

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
31/8, 21/9, 12/10, 2/11, 23/11, 14/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Pepperoni Pizza with
Potato Balls and
Fresh Chopped Salad

Vegetable and
Chickpea Curry
with Rice and
Fresh Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Custard Cookie

TUESDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Apple and
Blueberry Cake

WEDNESDAY

Chicken and
Tomato Pasta with
Garlic Focaccia
and Sweetcorn

Cauliflower, Leek
and Cheese Bake
with Garlic Focaccia
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Mousse

THURSDAY

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

Yorkshire Pudding
Cottage Pie with
Roast Potatoes,
Carrots and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Salad

FRIDAY

Fish Cake with
Chips and Garden Peas

Homemade Quorn
Sausage Roll
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Marble Cake

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

DESSERT

MONDAY

Chicken Goujon Burger
with Potato Balls
and Baked Beans

Vegetarian Sausage
Hot Dog with
Potato Balls and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

TUESDAY

Creamy Devon Bacon
Penne Pasta with
Garlic Focaccia
and Sweetcorn

Margherita Pizza
with Potato Wedges
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Ice Cream
and Fruit

WEDNESDAY

Devon Pork Sausages
with Mash and
Fine Green Beans

Five Bean Chilli
with Rice and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Chocolate
Shortbread

THURSDAY

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

Vegetable and Lentil
Pie with Roast
Potatoes, Carrots
and Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

FRIDAY

Fish Fingers or
Salmon Fingers
with Chips and
Garden Peas

Cheese and Red
Onion Quiche
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
24/6, 14/9, 5/10, 26/10, 16/11, 7/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Mild Chicken Tikka
Masala with Rice
and Garden Peas

Macaroni Cheese
with Homemade Garlic
Focaccia Bread
and Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Iced Lemon
Shortbread

TUESDAY

Devon Pork Sausage
Plait with Potato
Wedges and
Salad Sticks

Spinach and Potato
Spanish Omelette
with Potato Wedges
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Fruity Flapjack

WEDNESDAY

Homemade Bolognese
with Pasta, Homemade
Focaccia and
Sweetcorn

Margherita Pizza
with Potato Balls
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Melon and
Orange Wedges

THURSDAY

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

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

Jacket Potatoes
served daily with a
selection of fillings

Mousse and Fruit

FRIDAY

Breaded Fish
with Chips and
Baked Beans

Black Bean and
Mozzarella Quesadilla
with Chips and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Apple Crumble
with Custard

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