



SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 23/2, 16/3

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Pitta Pizza with
Potato Balls
and Peas

Vegetarian Sausage
Hot Dog with Potato
Balls and Peas

Jacket Potatoes
served daily with a
selection of fillings

Custard Cookie

TUESDAY

Devon Pork Bolognese
with White and
Wholemeal Pasta
and Salad Sticks

Five Bean Enchilada
with New Potatoes
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Jam and
Coconut Sponge

WEDNESDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Platter

THURSDAY

Mild Chicken Tikka
Masala with White and
Wholegrain Rice
and Sweetcorn

Spanish Vegetable and
Butterbean Casserole
with White and
Wholegrain Rice
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pear Cake

FRIDAY

Fish Cake
with Chips and
Baked Beans

Vegetable and Mixed
Bean Lasagne
with Chips and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Strawberry 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



SPRING MENU

WEEK TWO

WEEKS COMMENCING:
12/1, 2/2, 2/3, 23/3

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Tomato and Mozzarella
Pasta Bake with
Homemade Garlic
Focaccia Bread
and Peas

Spinach and Potato
Spanish Omelette with
Homemade Garlic
Focaccia Bread
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate
Shortbread

TUESDAY

Devon Pork Burger
and Ketchup with
Potato Wedges
and Chopped Salad

Vegetable Fajita Wrap
with Potato Wedges
and Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Green Beans

Lentil and Vegetable
Wellington with Roast
Potatoes, Carrots
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Banana Mousse
and Banana

THURSDAY

Devon Pork Sausages
with Mash, Cabbage
and Sweetcorn

Vegan Mince Mild
Chilli with White and
Wholegrain Rice,
Cabbage and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

FRIDAY

Fish Fingers or
Salmon Fingers
with Chips and
Baked Beans

BBQ Vegetarian
Sausage with Chips
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Jelly
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



SPRING MENU

WEEK THREE

WEEKS COMMENCING:
19/1, 9/2, 9/3, 30/3

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Macaroni Cheese
with Homemade Tomato
and Herb Bread and
Fresh Chopped Salad

Beany Jollof Rice
with Homemade Tomato
and Herb Bread and
Fresh Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Oaty Cookie

TUESDAY

BBQ Chicken with
Roasted New Potatoes
and Sweetcorn

Cheese and Bean
Pasty with Roasted
New Potatoes
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Orange Sticky
Toffee Cake

WEDNESDAY

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

Vegetarian Sausage
Toad in the Hole
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Fruit Platter

THURSDAY

Brunch:
Sausage, Bacon,
Hash Brown Bites and
Baked Beans

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

Jacket Potatoes
served daily with a
selection of fillings

Carrot Cake

FRIDAY

Breaded Fish with
Chips and Peas

Veggie Nuggets
with Chips
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Mousse
and Fruit Pot

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.