

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

Homemade Margherita
Pizza with Penne
Pasta Salad and
Salad Sticks

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

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Fresh Fruit Platter

TUESDAY

Devon Beef, Bean
and Pasta Casserole
with Homemade Focaccia
Bread, Sweetcorn
and Garden Peas

Spanish Vegetable and
Butterbean Bake
with Homemade Focaccia
Bread, Sweetcorn
and Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

Orange Cookie
and Fruit

WEDNESDAY

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

Sweet Potato and
Chickpea Slice with
Roast Potatoes, Carrots
and Savoy Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Peach Crumble
and Custard

THURSDAY

Breaded Chicken
Goujon Wrap with
Vegetable Rice
and Fresh Salad

Vegetable and Bean
Chimichanga with
Vegetable Rice
and Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

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

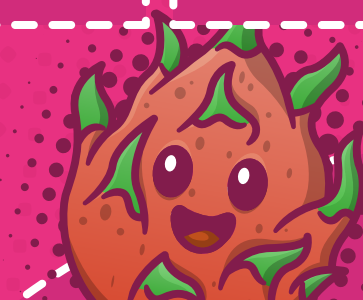
Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Cheese, Apple
and Crackers

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:
7/9, 28/9, 19/10, 9/11, 30/11

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

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

Broccoli, Mixed Bean and
Cauliflower Cheese
with Homemade Focaccia
Bread, Salad Sticks
and Fine Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Fresh Fruit Salad

TUESDAY

Spanish Chicken
with Rice, Tortilla Chips
and Sweetcorn and
Mixed Pepper Salad

Five Bean Enchillada
with Rice, Tortilla Chips
and Sweetcorn and
Mixed Pepper Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

Chocolate Mousse
and Fruit Pot

WEDNESDAY

Devon Beef Cottage Pie
and Gravy with
Broccoli and Roasted
Root Vegetables

Homity Pie
and Gravy with
Mash and Roasted
Root Vegetables

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Yoghurt and Fruit

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

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

Apple Cake

FRIDAY

Baked Fish Cake
or Chicken Bites 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

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Ice Cream
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

DAILY
PASTA

DESSERT

MONDAY

Mozzarella and Tomato
Pasta Bake with
Homemade Focaccia
Bread, Sweetcorn
and Salad Sticks

Vegan Vegetable
Bolognese with Pasta,
Homemade Focaccia
Bread, Sweetcorn
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Fresh Fruit Platter

TUESDAY

Cajun Chicken Breast
with Fruity Cous Cous
Rainbow Slaw and
Carrot Sticks

Moroccan Chickpea
and Squash Tagine
with Fruity Cous Cous
Rainbow Slaw and
Carrot Sticks

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

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

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Apple Crumble
and Custard

THURSDAY

Crispy Chicken Katsu
Curry with Rice,
Naan Bread and
Indian Salad

Cauliflower, Chickpea
and Butternut Curry
with Rice, Naan Bread
and Indian Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Cheese
Sauce with Crusty
Bread and Vegetables

Brownie

FRIDAY

Breaded Salmon
Fingers with Chips,
Garden Peas and
Baked Beans

Veggie Nuggets
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta and Tomato
Sauce with Crusty
Bread and Vegetables

Orange Jelly
and Fruit

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