

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
a selection of
Toppings

Custard Cookie

TUESDAY

Mild Chicken Curry
with Vegetable Rice
and Naan Bread

Macaroni Cheese
with Homemade
Focaccia Bread and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
a selection of
Toppings

Mousse and Fruit

WEDNESDAY

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

Roast Quorn Fillet
and Gravy with Roast
Potatoes, Carrots
and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
a selection of
Toppings

Fresh Fruit Platter

THURSDAY

Pepperoni Pizza
with Baked Potato Balls
and Salad Sticks

Vegan Mince
Bolognese with Pasta
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
a selection of
Toppings

Chocolate Rice
Crispy Cake

FRIDAY

Baked Fish Fingers or
Salmon Fingers
with Chips and
Garden Peas

Veggie Nuggets
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
a selection of
Toppings

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.

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 Fresh Chopped Salad

Cheese and Tomato Pinwheel with Garlic and Herb Diced Potatoes and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Homemade Jammie Dodger

TUESDAY

Devon Pork Sausages with Mash and Garden Peas

Vegetable Curry with Rice and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Jelly and Fruit

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes and Medley of Green Vegetables

Vegan Mince and Vegetable Parcels with Roast Potatoes and Medley of Green Vegetables

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Iced Sponge

THURSDAY

Homemade Bolognese with Pasta and Sweetcorn

Margherita Pizza with Baked Potato Balls and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Melon and Orange Wedges

FRIDAY

Baked Breaded Fish with Chips and Baked Beans

Vegetable Lasagne with Chips and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Flapjack

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
14/9, 5/10, 26/10, 16/11, 7/12

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Crispy Chicken and Rice with optional Katsu Curry Sauce with Rice and Sweetcorn

Vegan Bolognese with Penne Pasta and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Oatie Cookie

TUESDAY

Homemade Lasagne with Homemade Garlic Focaccia and Fine Green Beans

MAKE YOUR OWN VEGETABLE AND BEAN WRAP
Vegetable and Bean Wrap with Baked Potato Wedges and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Apple and Blueberry Cake

WEDNESDAY

Devon Roast Pork and Gravy with Roast Potatoes, Carrots and Cabbage

Vegetarian Sausage Toad in the Hole with Roast Potatoes, Roasted Root Vegetables and Fine Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Jelly and Fruit

THURSDAY

Southern Fried Chicken Mini Fillets with Garlic and Herb Diced Potatoes and Chopped Salad

Margherita Pizza with Garlic and Herb Diced Potatoes and Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Chocolate Orange Drizzle Cake

FRIDAY

Baked Fish Cake with Chips and Baked Beans

Cheese and Bean Pasty with Chips and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Pasta with a selection of Toppings

Hobnob Biscuit

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