



AUTUMN MENU

W E E K O N E

WEEKS COMMENCING:
7/9, 28/9, 19/10, 2/11, 23/11, 14/12

MONDAY

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

Fluffy Banana Mousse

TUESDAY

Devon Beef Lasagne
with Homemade Garlic
Bread, Fresh Chopped
Salad and Garden Peas

Cheesy Cauliflower
and Broccoli Bake
with Homemade Garlic
Bread, Fresh Chopped
Salad and Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate and
Vanilla Swirl Cookie

WEDNESDAY

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

Fresh Fruit Platter

THURSDAY

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

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

Apple and Pineapple
Crumble with Custard

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT



AUTUMN MENU

W E E K T W O

WEEKS COMMENCING:
14/9, 5/10, 9/11, 30/11

MONDAY

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

Caribbean Vegetable and Bean Jambalaya with Homemade Tomato and Herb Bread, Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Iced Sponge

TUESDAY

Devon Beef Cottage Pie with Carrots and Sweetcorn

Vegan Mince Cottage Pie with Carrots and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Fluffy Chocolate Mousse

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

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

Blueberry and Apple Cake

FRIDAY

Baked Breaded Fish with Chips and Garden Peas

Pizza Pinwheel with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Strawberry Jelly and Fruit

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT



AUTUMN MENU

W E E K T H R E E

WEEKS COMMENCING:
21/9, 12/10, 16/11, 7/12

MONDAY

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

Breaded Halloumi Cheese
with Nut Free Pesto
with Homemade Garlic
Focaccia Bread, Sweetcorn
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pear Cake

TUESDAY

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

Vegetable and Bean
Chimichanga with
Baked Potato Wedges,
Rainbow Slaw

Jacket Potatoes
served daily with a
selection of fillings

Raspberry Ripple
Shortbread

WEDNESDAY

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

Vegetarian Sausage
Toad in the Hole with
Roast Potatoes, Roasted
Root Vegetables

Jacket Potatoes
served daily with a
selection of fillings

Toffee Apple Crumble
with Custard

THURSDAY

Mild Chicken Curry
with Rice, Naan Bread
and Indian Salad

Vegetable and
Chickpea Curry
with Rice, Naan Bread
and Indian Salad

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Brownie

FRIDAY

Baked 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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT



Educater
The School Food Revolution

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.