



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 12/10, 9/11, 30/11

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DAILY DELI

DESSERT

MONDAY

Homemade Margherita Pizza with Baked Potato Wedges, Carrot Sticks and Sweetcorn

Vegetable and Butterbean Chilli with Rice, Carrot Sticks and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Custard Cookie

TUESDAY

Devon Beef Lasagne with Homemade Focaccia Bread, Fresh Chopped Salad and Garden Peas

Cheesy Cauliflower and Broccoli Bake with Homemade Focaccia Bread, Fresh Chopped Salad and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Apple and Pineapple Crumble with Custard

WEDNESDAY

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

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

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Fresh Fruit Platter

THURSDAY

Homemade Chicken Burger with Baked Potato Balls, Baked Beans and Sweetcorn and Red Pepper Salad

Quorn Sausage and Ketchup Hot Dog with Baked Potato Balls, Baked Beans and Sweetcorn and Red Pepper Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Chocolate Rice Crispy Cake

FRIDAY

Baked Fish Fingers or Salmon Fingers with Chips and Garden Peas

Vegetable Nuggets with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Fluffy Banana Mousse

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:
7/9, 28/9, 19/10, 16/11, 7/12

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DAILY DELI

DESSERT

MONDAY

Crunchy Topped Macaroni Cheese with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans

Caribbean Vegetable and Bean Jambalaya with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Iced Sponge

TUESDAY

Braised Devon Beef and Vegetable Hot Pot with New Potatoes, Carrots and Sweetcorn

Cauliflower, Butternut and Chickpea Curry with Rice, Carrots and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Chocolate Mousse

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes and Medley of Green Vegetables

Roast Quorn Fillet and Gravy with Roast Potatoes and Medley of Green Vegetables

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Homemade Jammie Dodger

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

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Blueberry and Apple Cake

FRIDAY

Baked Breaded Fish with Chips and Garden Peas

Pizza Pinwheel with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Strawberry Jelly and Fruit

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AUTUMN MENU

WEEK THREE

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



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DAILY DELI

DESSERT

MONDAY

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

Breaded Halloumi Cheese with Nut Free Pesto, Homemade Garlic Focaccia Bread, Sweetcorn and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Pear Cake

TUESDAY

Chicken Fajita Wrap with Baked Potato Wedges, Rainbow Slaw and BBQ Beans

Vegetable and Bean Chimichanga with Baked Potato Wedges, Rainbow Slaw and BBQ Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Raspberry Ripple Shortbread

WEDNESDAY

Devon Roast Pork and Gravy with Roast Potatoes, Roasted Root Vegetables and Fine Beans

Vegetarian Sausage Toad in the Hole with Roast Potatoes, Roasted Root Vegetables and Fine Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Toffee Apple Crumble with Custard

THURSDAY

Crispy Chicken Katsu Curry with Rice, Naan Bread and Indian Salad

Vegetable and Lentil Chilli with Rice, Naan Bread and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Chocolate Brownie

FRIDAY

Baked Fish Cake with Chips and Garden Peas

Cheese and Onion Pasty with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Fruit Jelly



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