

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 13/10, 3/11, 24/11, 15/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Pepperoni Pizza
with Sweetcorn and
Fresh Chopped Salad

Vegan Bolognese
with White and
Wholegrain Pasta and
Fresh Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

TUESDAY

Chicken Fajita with
Potato Balls and
Rainbow Coleslaw

Macaroni Cheese
with Homemade Garlic
Bread and Rainbow
Coleslaw

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

WEDNESDAY

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

Vegetarian Toad in
the Hole with Gravy,
Roast Potatoes,
Carrots and Fine
Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Melon and
Orange Wedges

THURSDAY

Devon Beef Chilli
and Vegetable Rice

Mozzarella and
Tomato Pinwheel
with Potato Wedges
and Coleslaw

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Mousse

FRIDAY

Breaded Fish Cake
with Chips and
Baked Beans

Cheese and Bean
Pastty with Chips
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

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.



Educatering
The School Food Revolution

AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
8/9, 29/9, 20/10, 10/11, 1/12

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Devon Beef Burrito and Salad Sticks

Pork Sausage with Mash and Fine Green Beans

Roast Turkey and Gravy with Roast Potatoes, Carrots and Cabbage

Brunch: Sausage, Bacon, Hash Brown and Baked Beans

Fish Fingers or Salmon Fingers with Chips and Peas

MAIN TWO

Margherita Pizza and Salad Sticks

Broccoli and Cauliflower Bake with Mash and Fine Green Beans

Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Cabbage

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

Vegetarian Sausage Roll with Chips and Peas

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

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DESSERT

Lemon Drizzle Cake

Pear Cake

Orange Cookie

Banana Mousse with Fresh Banana Pieces

Chocolate Muffin

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WEEK THREE

WEEKS COMMENCING:
15/9, 6/10, 27/10, 17/11, 8/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Pork Burger and Ketchup with Sweetcorn and Fresh Chopped Salad

Vegetable Chow Mein with Sweetcorn and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Chocolate Shortbread

TUESDAY

Chicken Tikka Masala with White and Wholegrain Rice and Indian Salad

Tomato and Mozzarella Pasta Bake with Garlic Focaccia and Indian Salad

Jacket Potatoes served daily with a selection of fillings

Iced Bun

WEDNESDAY

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

Vegetarian Sausage Toad in the Hole with Roast Potatoes, Carrots and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Strawberry Jelly and Fruit

THURSDAY

Ham and Pineapple Pizza with Salad Sticks and Peas

Cheesy Potato Pinwheel with Salad Sticks and Peas

Jacket Potatoes served daily with a selection of fillings

Raspberry Muffin

FRIDAY

Breaded Fish with Chips, Peas and Beans

Black Bean and Mozzarella Quesadilla with Chips, Peas and Beans

Jacket Potatoes served daily with a selection of fillings

Chocolate Mousse and Mandarins

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