



AUTUMN MENU

WEEK ONE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

Cheese and Tomato
Pizza with Potato
Balls and Fresh
Chopped Salad

Five Bean Chilli
with Rice and
Fresh Chopped Salad

Jacket Potatoes
served daily with
a selection of fillings

Lemon Drizzle Cake

Breaded Chicken
Goujon Wrap with
Potato Wedges
and Baked Beans

Vegetable Fajita
Wrap with Potato
Wedges and
Baked Beans

Jacket Potatoes
served daily with
a selection of fillings

Chocolate Rice
Crispy Cake

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

Yorkshire Pudding
Cottage Pie with
Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Platter

Creamy Devon
Bacon with Pasta
and Fine Beans

Sweet Potato, Lentil
and Vegetable Bake
with Fine Beans

Jacket Potatoes
served daily with
a selection of fillings

Apple and
Blueberry Cake

Fish Cake with
Chips and
Garden Peas

Vegetable Nuggets
with Chips and
Garden Peas

Jacket Potatoes
served daily with
a selection of fillings

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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

Macaroni Cheese
with Sweetcorn

Tomato and
Mozzarella Gnocchi
with Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Iced Sponge

Devon Pork Burger
and Ketchup with
Potato Wedges and
Fresh Chopped Salad

Cajun Butternut
and Bean Burger with
Potato Wedges and
Fresh Chopped Salad

Jacket Potatoes
served daily with
a selection of fillings

Strawberry Jelly
and Fruit

Roast Chicken and
Gravy with Roast
Potatoes, Carrots
and Garden Peas

Roast Quorn Fillet and
Gravy with Roast
Potatoes, Carrots
and Garden Peas

Jacket Potatoes
served daily with
a selection of fillings

Custard Cookie

West Country Brunch:
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

Pineapple Cake

Fish Fingers or
Salmon Fingers
with Chips and
Sweetcorn

Roasted Vegetable
Quiche with Chips
and Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Chocolate 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 THREE

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Tomato and Mozzarella Pasta Bake with Garden Peas

Vegetable and Cheese Potato Boats with Garden Peas

Jacket Potatoes served daily with a selection of fillings

Chocolate Cookie

TUESDAY

Devon Pork Sausage Plait with New Potatoes and Fresh Chopped Salad

Broccoli, Mixed Bean and Cauliflower Bake with New Potatoes and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pear Cake

WEDNESDAY

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

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

Jacket Potatoes served daily with a selection of fillings

Fruit Jelly

THURSDAY

Mild Chicken Tikka Masala with Rice and Sweetcorn

Vegetable and Chickpea Curry with Rice and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Jam and Coconut Sponge

FRIDAY

Breaded Fish with Chips and Baked Beans

Margherita Hot Wrap with Chips and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Strawberry 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.



Educatering
The School Food Revolution