



AUTUMN MENU

WEEK ONE

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

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

STOKE HILL PASTA BAR
Homemade Cheese,
Tomato Sauce or
Nut Free Pesto
with Homemade Garlic
Focaccia, Garden Peas
and Fresh Chopped Salad

Jacket Potatoes
with a selection
of fillings

Ice Cream Pot
or Fruit

TUESDAY

Devon Beef Chilli
with Rice, Sweetcorn
and Tortilla Chips

Vegetable and
Lentil Chilli with
Rice, Sweetcorn
and Tortilla Chips

Jacket Potatoes
with a selection
of fillings

Iced Sponge

WEDNESDAY

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

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

Jacket Potatoes
with a selection
of fillings

Fresh Fruit Platter or
Strawberry Yoghurt

THURSDAY

Chinese Chicken
Noodles with
Fresh Broccoli

Vegetable and
Bean Noodles with
Fresh Broccoli

Jacket Potatoes
with a selection
of fillings

Chocolate Brownie
and Chocolate Sauce

FRIDAY

Baked Salmon Fingers
with Chips, Tomato
Sauce and Salad Sticks

Quorn Sausage Hot
Dog with Chips,
Tomato Sauce and
Salad Sticks

Jacket Potatoes
with a selection
of fillings

Custard Biscuit

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, 2/11, 23/11, 14/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

STOKE HILL PASTA BAR
Homemade Cheese, Tomato Sauce or Nut Free Pesto with Homemade Garlic Focaccia, Garden Peas and Fresh Chopped Salad

Jacket Potatoes with a selection of fillings

Fluffy Chocolate Mousse

TUESDAY

Sausage Roll with Vegetable Rice and Sweetcorn

Five Bean Vegetable Chilli with Vegetable Rice and Sweetcorn

Jacket Potatoes with a selection of fillings

Raspberry Flapjack

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes, Yorkshire Pudding, Carrots and Fine Green Beans

Roast Quorn Fillet and Gravy with Roast Potatoes, Yorkshire Pudding, Carrots and Fine Green Beans

Jacket Potatoes with a selection of fillings

Fruit Jelly and Fruit

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 with a selection of fillings

Blueberry and Apple Cake

FRIDAY

Baked Breaded Fish with Chips, Tomato Sauce and Salad Sticks

Vegetable Nuggets with Chips, Tomato Sauce and Salad Sticks

Jacket Potatoes with a selection of fillings

Rocket Lolly

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AUTUMN MENU

WEEK THREE

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

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

STOKE HILL PASTA BAR
Homemade Cheese,
Tomato Sauce or
Nut Free Pesto
with Homemade Garlic
Focaccia, Garden Peas
and Fresh Chopped Salad

Jacket Potatoes
with a selection
of fillings

Strawberry Yoghurt
or Fruit

TUESDAY

Devon Beef Cottage
Pie with Fine Green
Beans and Carrots

Cheesy Wheels with
Fine Green Beans
and Mash Potato

Jacket Potatoes
with a selection
of fillings

Toffee Apple
Crumble with Custard

WEDNESDAY

Devon Roast Pork
and Gravy with Roast
Potatoes, Yorkshire
Pudding, Carrots
and Fresh Broccoli

Vegetarian Sausage
Toad in the Hole
with Roast Potatoes
Carrots and Fresh
Broccoli

Jacket Potatoes
with a selection
of fillings

Raspberry Jelly

THURSDAY

Pepperoni Pizza
with Potato Wedges,
Fresh Chopped Salad
and Sweetcorn

Margherita Pizza
with Potato Wedges,
Fresh Chopped Salad
and Sweetcorn

Jacket Potatoes
with a selection
of fillings

Chocolate
Drizzle Biscuit

FRIDAY

Chicken Bites with
Chips, Tomato Sauce
and Salad Sticks

Vegetable and Bean
Quesadilla with
Chips, Tomato Sauce
and Salad Sticks

Jacket Potatoes
with a selection
of fillings

Ice Cream Pot

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Educatering
The School Food Revolution