



SUMMER MENU

WEEK ONE

WEEKS COMMENCING:
13/4, 4/5, 25/5, 15/6, 6/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Chicken Taco with Garlic and Herb Diced Potatoes and Sweetcorn

Brunch: Sausage, Bacon, Hash Brown and Beans

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

Pepperoni Pizza with Potato Balls and Chopped Salad

Fish Cake with Chips and Peas

MAIN TWO

Cauliflower, Leek and Cheese Bake with Garlic and Herb Diced Potatoes and Sweetcorn

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

Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Fine Green Beans

Vegetable and Chickpea Curry with Rice and Chopped Salad

Homemade Quorn Sausage Roll with Chips and Peas

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

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DESSERT

Custard Cookie

Apple and Raspberry Cake

Strawberry Mousse

Fresh Fruit Salad

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.





SUMMER MENU

WEEK TWO

WEEKS COMMENCING:
20/4, 11/5, 1/6, 22/6, 13/7



MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Chicken Goujon
Burger with Potato
Balls and Beans

Vegetarian Sausage
Hot Dog with
Potato Balls and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

TUESDAY

Devon Pork Sausages
and Mash with
Roasted Root
Vegetables

Five Bean Chilli
with Rice and Roasted
Root Vegetables

Jacket Potatoes
served daily with a
selection of fillings

Mousse and
Fruit Pot

WEDNESDAY

Roast Chicken and
Gravy with Roast
Potatoes, Carrots and
Savoy Cabbage

Vegetable and
Lentil Pie with Roast
Potatoes, Carrots and
Savoy Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Chocolate
Shortbread

THURSDAY

Creamy Devon
Bacon Penne Pasta
with Garlic Focaccia
and Sweetcorn

Margherita Pizza
with Potato Wedges
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

FRIDAY

Fish Fingers or
Salmon Fingers with
Chips and Peas

Cheese and Red
Onion Quiche with
Chips and Peas

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake



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SUMMER MENU

WEEK THREE

WEEKS COMMENCING:
27/4, 18/5, 8/6, 29/6, 20/7



MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Mild Thai Chicken Curry with Rice and Peas

Macaroni Cheese with Homemade Garlic Focaccia Bread and Peas

Jacket Potatoes served daily with a selection of fillings

Iced Lemon Shortbread

TUESDAY

Devon Pork Sausage Plait with Potato Wedges and Salad Sticks

Spinach and Potato Spanish Omelette with Potato Wedges and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Fruity Flapjack

WEDNESDAY

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

Vegetarian Sausage Toad in the Hole with Roast Potatoes, Carrots and Cabbage

Jacket Potatoes served daily with a selection of fillings

Melon and Orange Wedges

THURSDAY

Homemade Beef and Pork Bolognese with Pasta, Homemade Focaccia and Sweetcorn

Margherita Pizza with Potato Balls and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Mousse and Fruit Pot

FRIDAY

Breaded Fish with Chips and Beans

Roasted Vegetable and Lentil Tartlet with Chips and Beans

Jacket Potatoes served daily with a selection of fillings

Crispy Chocolate Nest



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