoes, Carrots
and Cabbage

Vegetable Pie
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Shortbread

Pork and Beef Bolognese
with Penne Pasta
and Sweetcorn

Vegan Bolognese
with Penne Pasta
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Marble Cake

Breaded Fish with
Chips and Peas

Cheese and Bean
Pastty with Chips
and Peas

Pasta with
Tomato Sauce

Chocolate Krispie Cake

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