AUTUMN MENU

WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Mozzarella and Tomato Pasta Bake with Homemade Garlic Focaccia Bread, Sweetcorn and Salad Sticks	Devon Beef Chilli Con Carne with Vegetable Rice, Tortilla Chips, Peas and Carrots	Cajun Chicken Breast with Homemade Saute Potatoes and Sweetcorn and Mixed Pepper Salad	Devon Roast Pork and Gravy with Roast Potatoes, Roasted Root Vegetables and Cauliflower	Breaded Fish with Chips, Garden Peas and Baked Beans
MAIN TWO	Vegetable and Mixed Bean Lasagne with Homemade Garlic Focaccia Bread, Sweetcorn and Salad Sticks	Roasted Vegetable Risotto with Vegetable Rice, Tortilla Chips, Peas and Carrots	Morrocan Chickpea and Squash Tagine with Homemade Saute Potatoes and Sweetcorn and Mixed Pepper Salad	Vegetable and Lentil Pie with Roast Potatoes, Roasted Root Vegetables and Cauliflower	Vegetable Nuggets 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	Shortbread Cookie and Fruit	Chocolate Brownie	Peach and Apple Cobbler with Custard	Orange Jelly and Fruit

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.