

SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 9/3, 30/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

Ham Pizza with
Homemade Pasta Salad,
Sweetcorn and
Fresh Salad

Margherita Pizza with
Homemade Pasta Salad,
Sweetcorn and
Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Fresh Fruit Platter

TUESDAY

Homemade Sausage Roll
with Potato Wedges,
Salad Sticks and
Coleslaw

Homemade Vegetarian
Sausage Roll with
Potato Wedges,
Salad Sticks and
Coleslaw

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Jam and
Coconut Sponge

WEDNESDAY

Roast Pulled Devon Beef
and Gravy with Roast
Potatoes, Carrots
and Fine Green Beans

Broccoli and Cauliflower
Cheese Bake with Roast
Potatoes, Carrots and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Fruit and Flapjack

THURSDAY

Mild Chicken Korma
with White and
Wholegrain Rice, Naan
Bread and Broccoli

Cauliflower and
Butternut Curry with
White and Wholegrain
Rice, Naan Bread
and Broccoli

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Lemon Drizzle Cake

FRIDAY

Fish Cake or
Chicken Bites with
Chips, Peas and
Baked Beans

Vegetable Nuggets
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Tuna Sandwich
and Pasta Salad

Chocolate 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.



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SPRING MENU

WEEK TWO

WEEKS COMMENCING:
12/1, 2/2, 23/2, 16/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

Tomato and Mozzarella
Pasta Bake with
Homemade Garlic Focaccia
Bread, Baton Carrots
and Fine Green Beans

Spinach, Cheese and
Potato Bake with
Homemade Garlic Focaccia
Bread, Baton Carrots
and Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Iced Sponge

TUESDAY

Devon Beef Bolognese
with White and
Wholewheat Pasta,
Salad Sticks
and Broccoli

Vegan Vegetable
Bolognese with White
and Wholewheat Pasta,
Salad Sticks
and Broccoli

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Strawberry Jelly
and Fruit

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Fine Green Beans

Homity Pie with
Roast Potatoes,
Carrots and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Fresh Fruit Platter

THURSDAY

Devon Pork Sausages
with Homemade Potato
Wedges, Sweetcorn
and Simple Stir-Fried
Vegetables

Vegetarian Sausage and
Homemade Wedges,
Peas and Simple
Stir-Fried Vegetables

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Apple Cake

FRIDAY

Fish Fingers or
Salmon Fingers with
Chips, Peas and
Baked Beans

Cheese and Bean
Pasty with Chips,
Sweetcorn and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Tuna Sandwich
and Pasta Salad

Chocolate
Shortbread

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SPRING MENU

WEEK THREE

WEEKS COMMENCING:
19/1, 9/2, 2/3, 23/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

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

Spinach and Potato
Spanish Omelette with
Half Baked Potato,
Broccoli and
Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Oaty Cookie and Fruit

TUESDAY

Chicken Tikka Flatbread
with Mint Yoghurt,
Homemade Pasta Salad
and Sweetcorn

Vegetable and Mixed
Bean Lasagne with
Homemade Tomato and
Herb Bread and
Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Orange Sticky
Toffee Cake

WEDNESDAY

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

Yorkshire Pudding
Vegetable Cottage Pie
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Cheese Sandwich
and Pasta Salad

Apple Crumble
with Custard

THURSDAY

Mild Devon Beef Chilli
with White and
Wholegrain Rice,
Nachos and
Fine Green Beans

Mozzarella and Tomato
Pinwheel with Crushed
New Potatoes,
Fine Green Beans
and Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich
and Pasta Salad

Carrot Cake

FRIDAY

Breaded Fish or
Chicken Bites with
Chips, Baked Beans
and Peas

Five Bean Enchilada
with Chips, Baked
Beans and Peas

Jacket Potatoes
served daily with a
selection of fillings

Tuna Sandwich
and Pasta Salad

Fruit and Ice Cream

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