



AUTUMN MENU

WEEK ONE



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Margherita Pizza with Penne Pasta Salad, Garden Peas and Fresh Salad

Vegetable and Lentil Bolognese with Penne Pasta Salad, Garden Peas and Fresh Salad

Pasta with Homemade Tomato Sauce

Iced Sponge

TUESDAY

Chicken and Sweetcorn Pie with New Potatoes and Garden Peas

Sweet Potato, Lentil and Vegetable Bake with New Potatoes and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Chocolate Mousse and Fruit Pot

WEDNESDAY

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

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

Jacket Potatoes served daily with a selection of fillings

Sticky Toffee Pudding and Caramel Sauce

THURSDAY

Devon Pork Sausage with Mash, Sweetcorn and Green Beans

Vegetable Sausage Casserole with Mash and Green Beans

Jacket Potatoes served daily with a selection of fillings

Ice Cream and Fruit

FRIDAY

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

Vegan Vegetable Roll with Chips, Garden Peas and Baked Beans

Pasta with Homemade Tomato Sauce

Custard Biscuit and Fruit



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



MAIN ONE

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JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Crunchy Topped Macaroni Cheese with Homemade Garlic Bread, Sweetcorn and Fresh Salad

Broccoli, Mixed Bean and Cauliflower Cheese Bake, Homemade Garlic Bread, Sweetcorn and Fresh Salad

Pasta with Homemade Tomato Sauce

Syrup Sponge

TUESDAY

Devon Beef Chilli with Rice, Broccoli and Salad Sticks

Vegetable and Lentil Chilli with Rice, Sweetcorn and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Rocky Road

WEDNESDAY

Roast Chicken and Gravy, Roast Potatoes, Carrots and Savoy Cabbage

Vegan Mince and Vegetable Parcels with Roast Potatoes, Carrots and Savoy Cabbage

Jacket Potatoes served daily with a selection of fillings

Fruit Coconut Flapjack and Fruit

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

Apple Cake

FRIDAY

Baked Breaded Fish with Chips and Garden Peas

Vegetable Nuggets with Chips and Garden Peas

Pasta with Homemade Tomato Sauce

Raspberry Shortbread and Fruit



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AUTUMN MENU

WEEK THREE



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Mozzarella and Tomato Pasta Bake with Homemade Focaccia Bread, Sweetcorn and Salad Sticks

Pizza Pinwheel with Penne Pasta Salad, Sweetcorn and Salad Sticks

Pasta with Homemade Tomato Sauce

Marble Cake

TUESDAY

Devon Beef Burger with Potato Wedges, Garden Peas and Rainbow Slaw

Cajun Butternut Squash and Bean Burger with Potato Wedges, Garden Peas and Rainbow Slaw

Jacket Potatoes served daily with a selection of fillings

Apple Crumble and Custard

WEDNESDAY

Roast Devon Pork and Gravy, 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

Jam and Coconut Sponge

THURSDAY

Cheesy Chicken Pasta Bake with Homemade Bread and Broccoli

Caribbean Vegetable and Bean Jambalaya with Homemade Bread and Broccoli

Jacket Potatoes served daily with a selection of fillings

Strawberry Jelly and Fruit

FRIDAY

Baked Fish Cake with Chips, Garden Peas and Baked Beans

Quorn Sausage with Chips and Garden Peas

Pasta with Homemade Tomato Sauce

Oatie Cookie and Fruit



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