



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 13/10, 10/11, 1/12



MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

Margherita Pizza
with New Potatoes,
Peas and Sweetcorn

Lentil and Vegetable
Curry with White and
Wholegrain Rice,
Peas and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pear and Chocolate
Crumble with
Chocolate Custard

TUESDAY

Devon Beef Lasagne
with Homemade Garlic
Bread and Fresh
Chopped Salad

Broccoli, Bean and
Cauliflower Cheese
Bake with Homemade
Garlic Bread and
Fresh Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta with Tomato and
Vegetable Sauce

Fruit Jelly

WEDNESDAY

Roast Devon Gammon
and Gravy with Roast
Potatoes, Carrots and
Fine Green Beans

Mozzarella and
Tomato Pinwheel
with Roast Potatoes,
Carrots and Fine
Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Blueberry Cake

THURSDAY

Mild Chicken Curry
with White and
Wholegrain Rice,
Naan Bread and
Indian Salad

Five Bean Chilli
with White and
Wholegrain Rice,
Tortilla Chips and
Indian Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta with Tomato and
Vegetable Sauce

Fresh Fruit Platter

FRIDAY

Fish Cake with
Chips and
Salad Sticks

Vegetarian BBQ
Sausage with Chips
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Raspberry
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.



Educatering
The School Food Revolution



AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
8/9, 29/9, 20/10, 17/11, 8/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

Macaroni Cheese
with Homemade Tomato
and Herb Bread,
Salad Sticks and
Sweetcorn

Caribbean Vegetable
and Bean Jambalaya
with Homemade Tomato
and Herb Bread, Salad
Sticks and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Lemon Drizzle
Cake

TUESDAY

Devon Beef Burrito
with Potato Wedges,
Coleslaw and Peas

Red Pepper Frittata
with Potato Wedges,
Coleslaw and Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with Tomato and
Vegetable Sauce

Strawberry Jelly
and Fruit

WEDNESDAY

Roast Chicken and
Gravy with Roast
Potatoes, Carrots
and Cauliflower

Yorkshire Pudding
Cottage Pie with Roast
Potatoes, Carrots
and Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Apple Crumble
and Custard

THURSDAY

Brunch:
Devon Sausage and
Bacon, Mash Brown
Bites and Baked Beans

Vegetarian Brunch:
Quorn Sausage,
Mash Potato, Baked
Beans or Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with Tomato and
Vegetable Sauce

Meringue topped
Strawberry Mousse

FRIDAY

Fish Fingers or
Salmon Fingers
with Chips and
Salad Sticks

Vegetable Nuggets
with Chips and
Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Orange Cookie

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
15/9, 6/10, 3/11, 24/11, 15/12

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Tomato and Mozzarella Pasta Bake with Homemade Focaccia, Sweetcorn and Fresh Salad

Beany Jollof Rice with Homemade Focaccia, Sweetcorn and Side Salad

Jacket Potatoes served daily with a selection of fillings

Ice Cream and Fresh Fruit

TUESDAY

Chicken and Vegetable Casserole with New Potatoes, Broccoli and Peas

Chinese Style Vegetable and Bean Noodles with Broccoli, Peas and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Tomato and Vegetable Sauce

Fruit Jelly

WEDNESDAY

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

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

Jacket Potatoes served daily with a selection of fillings

Pasta with Cheese Sauce

Chocolate Flapjack

THURSDAY

Devon Beef Chilli with White and Wholegrain Rice, Tortilla Chips and Sweetcorn

Broccoli, Mixed Bean and Cauliflower Bake with White and Wholegrain Rice, Fresh Chopped Salad and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Tomato and Vegetable Sauce

Pineapple Sponge Cake

FRIDAY

Breaded Fish with Chips and Salad Sticks

Roasted Vegetable Quiche with Chips, Peas and Beans

Jacket Potatoes served daily with a selection of fillings

Chocolate Cookie

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