

AUTUMN MENU

WEEK ONE

MONDAY

Pepperoni Pizza
with New Potatoes,
Fresh Chopped Salad
Sweetcorn

Margherita Pizza
with New Potatoes,
Fresh Chopped Salad
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Fresh Fruit Platter

TUESDAY

Devon Beef Burger
with Wedges,
Salad and Peas

Quorn Sausage
with Wedges,
Salad and Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Fruit Jelly

WEDNESDAY

Roast Devon Pork
with Gravy, Roast
Carrots and Cabbage

Mozzarella and
Tomato Pinwheel with
Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Iced Lemon Muffin

THURSDAY

Mild Chicken Curry
with White and
Wholegrain Rice,
Naan Bread and
Green Beans

Creamy Mushroom
Stroganoff with White
and Wholegrain Rice,
Naan Bread and
Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Pear and Chocolate
Crumble with
Chocolate Custard

FRIDAY

Fish Cake with
Chips, Baked Beans
and Peas

Vegetable Nuggets
with Chips, Baked
Beans and Peas

Ice Cream Pot

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

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

Broccoli, Bean and
Cauliflower Cheese
Bake with Homemade
Tomato and Herb Bread,
Salad Sticks and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Marble Cake

TUESDAY

Devon Beef Bolognese
with Penne Pasta,
Salad Sticks and Peas

Red Pepper Frittata
with Homemade Bread,
Salad Sticks and Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Chocolate Drizzle
Shortbread

WEDNESDAY

Roast Chicken with
Gravy, Roast Potatoes,
Carrots and
Cauliflower

Homity Pie with
Roast Potatoes,
Carrots and
Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Raspberry Muffin

THURSDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Apple Cake

FRIDAY

Fish Fingers or
Salmon Fingers with
Chips and Peas

Cheese and Bean
Pastty with Chips
and Peas

Ice Cream Pot

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AUTUMN MENU

WEEK THREE

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
PASTA

DESSERT

MONDAY

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

Mushroom Biryani
with Homemade
Focaccia, Sweetcorn
and Salad

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Tomato Sauce

Chocolate Mousse

TUESDAY

Homemade Chicken
Burger with New
Potatoes, Broccoli
and Peas

Halloumi Burger
with New Potatoes,
Broccoli and Peas

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Peach and Apple
Crumble and Custard

WEDNESDAY

Toad in the Hole
and Gravy with Roast
Potatoes, Carrots
and Fine Green Beans

Vegetarian Sausage
Toad in the Hole
with Roast Potatoes,
Carrots and Fine
Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Blueberry Muffin

THURSDAY

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

Vegetable Fajita
with White and
Wholegrain Rice,
Fresh Chopped Salad
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Pasta with
Cheese Sauce

Iced Bun

FRIDAY

Chicken Bites
with Chips, Peas
and Baked Beans

Vegetable Sausage
Roll with Chips,
Peas and Baked Beans

Ice Cream Pot

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