

AUTUMN MENU

WEEK ONE

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Homemade Margherita
Pizza with
Penne Pasta Salad
and Salad Sticks

Sweet Potato Falafel
with Tomato Sauce,
Penne Pasta and
Salad Sticks

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Platter

TUESDAY

Devon Beef Lasagne
with Homemade Garlic
Bread, Broccoli
and Sweetcorn

Cajun Roasted
Vegetable Risotto
with Homemade Garlic
Bread, Broccoli
and Sweetcorn

Jacket Potatoes
served daily with
a selection of fillings

Orange Cookie
and Fruit

WEDNESDAY

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

Yorkshire Pudding Bean
and Veg Cottage Pie
with Roast Potatoes,
Carrots and
Savoy Cabbage

Jacket Potatoes
served daily with
a selection of fillings

Chocolate Rice
Crispy Cake

THURSDAY

Chicken and Tomato
Pasta Bake with
Crusty Bread
and Fresh Salad

Vegetable and
Mixed Bean Hot Pot
with Crusty Bread
and Fresh Salad

Jacket Potatoes
served daily with
a selection of fillings

Strawberry Jelly
and Fruit

FRIDAY

Baked Fish Fingers
with Chips, Garden
Peas and Baked Beans

Vegetable and Cheese
Strudel with Chips,
Garden Peas and
Baked Beans

Jacket Potatoes
served daily with
a selection of fillings

Apple 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.



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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

DESSERT

MONDAY

Crunchy Topped Macaroni
Cheese with Homemade
Tomato and Herb Bread,
Fresh Chopped Salad
and Fine Beans

Joannes Pizza Wheels
with Homemade Tomato
and Herb Bread,
Fresh Chopped Salad
and Fine Beans

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Salad

TUESDAY

Devon Beef Bolognese
with Pasta, Sweetcorn
and Mixed Pepper Salad

Vegan Bolognese
with Pasta and
Sweetcorn and
Mixed Pepper Salad

Jacket Potatoes
served daily with
a selection of fillings

Apple Crumble
and Custard

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Broccoli and
Roasted Root Vegetables

Sweet Potato and
Chick Pea Slice with
Roast Potatoes, Broccoli
and Roasted Root
Vegetables

Jacket Potatoes
served daily with
a selection of fillings

Vegan Chocolate
Brownie

THURSDAY

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

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

Jacket Potatoes
served daily with
a selection of fillings

Ice Cream
and Fruit

FRIDAY

Chicken Bites or
Salmon Fingers with
Chips, Garden Peas
and Fresh Salad

Spinach and Potato
Spanish Omelette with
Chips, Garden Peas
and Fresh Salad

Jacket Potatoes
served daily with
a selection of fillings

Custard Cookie
and Fruit

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AUTUMN MENU

WEEK THREE

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Mozzarella and
Tomato Pasta Bake
with Homemade Garlic
Focaccia Bread,
Fine Green Beans
and Salad Sticks

Vegetable and Mixed
Bean Lasagne with
Homemade Garlic
Focaccia Bread,
Fine Green Beans
and Salad Sticks

Jacket Potatoes
served daily with
a selection of fillings

Fresh Fruit Platter

TUESDAY

Chicken and Vegetable
Pie with Homemade
Mash, Sweetcorn
and Carrot Sticks

Beany Jollof Rice
with Sweetcorn
and Carrot Sticks

Jacket Potatoes
served daily with
a selection of fillings

Shortbread Cookie
and Fruit

WEDNESDAY

Devon Roast Pork
and Gravy with Roast
Potatoes, Roasted Root
Vegetables and
Cauliflower

Vegetable and Lentil
Pie with Roast Potatoes,
Roasted Root Vegetables
and Cauliflower

Jacket Potatoes
served daily with
a selection of fillings

Iced Sponge

THURSDAY

Homemade Chicken
Burger with Penne
Pasta Salad and
Fresh Chopped Salad

Cauliflower, Chickpea
and Butternut Curry
with Rice, Naan Bread
and Fresh Chopped Salad

Jacket Potatoes
served daily with
a selection of fillings

Chocolate Mousse
and Fruit Pot

FRIDAY

Breaded Fish with
Chips, Garden Peas
and Baked Beans

Vegetable Nuggets
with Chips, Garden
Peas and Baked Beans

Jacket Potatoes
served daily with
a selection of fillings

Pear Cake

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