



Braunton
Academy



SPRING MENU

Week One

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main ONE	Bacon Macaroni Cheese with Garlic Bread and Peas	Dartmoor Beef Chilli with Rice, Nachos and Dips	Devon Gammon Ham with Roast Potatoes, Seasonal Vegetables and Gravy	Spicy Chicken Fajitas with Wedges and Root Slaw	Breaded Fish with Hash Brown Bites and Peas or Baked Beans
Main TWO	Macaroni Cheese with Garlic Bread and Peas	Mediterranean Ratatouille with Rice and Sweetcorn	Cauliflower and Broccoli Bake with Roast Potatoes, Seasonal Vegetables and Gravy	Halloumi and Red Pepper Wrap with Wedges and Root Slaw	Butternut Squash and Bean Burger with Hash Brown Bites and Peas or Baked Beans

HOT PASTA OPTION
Available daily

FRESH FRUIT AND YOGHURT
Available daily

FRESHLY MADE BAGUETTES
Available daily

LOADED JACKET POTATOES
Available daily



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.



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SPRING MENU

Week Two

MONDAY

Devon Pork Sausage
with Mash Potato,
Seasonal Vegetables
and Gravy

Vegetable Sausage
with Mash Potato,
Seasonal Vegetables
and Gravy

TUESDAY

Piri Piri Chicken
Wrap with Wedges
and Salad

Vegetable Fajita
with Wedges
and Salad

WEDNESDAY

Traditional Cottage
Pie with Seasonal
Vegetables and
Gravy

Yorkshire Pudding
Vegetable Cottage
Pie with Seasonal
Vegetables
and Gravy

THURSDAY

Sweet and Sour
Devon Pork Noodles
with Stir Fried
Vegetables

Cauliflower and
Butternut Squash
Curry with Rice
and Sweetcorn

FRIDAY

Chicken Bites with
Hash Brown Bites
and Peas or
Baked Beans

Vegetable Sausage
Roll with Hash Brown
Bites and Peas or
Baked Beans

Main
ONE

Main
TWO

HOT PASTA
OPTION
*Available
daily*

FRESH
FRUIT AND
YOGHURT
*Available
daily*

FRESHLY
MADE
BAGUETTES
*Available
daily*

LOADED
JACKET
POTATOES
*Available
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Educatering
The School Food Revolution

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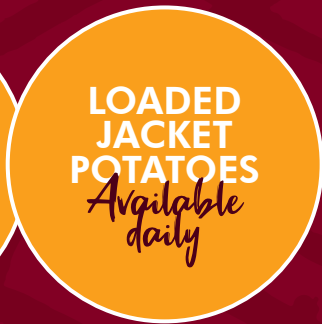
Braunton
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SPRING MENU

Week Three

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Main ONE</p> <p>Chicken Chow Mein</p> <hr/> <p>Vegetable Chow Mein</p>	<p>Dartmoor Beef Lasagne with Garlic Bread and Peas</p> <hr/> <p>Vegetable Lasagne with Garlic Bread and Peas</p>	<p>Roast Chicken with Roast Potatoes, Seasonal Vegetables and Gravy</p> <hr/> <p>Leek and Potato Bake with Roast Potatoes, Seasonal Vegetables and Gravy</p>	<p>Chicken and Chorizo Jambalaya with Seasonal Vegetables</p> <hr/> <p>Vegetable Sweet and Sour Noodles with Sweetcorn</p>	<p>Breaded Fish or Salmon Fingers with Hash Brown Bites and Peas or Baked Beans</p> <hr/> <p>Cheese and Bean Pasty with Hash Brown Bites and Peas or Baked Beans</p>



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