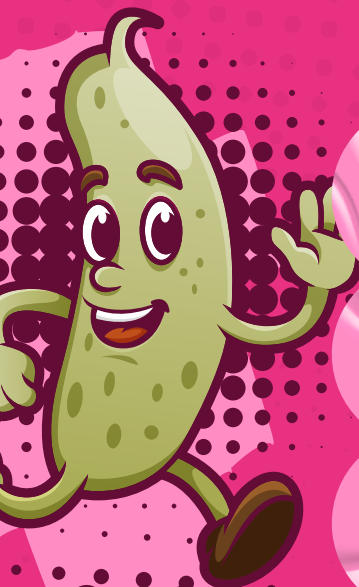


SUMMER MENU

WEEK ONE

WEEKS COMMENCING:
20/4, 11/5, 1/6, 22/6, 13/7



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY SANDWICH

DESSERT

MONDAY

Tomato and Mozzarella Pasta Bake with Homemade Focaccia Bread, Fresh Summer Salad and Salad Sticks

Sweet Potato and Lentil Vegetable Bake with Homemade Focaccia Bread, Fresh Summer Salad and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Custard Cookie and Fresh Fruit

TUESDAY

Chinese Chicken Noodles with Stir-fried Vegetables and Fine Green Beans

Chinese Style Vegetable and Bean Noodles with Simple Stir Fry Vegetables and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Orange Jelly and Fruit

WEDNESDAY

Braised Devon Beef and Vegetable Stew with Crispy Roast Potatoes, Fresh Baton Carrots and Roasted Root Vegetables

Spanish Vegetable and Butter Bean Stew with Crispy Roast Potatoes, Fresh Baton Carrots and Roasted Root Vegetables

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Chocolate and Raspberry Brownie

THURSDAY

West Country Brunch: Pork Sausage, Bacon, Hash Brown and Baked Beans

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

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Fresh Fruit Platter

FRIDAY

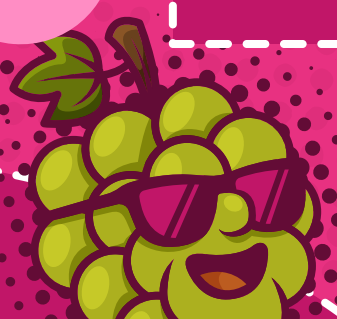
Salmon Fingers or Chicken Bites with Chips and Garden Peas

Cheese and Bean Pasty with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Lemon Drizzle Cake

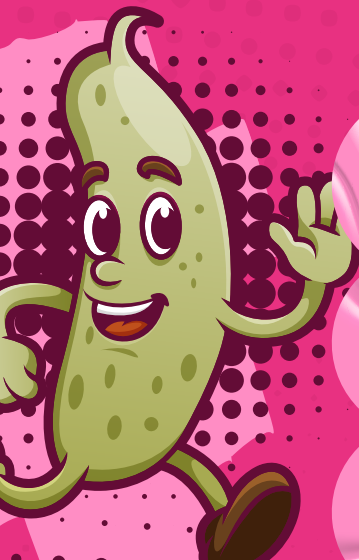


We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.

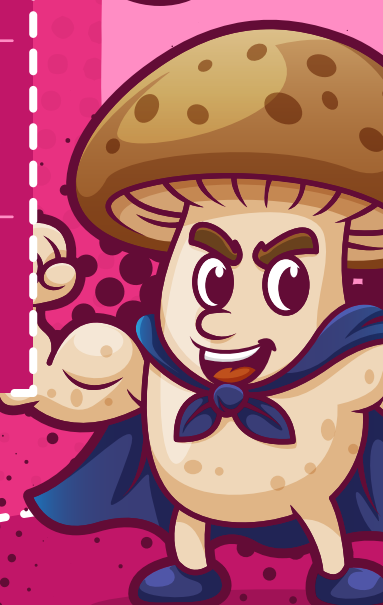
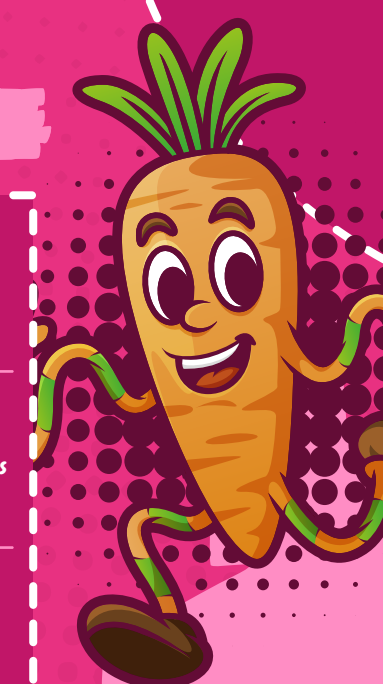
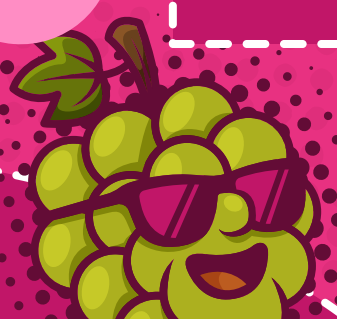
SUMMER MENU

WEEK TWO

WEEKS COMMENCING:
27/4, 18/5, 8/6, 29/6, 20/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DAILY SANDWICH
- DESSERT



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Homemade Ham Pizza with Mixed Pasta Salad and Fresh Salad Bar	Homemade Devon Pork Sausage Roll with Homemade Potato Wedges, Rainbow Slaw and Fresh Salad	Devon Beef Chilli with Rice, Tortilla Chips, Sweetcorn and Mixed Pepper Salad	Chicken and Tomato Pasta Bake with Homemade Focaccia Bread, Salad Sticks and Broccoli	Fish Fingers with Chips, Garden Peas and Baked Beans
MAIN TWO	Homemade Margherita Pizza with Mixed Pasta Salad and Fresh Salad Bar	Homemade Vegetable Sausage Roll with Homemade Potato Wedges, Rainbow Slaw and Fresh Salad	Vegetable and Butterbean Chilli with Rice, Tortilla Chips, Sweetcorn and Mixed Pepper Salad	Five Bean Enchillada with Fruity Cous Cous, Salad Sticks and Broccoli	Spinach and Potato Spanish Omelette with Chips, Garden Peas 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
DAILY SANDWICH	Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar	Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar	Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar	Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar	Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar
DESSERT	Chocolate Cookie	Strawberry Jelly and Fruit	Chocolate Rice Crispy Cake	Fresh Fruit Platter	Ice Cream and Fresh Fruit

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SUMMER MENU

WEEK THREE

WEEKS COMMENCING:
4/5, 15/6, 6/7

MONDAY

Macaroni Cheese
with Homemade Focaccia
Bread, Fresh Baton
Carrots and Fresh
Salad Bar

Vegetable and Mixed
Bean Lasagne with
Homemade Focaccia Bread,
Fresh Baton Carrots
and Fresh Salad Bar

Jacket Potatoes
served daily with a
selection of fillings

Ham, Cheese,
Ham and Cheese or
Tuna Mayo with Pasta
and Fresh Salad Bar

Oaty Cookie and Fruit

TUESDAY

Devon Pork Meatballs
with Tomato Sauce,
Rice, Broccoli and
Sweetcorn

Sweet Potato Falafel
with Tomato Sauce,
Rice, Broccoli and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Ham, Cheese,
Ham and Cheese or
Tuna Mayo with Pasta
and Fresh Salad Bar

Jelly and Fruit

WEDNESDAY

Roast Pulled Devon
Beef and Gravy with
Crispy Roast Potatoes,
Roasted Root Vegetables
and Savoy Cabbage

Yorkshire Pudding
Bean and Vegetable
Cottage Pie with
Roasted Root Vegetables
and Savoy Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Ham, Cheese,
Ham and Cheese or
Tuna Mayo with Pasta
and Fresh Salad Bar

Flapjack

THURSDAY

Breaded Chicken Goujon
Burger with
Fruity Cous Cous,
Rainbow Slaw and
Fresh Salad Bar

Halloumi and Red
Pepper Burger with
Fruity Cous Cous,
Rainbow Slaw and
Fresh Salad Bar

Jacket Potatoes
served daily with a
selection of fillings

Ham, Cheese,
Ham and Cheese or
Tuna Mayo with Pasta
and Fresh Salad Bar

Fresh Fruit Salad

FRIDAY

Fishcake with
Chips, Baked Beans
and Garden Peas

Vegetable Nuggets
with Chips, Baked Beans
and Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Ham, Cheese,
Ham and Cheese or
Tuna Mayo with Pasta
and Fresh Salad Bar

Shortbread Cookie

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DAILY
SANDWICH

DESSERT

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