AUTUMN MENU

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Homemade Margherita Pizza with Homemade Baked Potato Wedges, Fresh Salad and Rainbow Slaw	Devon Beef Bolognese with Spaghetti, Homemade Focaccia Bread and Sweetcorn	Salt and Pepper Chicken with Chinese Noodles and Stir Fried Vegetables	Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Savoy Cabbage	Baked Fish Fingers with Chips, Garden Peas and Baked Beans
MAIN TWO	Vegetable Quiche with Homemade Baked Potato Wedges, Fresh Salad and Rainbow Slaw	Vegetable and Bean Chimichanga with Vegetable Rice and Sweetcorn	Hoisin Vegetable and Chickpea Stir-Fry with Chinese Noodles and Mixed Vegetables	Sweet Potato and Chickpea Slice with Roast Potatoes, Carrots and Savoy Cabbage	Vegetable and Cheese Strudel 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
DESSERT	Fresh Fruit Platter	Orange Cookie and Fruit	Jam Sponge	Strawberry Jelly and Fruit	Banana Mousse

Educatering
The School Food Revolution

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.