

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 13/10, 3/11, 24/11, 15/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Pepperoni Pizza
with Potato Wedges,
Sweetcorn and
Fresh Salad



Roasted Vegetable
and Tomato Pasta Bake
with Sweetcorn
and Fresh Salad



Jacket Potatoes
served daily with a
selection of fillings

Apple and Raspberry
Crumble with Custard



TUESDAY

Devon Beef Pasta
Bolognese with
Garlic Focaccia,
Salad Sticks and Peas



Vegetable Lasagne
with Garlic Focaccia,
Salad Sticks and Peas



Jacket Potatoes
served daily with a
selection of fillings

Chocolate Mousse



WEDNESDAY

Roast Devon Gammon
and Gravy with
Roast Potatoes,
Carrots and Broccoli



Broccoli and
Cauliflower Cheese
Bake with Roast
Potatoes, Carrots
and Broccoli



Jacket Potatoes
served daily with a
selection of fillings

Chocolate Drizzle
Shortbread



THURSDAY

Cheesy Chicken
Pasta Bake with
Fine Green Beans
and Sweetcorn



Vegetable and Butter
Bean Chilli with White
and Wholegrain Rice,
Stir Fry Vegetables
and Sweetcorn



Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Platter

FRIDAY

Fish Cake with
Chips, Baked Beans
and Peas



BBQ Vegetarian
Sausage with Chips,
Baked Beans
and Peas



Jacket Potatoes
served daily with a
selection of fillings

Raspberry Muffin



Educater
The School Food Revolution

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.

ALLERGEN KEY:

CELERY GLUTEN CRUSTACEANS EGGS FISH LUPIN MILK MOLLUSC MUSTARD NUTS PEANUTS SESAME SOYA SULPHUR

AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
8/9, 29/9, 20/10, 10/11, 1/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

BBQ Chicken with
White and Wholegrain
Rice, Sweetcorn and
Fine Green Beans

Caribbean Vegetable
and Bean Jambalaya
with Sweetcorn and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

TUESDAY

Devon Beef and
Vegetable Hot Pot
with New Potatoes,
Cabbage and Peas

Five Bean and
Vegetable Enchilada
with New Potatoes,
Cabbage and Peas

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Salad

WEDNESDAY

Roast Chicken and
Gravy with Roast
Potatoes, Carrots and
Cauliflower

Cheese and Red Onion
Quiche with Roast
Potatoes, Carrots and
Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

THURSDAY

Creamy Bacon and
Penne Pasta with
Homemade Focaccia,
Sweetcorn and
Fresh Salad

Beany Jollof Rice
with Homemade
Focaccia, Sweetcorn
and Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Jelly

FRIDAY

Fish Fingers or
Salmon Fingers with
Chips, Beans and Peas

Roasted Vegetable
and Mozzarella
Tartlet with Chips,
Beans and Peas

Jacket Potatoes
served daily with a
selection of fillings

Orange Cookie



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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
15/09, 6/10, 27/10, 17/11, 8/12

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Macaroni Cheese
with Sweetcorn
and Salad Sticks



Vegetable Bolognese
with White and
Wholemeal Pasta,
Sweetcorn and
Salad Sticks



Jacket Potatoes
served daily with a
selection of fillings

Jam Sponge



TUESDAY

Chicken Casserole
with Mashed Potato
and Peas



Lentil and Vegetable
Curry with White and
Wholegrain Rice,
Naan Bread and Peas



Jacket Potatoes
served daily with a
selection of fillings

Apple Crumble
and Custard



WEDNESDAY

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



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



Jacket Potatoes
served daily with a
selection of fillings

Carrot Cake



THURSDAY

Chicken Pie with
Potato Wedges,
Rainbow Slaw and
Salad Sticks



Mozzarella and
Tomato Pin Wheel
with Potato Wedges,
Rainbow Slaw and
Salad Sticks



Jacket Potatoes
served daily with a
selection of fillings

Melon and
Orange Wedges

FRIDAY

Breaded Fish
with Chips, Peas
and Beans



Vegetable Fajita
with Chips, Peas
and Beans



Jacket Potatoes
served daily with a
selection of fillings

Custard Cookie



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