

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 21/9, 12/10, 2/11, 23/11, 14/12

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DAILY DELI

DESSERT

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

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Custard Cookie

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 Tomato Sauce

A selection of Cold Wraps

Blueberry Cake

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

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

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Fresh Fruit Platter

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

A selection of Cold Wraps

Chocolate Rice Crispy Cake

Baked Fish Fingers or Salmon Fingers with Chips and Garden Peas

Vegetable Nuggets with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

A selection of Cold Wraps

Iced Lemon Shortbread



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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

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

Baked Breaded Fish
with Chips and
Garden Peas

MAIN TWO

Macaroni Cheese with
Homemade Tomato
and Herb Bread,
Fresh Chopped Salad
and Fine Beans

Cauliflower, Butternut
and Chickpea Curry
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 POTATO

Jacket Potatoes
served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

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served daily with a
selection of fillings

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served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

DAILY PASTA

Pasta with
Homemade
Tomato Sauce

Pasta with
Homemade
Tomato Sauce

Pasta with
Homemade
Tomato Sauce

Pasta with
Homemade
Tomato Sauce

Pasta with
Homemade
Tomato Sauce

DAILY DELI

A selection of
Cold Wraps

A selection of
Cold Wraps

A selection of
Cold Wraps

A selection of
Cold Wraps

A selection of
Cold Wraps

DESSERT

Iced Sponge

Fluffy Chocolate
Mousse

Strawberry Jelly
and Fruit

Blueberry and
Apple Cake

Homemade
Jammie Dodger



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AUTUMN MENU

WEEK THREE

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

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DAILY DELI

DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato and Mozzarella Pasta Bake with Homemade Garlic Focaccia Bread, Sweetcorn and Salad Sticks	Chicken Fajita Wrap with Baked Potato Wedges, Rainbow Slaw and BBQ Beans	Roast Chicken and Gravy with Roast Potatoes, Roasted Root Vegetables and Fine Beans	Chicken Katsu Curry with Rice, Naan Bread and Indian Salad	Baked Fish Fingers with Chips and Garden Peas
Breaded Halloumi Cheese with Nut Free Pesto with Homemade Garlic Focaccia Bread, Sweetcorn and Salad Sticks	Vegetable and Bean Chimichanga with Baked Potato Wedges, Rainbow Slaw and BBQ Beans	Vegetarian Sausage Toad in the Hole with Roast Potatoes, Roasted Root Vegetables and Fine Beans	Vegetable and Lentil Chilli with Rice, Naan Bread and Sweetcorn	Cheese and Onion Pasty 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
Pasta with Homemade Tomato Sauce	Pasta with Homemade Tomato Sauce	Pasta with Homemade Tomato Sauce	Pasta with Homemade Tomato Sauce	Pasta with Homemade Tomato Sauce
A selection of Cold Wraps	A selection of Cold Wraps	A selection of Cold Wraps	A selection of Cold Wraps	A selection of Cold Wraps
Pear Cake	Jelly	Toffee Banana Cake	Chocolate Brownie	Raspberry Ripple Shortbread



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