

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
7/9, 28/9, 19/10, 9/11, 30/11



MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Margherita Pizza with Baked Potato Wedges, Carrot Sticks and Sweetcorn	Devon Beef Bolognese with Homemade Focaccia Bread, Fresh Chopped Salad and Garden Peas	Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Cabbage	Homemade Chicken Burger with Baked Potato Balls, Baked Beans and Sweetcorn and Red Pepper Salad	Baked Fish Fingers or Salmon Fingers with Chips and Garden Peas
BBQ Sausage and Tomato Sauce with Rice, Carrot Sticks and Sweetcorn	Cheesy Cauliflower and Broccoli Bake with Homemade Focaccia Bread, Fresh Chopped Salad and Garden Peas	Vegan Mince and Vegetable Parcel with Roast Potatoes, Carrots and Cabbage	Chinese Style Vegetable and Bean Noodles with Baked Beans and Sweetcorn and Red Pepper Salad	Vegetable Nuggets with Chips and Garden Peas
Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
Fruit Platter	Fruit Flapjack	Chocolate Cookie	Chocolate Rice Crispy Cake	Fluffy 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.

AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
14/9, 5/10, 26/10, 16/11, 7/12



MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Crunchy Topped Macaroni Cheese with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans	Braised Devon Beef and Vegetable Hot Pot with New Potatoes, Carrots and Sweetcorn	Roast Chicken and Gravy with Roast Potatoes and Medley of Green Vegetables	West Country Brunch: Devon Pork Sausage, Bacon, Hash Brown and Baked Beans	Breaded Fish with Chips and Garden Peas
Caribbean Vegetable and Bean Jambalaya with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans	5 Bean Enchillada with Rice, Carrots and Sweetcorn	Roast Quorn Fillet and Gravy with Roast Potatoes and Medley of Green Vegetables	Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato and Baked Beans	Pizza Pinwheel with Chips and Garden Peas
Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
Fruit Platter	Fluffy Chocolate Mousse	Homemade Jammie Dodger	Blueberry and Apple Cake	Strawberry Jelly and Fruit



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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
21/9, 12/10, 2/11, 23/11, 14/12



MAIN ONE

MAIN TWO

JACKET POTATO

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

Fruit Platter

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

Raspberry Muffin

WEDNESDAY

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

Sweet Potato Falafel with Tomato Sauce, Roast Potatoes, Roasted Root Vegetables and Fine Beans

Jacket Potatoes served daily with a selection of fillings

Oatie Cookie

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

Chocolate Brownie

FRIDAY

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

Fruit Jelly



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