



# SUMMER MENU

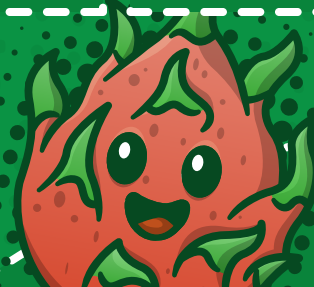
## WEEK ONE

WEEKS COMMENCING:  
13/4, 4/5, 25/5, 15/6, 6/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Pepperoni Pizza with Potato Balls and Fresh Chopped Salad	Brunch: Bacon, Sausage, Hash Brown Bites and Beans	Chicken Taco with Garlic and Herb Diced Potatoes and Sweetcorn	Roast Devon Pork and Gravy with Roast Potatoes, Carrots and Fine Green Beans	Fish Cake with Chips and Peas
MAIN TWO	Vegetable and Chickpea Curry with Rice and Fresh Chopped Salad	Vegetarian Brunch: Vegetarian Sausage, Hash Brown Bites, Tomato and Beans	Cauliflower, Leek and Cheese Bake with Garlic and Herb Diced Potatoes and Sweetcorn	Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Fine Green Beans	Homemade Quorn Sausage Roll with Chips and Peas
JACKET POTATO	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
DESSERT	Custard Cookie	Apple and Raspberry Cake	Strawberry Mousse	Fresh Fruit Salad	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.



# SUMMER MENU

## WEEK TWO

WEEKS COMMENCING:  
20/4, 11/5, 1/6, 22/6, 13/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Goujon Burger with Potato Balls and Beans	Creamy Devon Bacon Penne Pasta with Garlic Focaccia and Sweetcorn	Devon Pork Sausages with Mash and Roasted Root Vegetables	Roast Chicken and Gravy with Roast Potatoes, Carrots and Fine Green Beans	Fish Fingers or Salmon Fingers with Chips and Peas
Vegetarian Sausage Hot Dog with Potato Balls and Beans	Margherita Pizza with Potato Wedges and Sweetcorn	Five Bean Chilli with Rice and Roasted Root Vegetables	Vegetable and Lentil Pie with Roast Potatoes, Carrots and Fine Green Beans	Cheese and Red Onion Quiche with Chips and Peas
Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
Iced Sponge	Ice Cream and Fresh Fruit	Chocolate Shortbread	Fruit Jelly	Apple Cake



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# SUMMER MENU

## WEEK THREE

WEEKS COMMENCING:  
27/4, 18/5, 8/6, 29/6, 20/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Mild Thai Chicken Curry with Rice and Peas

Devon Pork Sausage Plait with Potato Wedges and Salad Sticks

Homemade Beef and Pork Bolognese with Pasta, Homemade Focaccia and Sweetcorn

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

Breaded Fish with Chips and Baked Beans

MAIN TWO

Macaroni Cheese with Homemade Garlic Focaccia Bread and Peas

Spinach and Potato Spanish Omelette with Potato Wedges and Salad Sticks

Margherita Pizza with Potato Balls and Sweetcorn

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

Roasted Vegetable and Lentil Tartlet with Chips and Baked Beans

JACKET POTATO

Jacket Potatoes served daily with a selection of fillings

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DESSERT

Iced Lemon Shortbread

Fruity Flapjack

Melon and Orange Wedges

Mousse and Fruit Pot

Crispy Chocolate Nest

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