



AUTUMN MENU (Veek One

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Bacon Macaroni Cheese with Garlic Bread and Peas

Macaroni Cheese with Garlic Bread and Peas Dartmoor Beef Lasagne with Salad and Garlic Bread

Vegetable Mixed Bean Lasagne with Salad and Garlic Bread Devon Gammon Ham with Roast Potatoes, Seasonal Vegetables and Gravy

Cauliflower and Broccoli Bake with Roast Potatoes, Seasonal Vegetables and Gravy Chicken Curry with Rice and Naan Bread

Cauliflower and Butternut Squash Curry with Rice and Naan Bread Breaded Fish with Hash Brown Bites and Peas or Baked Beans

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

HOT PASTA OPTION Available daily FRESH
FRUIT AND
YOGHURT
Available

FRESHLY
MADE
BAGUETTES
Available
gaily

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.







AUTUMN MENU Week Two

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Devon Pork Sausage with Mash Potato, Seasonal Vegetables and Gravy

Vegetable Sausage with Mash Potato, Seasonal Vegetables and Gravy Dartmoor Beef Bolognese with Pasta and Garlic Bread

Quorn Bolognese with Pasta and Garlic Bread Devon Gammon Ham with Roast Potatoes, Seasonal Vegetables and Gravy

Cauliflower and Broccoli Bake with Roast Potatoes, Seasonal Vegetables and Gravy Spicy Chicken Fajitas with Wedges and Root Slaw

Halloumi and Red Pepper Wrap with Wedges and Root Slaw Breaded Fish or Salmon Fingers with Hash Brown Bites and Peas or Baked Beans

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

HOT PASTA OPTION Avgilable gaily FRESH
FRUIT AND
YOGHURT
Avgilable
daily

FRESHLY
MADE
BAGUETTES
Available
daily

LOADED JACKET POTATOES Available daily



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