



SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 23/2, 16/3



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Salmon Fingers with Potato Wedges and Sweetcorn	Sweet and Sour Pork with Rice and Fine Green Beans	Roast Chicken and Gravy with Roast Potatoes, Carrots and Peas	Devon Beef Bolognese with Penne Pasta, Sweetcorn or Fresh Chopped Salad	Chicken Bites with Chips and Baked Beans
MAIN TWO	Margherita Pizza with Potato Wedges and Sweetcorn	Macaroni Cheese with Homemade Focaccia and Fine Green Beans	Yorkshire Pudding Bean and Vegetable Cottage Pie with Roast Potatoes, Carrots and Peas	Quorn Tikka Masala with Rice, Naan Bread, Fresh Chopped Salad or Sweetcorn	Vegetarian Sausage Roll with Chips and Baked Beans
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	Jam Sponge	Banana Marble Cake	Iced Lemon Shortbread	Chocolate Flapjack



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.



SPRING MENU

WEEK TWO

WEEKS COMMENCING:
12/1, 2/2, 2/3, 23/3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Chicken Biryani
with Sweetcorn
and Naan Bread

Devon Beef Lasagne
with Homemade
Focaccia and Fresh
Chopped Salad

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

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

Fish Fingers with
Chips and Peas

MAIN TWO

Tomato and
Mozzarella Pasta
and Sweetcorn

Five Bean Chilli
with Rice, Tortilla
Chips and Fresh
Chopped Salad

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

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

Cheese and Bean
Pasty 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

Fresh Fruit Platter

Oaty Cookie

Lemon Drizzle Cake

Syrup Sponge

Chocolate Cake

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SPRING MENU

WEEK THREE

WEEKS COMMENCING:
19/1, 9/2, 9/3, 30/3



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Chorizo and Tomato Pasta Bake with Fresh Chopped Salad	Ham Pizza with Wedges and Sweetcorn	Devon Roast Gammon and Gravy with Roast Potatoes, Carrots and Cabbage	Mild Chicken Curry with White and Wholegrain Rice and Fine Green Beans	Breaded Fish with Chips and Baked Beans
MAIN TWO	Cauliflower, Chickpea and Butternut Curry with Rice and Fresh Chopped Salad	Spinach and Potato Spanish Omelette with Potato Wedges and Sweetcorn	Vegetarian Toad in the Hole with Roast Potatoes, Carrots and Cabbage	Vegetable and Mixed Bean Lasagne with Homemade Garlic Bread and Fine Green Beans	Mozzarella and Tomato Pin Wheel with Chips and Baked Beans
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	Fresh Fruit Platter	Carrot Cake	Iced Sponge	Lemon Cookie	Chocolate Orange Drizzle Cake



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