



SUMMER MENU

WEEK ONE

WEEKS COMMENCING:
20/4, 11/5, 8/6, 29/6, 20/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Cheese and Tomato
Pizza with Potato
Balls and Fresh
Chopped Salad

Devon Beef and
Pork Lasagne with
Salad Sticks

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

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

Fish Cake with
Chips and Peas

MAIN TWO

Five Bean Chilli with
Steamed Rice and
Fresh Chopped Salad

Spanish Vegetable and
Butterbean Casserole
with Salad Sticks

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

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

Vegetable Nuggets
with Chips and Peas

JACKET
POTATO

Jacket Potatoes
served daily with a
selection of fillings

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served daily with a
selection of fillings

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selection of fillings

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selection of fillings

DESSERT

Orange Cookie

Apple and
Blueberry Cake

Fresh Fruit Platter

Chocolate Rice
Crispy Cake

Fruit Jelly

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.





SUMMER MENU

WEEK TWO

WEEKS COMMENCING:
27/4, 18/5, 15/6, 6/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Macaroni Cheese with Fine Beans

Devon Beef Burrito with Potato Wedges and Fresh Chopped Salad

Roast Chicken and Gravy with Roast Potatoes, Carrots and Broccoli

Creamy Devon Bacon Penne Pasta with Salad Sticks

Fish Fingers or Salmon Fingers with Chips and Baked Beans

MAIN TWO

Tomato and Mozzarella Gnocchi with Fine Beans

Broccoli, Mixed Bean and Cauliflower Bake with Potato Wedges and Fresh Chopped Salad

Roast Quorn Fillet and Gravy with Roast Potatoes, Carrots and Broccoli

Sweet Potato, Lentil and Vegetable Bake with Salad Sticks

Roasted Vegetable Quiche with Chips and Baked Beans

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

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DESSERT

Iced Sponge

Strawberry Jelly and Fruit

Custard Cookie

Pineapple Cake

Chocolate Mousse

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SUMMER MENU

WEEK THREE

WEEKS COMMENCING:
4/5, 1/6, 22/6, 13/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Tomato and Mozzarella Pasta Bake with Fresh Chopped Salad

Devon Bacon and Ketchup Bap with Potato Balls and Sweetcorn

Roast Devon Pork and Gravy with Roast Potatoes, Carrots and Fine Beans

Chicken Katsu Curry with Rice, Naan Bread and Peas

Breaded Fish with Chips and Baked Beans

MAIN TWO

Vegetable and Cheese Potato Boats with Fresh Chopped Salad

Cajun Butternut Squash and Bean Burger with Potato Balls and Sweetcorn

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

Vegetable and Lentil Chilli with Rice, Naan Bread and Peas

Margherita Hot Wrap with Chips and Baked Beans

JACKET POTATO

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DESSERT

Oaty Cookie

Chocolate Drizzle Shortbread

Banana Mousse and Fruit Pot

Pear Cake

Strawberry Yoghurt

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