

AUTUMN MENU

WEEK ONE

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

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
Cheese Sauce

Apple and Pineapple
Crumble with Custard

WEDNESDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

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

Chocolate Rice
Crispy Cake

FRIDAY

Baked Fish Fingers
with Chips and
Garden Peas

Vegetable Nuggets
with Chips and
Garden Peas

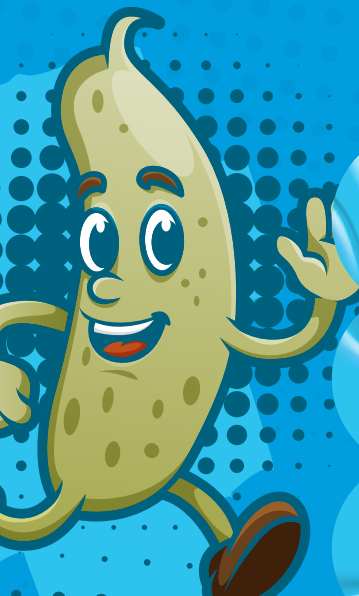
Jacket Potatoes
served daily with a
selection of fillings

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.

AUTUMN MENU

WEEK TWO



MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

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

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
Cheese Sauce

Fluffy 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

Homemade
Jammie Dodger

THURSDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

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

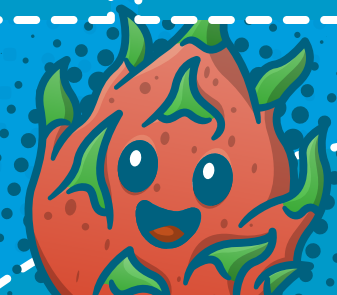
Apple and
Raspberry Cake



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Educatering
The School Food Revolution



AUTUMN MENU

WEEK THREE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

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

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

Jacket Potatoes
served daily with a
selection of fillings

Pear Cake

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
Cheese Sauce

Raspberry Ripple
Shortbread

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

Toffee Apple
Crumble with Custard

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

Chocolate Brownie

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

Banana and
Marble Cake

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