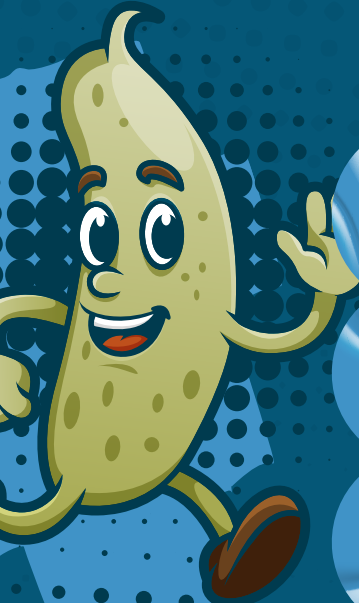


AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
7/9, 28/9, 19/10, 16/11, 7/12



MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

Pepperoni Pizza
with Baked Potato
Wedges, Carrot Sticks
and Sweetcorn

Sweet and Sour
Vegetables with
Steamed Rice, Carrot
Sticks and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

Custard Cookie

TUESDAY

Devon Beef Bolognese
with Penne Pasta,
Homemade Focaccia
Bread, Fresh Chopped
Salad and Garden Peas

Broccoli, Mixed Bean
and Cauliflower Cheese
with Homemade Focaccia
Bread, Fresh Chopped
Salad and Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Cheese Sauce

Apple and
Raspberry Cake

WEDNESDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

Fresh Fruit Platter

THURSDAY

Southern Fried Chicken
Goujon 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
Cheese Sauce

Chocolate Rice
Crispy Cake

FRIDAY

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

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.



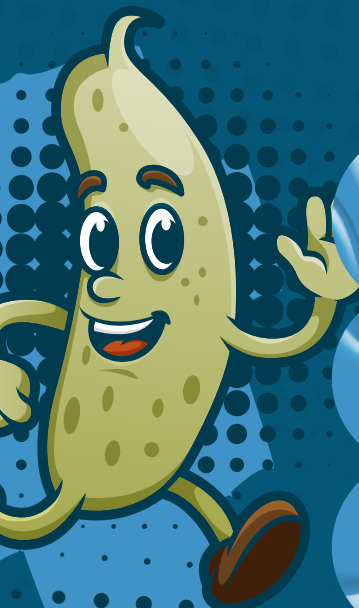
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AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
14/9, 5/10, 2/12, 23/11, 14/12



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

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

Cauliflower, Butternut and Chickpea Curry with Steamed Rice, Fresh Chopped Salad and Fine Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

Iced Sponge

TUESDAY

Devon Pork Burger with Ketchup, Baked Potato Wedges, Carrots and Sweetcorn

Vegetable Filled Pitta Pocket with Minted Yoghurt, Baked Potato Wedges, Carrots and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Cheese Sauce

Ice Cream and Fresh Fruit

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes and Medley of Green Vegetables

Roast Quorn Fillet and Gravy with Roast Potatoes and Medley of Green Vegetables

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

Homemade Jammie Dodger

THURSDAY

West Country Brunch: Devon 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

Pasta with Homemade Cheese Sauce

Blueberry and Apple Cake

FRIDAY

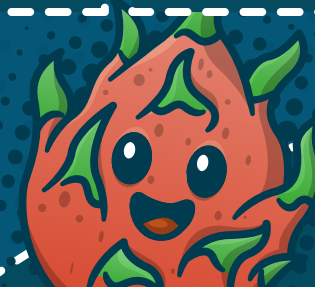
Breaded Fish with Chips and Garden Peas

Margherita Pizza with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

Strawberry Jelly and Fruit



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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
21/9, 12/10, 9/12, 30/11



MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

Creamy Devon Bacon
with Penne Pasta,
Homemade Garlic
Focaccia Bread,
Sweetcorn and
Salad Sticks

Vegetable and Lentil
Chilli with Steamed
Rice, Naan Bread
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

Pear Cake

TUESDAY

Chicken Fajita Wrap
with Baked Potato
Wedges, Rainbow Slaw
and BBQ Beans

Spinach and Potato
Spanish Omelette with
Baked Potato Wedges,
Rainbow Slaw and
BBQ Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Cheese Sauce

Chocolate Brownie

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

Pasta with
Homemade
Tomato Sauce

Toffee Apple Crumble
with Custard

THURSDAY

Crispy Chicken Katsu
Curry with Steamed
Rice, Naan Bread
and Indian Salad

Tomato and Mozzarella
Pasta Bake with
Homemade Garlic
Focaccia Bread,
Sweetcorn and
Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Cheese Sauce

Raspberry Ripple
Shortbread

FRIDAY

Breaded Fish
with Chips and
Garden Peas

Cheese and Onion
Pastty with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

Fluffy Chocolate
Mousse



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