



# SUMMER MENU

## WEEK ONE

WEEKS COMMENCING:  
20/4, 11/5, 15/6, 6/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Mild Chicken Tikka Masala with Rice and Sweetcorn

Pepperoni Pizza with Potato Balls and Peas

Devon Pork Chipolatas and Gravy with Roast Potatoes and Carrots

Devon Beef Bolognese with Penne Pasta and Sweetcorn

Breaded Fish with Chips and Salad Sticks

MAIN TWO

Macaroni Cheese with Sweetcorn

Quorn Sausage Hot Dog with Potato Balls and Peas

Yorkshire Pudding Bean and Vegetable Cottage Pie with Roast Potatoes and Carrots

Vegetable and Chickpea Curry with Rice and Sweetcorn

Vegetable Nuggets with Chips and Salad Sticks

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

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DESSERT

Shortbread Biscuit

Strawberry Jelly and Fruit

Ice Cream and Fresh Fruit

Iced Sponge

Chocolate and Vanilla Swirl Cookie

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.





# SUMMER MENU

## WEEK TWO

WEEKS COMMENCING:  
27/4, 18/5, 22/6, 13/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Mild Chicken Curry with Rice and Sweetcorn

Salmon and Broccoli with Penne Pasta and Peas

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

West Country Brunch: Pork Sausage, Bacon, Hash Brown and Baked Beans

Chicken Bites with Chips and Salad Sticks

MAIN TWO

Roasted Vegetable and Tomato Pasta Bake with Sweetcorn

Margherita Pizza with Potato Wedges and Peas

Lentil and Vegetable Wellington with Roast Potatoes, Carrots and Fine Green Beans

Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato and Baked Beans

Vegetarian Sausage Roll with Chips and Salad Sticks

JACKET POTATO

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DESSERT

Fresh Fruit Salad

Carrot Cake

Ice Cream and Fresh Fruit

Flapjack

Chocolate Rice Crispy Cake

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# SUMMER MENU

## WEEK THREE

WEEKS COMMENCING:  
4/5, 8/6, 29/6, 20/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Devon Pork Meatballs in Tomato Sauce with Sweetcorn and Penne Pasta

Fish Fingers with Potato Wedges and Baked Beans

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

Chicken and Vegetable Biryani with Peas

Sausage Roll with Chips and Salad Sticks

MAIN TWO

Quorn Tikka Masala with Rice and Sweetcorn

Cajun Butternut Squash and Bean Burger with Potato Wedges and Baked Beans

Broccoli, Mixed Bean and Cauliflower Cheese with Roast Potatoes, Carrots and Fine Green Beans

Tomato and Mozzarella Pasta Bake with Peas

Cheese and Red Onion Quiche with Chips and Salad Sticks

JACKET POTATO

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DESSERT

Fresh Fruit Salad

Chocolate Cake

Ice Cream and Fresh Fruit

Strawberry Jelly

Custard Cookie

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