AUTUMN MENU

WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Crunchy Topped Macaroni Cheese with Homemade Tomato and Herb Bread, Fresh Salad and Fine Green Beans	Crispy Chicken Katsu Curry with Rice, Naan Bread and Indian Salad	West Country Brunch: Devon Pork Sausage, Bacon, Hash Brown and Baked Beans	Roast Chicken and Gravy with Roast Potatoes, Broccoli and Roasted Root Vegetables	Baked Breaded Fish or Salmon Fingers with Chips, Garden Peas and Fresh Salad
MAIN TWO	Homemade Homity Pie with Homemade Focaccia Bread, Fresh Chopped Salad and Fine Beans	Cauliflower, Chickpea and Butternut Curry with Rice, Naan Bread and Indian Salad	Vegetarian Brunch: Quorn Sausage, Hash Browns, Grilled Tomato and Baked Beans	Spanish Vegetable and Butterbean Bake with Roast Potatoes, Broccoli and Roasted Root Vegetables	Spinach and Potato Spanish Omelette with Chips, Garden Peas and Fresh Salad
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 Salad	Chocolate Mousse and Fruit Pot	Ice Cream	Baked Toffee Apple and Custard	Jammie Dodger

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.