

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 13/10, 10/11, 1/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Margherita Pizza
with New Potatoes,
Fresh Salad and
Sweetcorn

Vegan Bolognese
with Penne Pasta,
Fresh Salad and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Peach Crumble
with Custard

TUESDAY

Devon Beef Cottage
Pie with Cabbage
and Peas

Vegetarian Yorkshire
Pudding Cottage Pie
with Cabbage
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Iced Bun

WEDNESDAY

Roast Devon Gammon
and Gravy with
Roast Potatoes,
Baton Carrots and
Fine Green Beans

Mozzarella and
Tomato Pinwheel
with Roast Potatoes,
Baton Carrots and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Raspberry Ripple
Shortbread

THURSDAY

Mild Chicken Curry
with White and
Wholegrain Rice,
Naan Bread and
Indian Salad

Lentil and Vegetable
Curry with White
and Wholegrain Rice,
Naan Bread and
Indian Salad

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Platter

FRIDAY

Chicken Bites or
Salmon Fingers with
Chips, Baked Beans
and Peas

Vegetable and
Mixed Bean Lasagne
with Chips, Baked
Beans and Peas

Jacket Potatoes
served daily with a
selection of fillings

Banana Mousse

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:
8/9, 29/9, 20/10, 17/11, 8/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Macaroni Cheese
with Homemade Tomato
and Herb Bread,
Salad Sticks and Peas

Chinese Style
Vegetable and Bean
Noodles with Salad
Sticks and Peas

Jacket Potatoes
served daily with a
selection of fillings

Lemon Drizzle Cake

TUESDAY

Devon Beef Chilli
with Wholegrain or
White Rice, Tortilla
Chips and Sweetcorn

Red Pepper Frittata
with Fresh Salad,
Coleslaw and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Salad

WEDNESDAY

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

Broccoli and
Cauliflower Cheese
Bake with Roast
Potatoes, Sliced Carrots
and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Brownie

THURSDAY

Brunch:
Devon Sausage and
Bacon with Hash
Brown Bites and
Baked Beans

Vegetarian Brunch:
Quorn Sausage with
Hash Brown Bites,
Baked Beans and
Fresh Tomato

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

FRIDAY

Fish Fingers with
Chips and Peas

Cheese and Bean
Pasty with Chips
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly Trifle

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 THREE

WEEKS COMMENCING:
15/9, 6/10, 3/11, 24/11, 15/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Roasted Vegetable
and Tomato Pasta
Bake with Homemade
Focaccia, Sweetcorn
and Fresh Salad

Roasted Vegetable
and Mozzarella
Tartlet, New Potatoes,
Sweetcorn and
Side Salad

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit
and Ice Cream

TUESDAY

Chicken and
Vegetable Casserole
with Mash Potato,
Cabbage and Peas

Five Bean Chilli Rice
with Salad Sticks
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

WEDNESDAY

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

Vegetarian Sausage
with Roast Potatoes,
Carrots and Fine
Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Peach and Apple
Crumble with
Custard

THURSDAY

Devon Beef Bolognese
with White or
Wholegrain Pasta,
Broccoli and
Sweetcorn

Roasted Vegetable
Quiche with Fresh
Salad, Sweetcorn
and Slaw

Jacket Potatoes
served daily with a
selection of fillings

Meringue topped
Strawberry Mousse

FRIDAY

Breaded Fish
with Chips, Peas
and Beans

Cajun Butternut Bean
Burger with Chips,
Peas and Beans

Jacket Potatoes
served daily with a
selection of fillings

Oaty Cookie

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