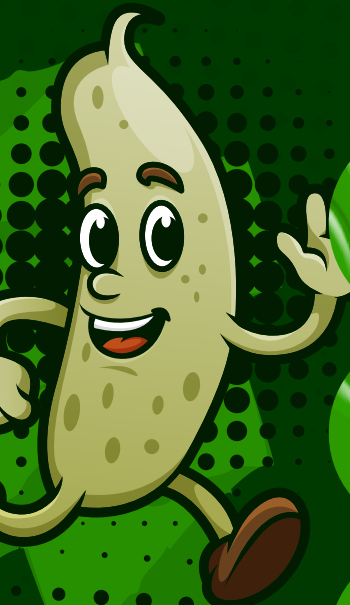




AUTUMN MENU

WEEK ONE

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



MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

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

Custard Cookie

TUESDAY

Mild Chicken Tikka
Masala with
Vegetable Rice
and Naan Bread

Macaroni Cheese
with Homemade
Focaccia Bread
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Mousse and Fruit

WEDNESDAY

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

Vegan Mince and
Vegetable Parcel
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Platter

THURSDAY

Pepperoni Pizza
with Baked Potato Balls
and Salad Sticks

Quorn Sausage
Hot Dog with Baked
Potato Balls and
Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Rice
Crispy Cake

FRIDAY

Baked Fish Fingers or
Salmon Fingers with
Chips and Garden Peas

Vegetable Nuggets
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Creamy Chicken and Tomato Pasta with Homemade Focaccia and Fresh Chopped Salad

Devon Pork Sausages with Mash and Garden Peas

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

Homemade Chilli with Vegetable Rice and Tortilla Chips

Baked Breaded Fish with Chips and Baked Beans

MAIN TWO

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

Cauliflower, Butternut and Chickpea Curry with Rice and Garden Peas

Roast Quorn Fillet and Gravy with Roast Potatoes and Medley of Green Vegetables

Margherita Pizza with Baked Potato Balls and Sweetcorn

Vegetable and Mixed Bean Lasagne with Chips and Baked Beans

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

Jacket Potatoes served daily with a selection of fillings

Jacket Potatoes served daily with a selection of fillings

Jacket Potatoes served daily with a selection of fillings

Jacket Potatoes served daily with a selection of fillings

DESSERT

Homemade Jammie Dodger

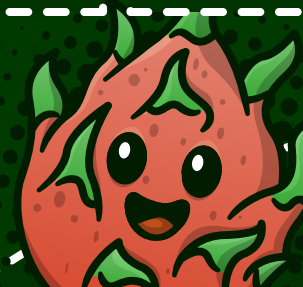
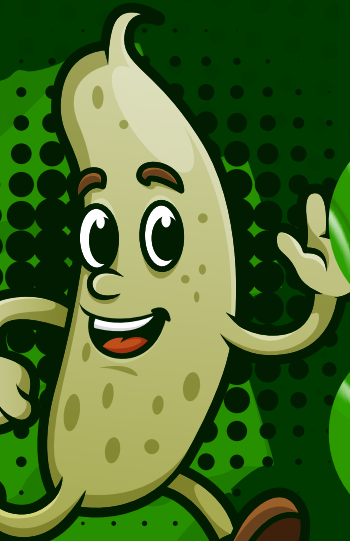
Jelly and fruit

Iced Sponge

Melon and Orange Wedges

Flapjack

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 THREE

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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Crispy Chicken Katsu
Curry with Rice
and Sweetcorn

Homemade Lasagne
with Homemade Garlic
Focaccia and
Fine Green Beans

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

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

Baked Fish Cake
with Chips and
Baked Beans

MAIN TWO

Vegan Bolognese
with Penne Pasta
and Sweetcorn

Vegetable and Bean
Chimichanga with
Baked Potato Wedges,
Fine Green Beans

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

Margherita Pizza
with Garlic and Herb
Diced Potatoes and
Chopped Salad

Cheese and Onion
Pasty with Chips
and Baked Beans

JACKET POTATO

Jacket Potatoes
served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

Jacket Potatoes
served daily with a
selection of fillings

DESSERT

Oatie Cookie

Apple and
Blueberry Cake

Jelly and Fruit

Chocolate Orange
Drizzle Cake

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.

