



SUMMER MENU

WEEK ONE

WEEKS COMMENCING:
20/4, 11/5, 8/6, 29/6, 20/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Devon Beef Bolognese with Penne Pasta and Salad Sticks	Pepperoni Pizza with Potato Wedges and Sweetcorn	Devon Pork Sausages with Mash, Carrots and Gravy	Mild Chicken Tikka Masala with Rice and Peas	Breaded Fish with Chips and Baked Beans
MAIN TWO	Vegetable and Chickpea Curry with Rice and Salad Sticks	Roasted Vegetable and Lentil Tartlet with Potato Wedges and Sweetcorn	Yorkshire Pudding Bean and Vegetable Cottage Pie with Carrots and Gravy	Macaroni Cheese with Peas	Vegetable Nuggets 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	Melon and Orange Wedges	Jam Sponge	Marble Cake	Iced Lemon Shortbread	Chocolate 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:
27/4, 18/5, 15/6, 6/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Mild Chicken Korma with Rice and Sweetcorn	Salmon and Broccoli with Penne Pasta and Fresh Chopped Salad	Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Fine Green Beans	West Country Brunch: Pork Sausage, Bacon, Hash Brown and Baked Beans	Chicken Bites with Chips and Peas
MAIN TWO	Roasted Vegetable and Tomato Pasta Bake with Sweetcorn	Margherita Pizza with Potato Wedges and Fresh Chopped Salad	Vegan Mince and Vegetable Parcels with Roast Potatoes, Carrots and Fine Green Beans	Five Bean Enchillada with Rice and Fine Green Beans	Vegetarian 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	Melon and Orange Wedges	Iced Sponge	Carrot Cake	Chocolate Rice Crispy Cake	Oaty Cookie



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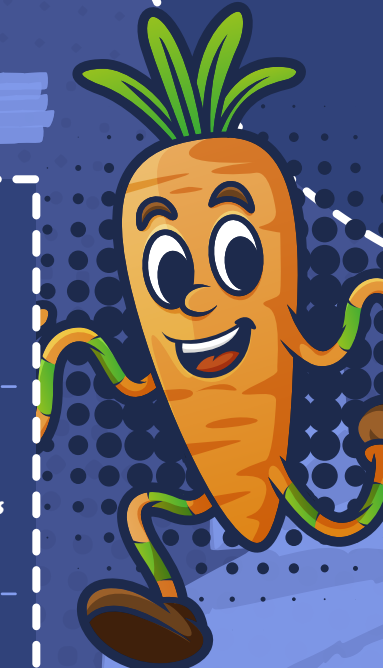
WEEK THREE

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



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Devon Pork Meatballs in Tomato Sauce with Penne Pasta, Salad Sticks and Sweetcorn	Fish Fingers with Potato Wedges and Peas	Roast Chicken and Gravy with Roast Carrots and Cabbage	Devon Beef Burrito with Rice and Fine Green Beans	Sausage Roll with Chips and Baked Beans
MAIN TWO	Quorn Tikka Masala with Rice and Sweetcorn	Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato and Baked Beans	Broccoli, Mixed Bean and Cauliflower Cheese with Roast Potatoes, Carrots and Cabbage	Tomato and Mozzarella Pasta Bake with Fine Green Beans	Cheese and Red Onion Quiche 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	Melon and Orange Wedges	Custard Cookie	ABC Cake	Flapjack	Chocolate and Vanilla Swirl Cookie



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