



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
31/8, 21/9, 12/10, 2/11, 23/11, 14/12



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

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
Tomato Sauce

Custard Cookie

TUESDAY

Mild Chicken Tikka
Masala with
Vegetable Rice

Macaroni Cheese
with Homemade Garlic
Focaccia and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Pesto

Jelly and Fruit

WEDNESDAY

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

Vegan Mince Parcel
with Roast Potatoes,
Carrots and
Savoy Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Homemade
Tomato Sauce

Fresh Fruit Platter

THURSDAY

Pepperoni Pizza
with Garlic and
Herb Diced Potatoes
and Salad Sticks

Vegetable Bean
Lasagne with
Homemade Focaccia,
Sweetcorn and
Salad Sticks

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
Pesto

Marble Cake



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



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Creamy Chicken and Tomato Pasta with Homemade Focaccia and Sweetcorn

Cauliflower, Chickpea and Butternut Curry with Rice and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

Homemade Jammie Dodger

TUESDAY

Devon Pork Sausages with Mash and Garden Peas

Vegan Bolognese with Pasta and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Pesto

Jelly and 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

Iced Sponge

THURSDAY

Homemade Chilli with Vegetable Rice

Margherita Pizza with Potato Balls and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Cheese Sauce

Melon and Orange Wedges

FRIDAY

Baked Breaded Fish with Chips and Baked Beans

Homemade Quorn Sausage Roll with Chips and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Pesto

Flapjack



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 THREE

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



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Sweet and Sour Chicken with Rice and Sweetcorn

Vegetarian Hot Dog with Potato Wedges and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Tomato Sauce

Oatie Cookie

TUESDAY

Homemade Bolognese with Penne Pasta and Chopped Salad

Margherita Pizza with Potato Balls and Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with Pesto

Apple and Blueberry Cake

WEDNESDAY

Roast Turkey 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 Homemade Tomato Sauce

Jelly and Fruit

THURSDAY

Southern Fried Chicken Mini Fillets with Garlic and Herb Diced Potatoes and Baked Beans

Cheesy Potato Pinwheel with Garlic and Herb Diced Potatoes and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with Homemade Cheese Sauce

Chocolate Orange Drizzle Cake

FRIDAY

Baked Fish Fingers with Chips and Garden Peas

Cajun Butternut Squash and Bean Burger with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with Pesto

Raspberry Ripple 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.