



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
4/9, 21/9, 12/10, 9/11, 30/11

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Mild Chicken Tikka
Masala with Rice
and Fine Green Beans

Macaroni Cheese
with Fine Green Beans

Jacket Potatoes
served daily with
a selection of fillings

Shortbread Biscuit

TUESDAY

Pepperoni Pizza
with Potato Balls
Garden Peas

Quorn Sausage Hot
Dog with Potato Balls
Garden Peas

Jacket Potatoes
served daily with
a selection of fillings

Apple and
Blueberry Cake

WEDNESDAY

Devon Pork Chipolatas
with Gravy, Roast
Potatoes and Carrots

Yorkshire Pudding
Bean and Vegetable
Cottage Pie with
Gravy and Carrots

Jacket Potatoes
served daily with
a selection of fillings

Strawberry Jelly
and Fruit

THURSDAY

Devon Beef Lasagne
with Sweetcorn

Vegetable and
Chickpea Curry with
Rice and Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Iced Sponge

FRIDAY

Breaded Fish
with Chips and
Baked Beans

Vegetable Nuggets
with Chips and
Baked Beans

Jacket Potatoes
served daily with
a selection of fillings

Homemade Hobnob

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, 16/11, 7/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Crispy Chicken Katsu
Curry with Rice
and Sweetcorn

Roasted Vegetable
and Tomato Pasta Bake
with Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Pear and Chocolate
Crumble with Cream

TUESDAY

Salmon and Broccoli
with Penne Pasta
and Garden Peas

Margherita Pizza
with Potato Wedges
and Garden Peas

Jacket Potatoes
served daily with
a selection of fillings

Carrot Cake

WEDNESDAY

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

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

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Platter

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

Flapjack

FRIDAY

Chicken Bites
with Chips and
Salad Sticks

Vegetarian Sausage
Roll with Chips
and Salad Sticks

Jacket Potatoes
served daily with
a selection of fillings

Chocolate Rice
Crispy Cake

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
14/9, 5/10, 2/11, 23/11, 14/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Devon Pork Meatballs
in Tomato Sauce
with Sweetcorn
and Penne Pasta

Quorn Tikka Masala
with Rice and
Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Chocolate Brownie

TUESDAY

Fish Fingers
with Potato Wedges
and Baked Beans

Vegetable and Bean
Chimichanga with
Potato Wedges
and Baked Beans

Jacket Potatoes
served daily with
a selection of fillings

Jam Sponge

WEDNESDAY

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

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

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Platter

THURSDAY

Chicken and
Vegetable Biryani
with Garden Peas

Tomato and
Mozzarella Pasta
Bake with
Garden Peas

Jacket Potatoes
served daily with
a selection of fillings

Strawberry Jelly
and Fruit

FRIDAY

Sausage Roll
with Chips and
Salad Sticks

Cheese and Red
Onion Quiche
with Chips and
Salad Sticks

Jacket Potatoes
served daily with
a selection of fillings

Custard Cookie

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