



AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
7/9, 28/9, 19/10, 16/11, 7/12



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Homemade Margherita
Pizza with Penne
Pasta Salad and
Salad Sticks

Cheese and Bean
Quesadilla with
Penne Pasta Salad
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Fruit Platter

TUESDAY

Devon Beef Burger
with Homemade Baked
Potato Wedges,
Fresh Chopped Salad
and Rainbow Slaw

Veggie Burger in a
Bun with Homemade
Baked Potato Wedges,
Fresh Chopped Salad
and Rainbow Slaw

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Oaty Cookie
and Fruit

WEDNESDAY

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

Sweet Potato Slice
with Roast Potatoes,
Carrots and
Savoy Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Chocolate Cake

THURSDAY

Chicken Katsu Curry
with Fluffy Rice,
Naan Bread and
Fine Green Beans

Cauliflower and
Butternut Creamy
Curry with Fluffy Rice
and Naan Bread

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Jelly and Fruit

FRIDAY

Baked Fish Fingers
with Chips, Garden Peas
and Baked Beans

Cheese and Tomato
Quiche with Chips,
Garden Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Hob Knob Biscuit
and Fruit

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

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY PASTA

DESSERT

MONDAY

Macaroni Cheese with
Homemade Garlic
Focaccia Bread,
Fresh Chopped Salad
and Fine Beans

Spanish Vegetable
Bake with Homemade
Garlic Focaccia Bread,
Fresh Chopped Salad
and Fine Beans

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Fresh Fruit Salad

TUESDAY

Devon Beef Bolognese
with Penne Pasta,
Sweetcorn and Peas

Cheesy Wheel
with Potato Balls
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Chocolate Mousse
and Fruit

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Broccoli
and Roasted Root
Vegetables

Roast Quorn Fillet
and Gravy with Roast
Potatoes, Broccoli
and Roasted Root
Vegetables

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Homemade
Jammie Dodger

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

Tomato Pasta with
Crusty Bread
and Vegetables

Flapjack and Fruit

FRIDAY

Baked Breaded Fish or
Salmon Fingers
with Chips and
Garden Peas

Spanish Omelette
with Chips, Garden
Peas and Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Ice Cream and
Fresh Fruit

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
21/9, 12/10, 9/11, 30/11

MONDAY

Cheese and Tomato
Pinwheel with Penne
Pasta Salad, Sweetcorn
and Salad Sticks

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

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Fresh Fruit Platter

TUESDAY

Breaded Chicken Goujon
Burger with Garlic
and Herb Diced Potatoes,
Rainbow Slaw and
Carrot Sticks

Vegetarian Sausage
Bap with Garlic
and Herb Diced Potatoes,
Rainbow Slaw and
Carrot Sticks

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Shortbread Cookie
and Fruit

WEDNESDAY

Devon Roast Beef
and Gravy with Roast
Potatoes, Roasted Root
Vegetables and
Broccoli

Vegetable Pie
with Roast Potatoes,
Roasted Root Vegetables
and Broccoli

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Vegan Chocolate
Brownie

THURSDAY

Devon Pork Meatballs
in Tomato Sauce
with Penne Pasta,
Carrots and Peas

Meat Free Meatballs
in Tomato Sauce
with Penne Pasta,
Carrots and Peas

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Orange Jelly
and Fruit

FRIDAY

Baked Fish Cake
with Chips,
Garden Peas
and Baked Beans

Vegetable Bites
with Chips,
Garden Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Tomato Pasta with
Crusty Bread
and Vegetables

Custard Biscuit

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

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