

FRESH FRUIT
& YOGHURT
SERVED DAILY

SPRING MENU

Week one

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<i>Pick a</i> MAIN	Hunters Chicken with Garlic Roasted New Potatoes, Sweetcorn and Peas	Dartmoor Butchers Sausages with Creamy Mash, Seasonal Vegetables and Gravy	Dartmoor Beef and Vegetable Pie with Seasonal Veg and New Potatoes	Macaroni Cheese with Bacon, Garlic Bread Slice, Tomato and Cucumber Salad	Breaded Fish with Chips and Peas or Baked Beans
<i>Pick a</i> MEAT-FREE MAIN	Vegetable Longboats with Rootslaw and Salad	Vegetable and Bean Casserole with Creamy Mash	Leek and Potato Gratin with Seasonal Vegetables and New Potatoes	Macaroni Cheese, Garlic Bread Slice, Tomato and Cucumber Salad	Falafel and Minted Yoghurt Wrap with Chips and Garden Peas or Baked Beans
<i>Pick a</i> JACKET POTATO	Cheese Beans Tuna Mayo	Cheese Beans Tuna Mayo	Cheese Beans Tuna Mayo	Cheese Beans Tuna Mayo	Cheese Beans Tuna Mayo
<i>Pick a</i> DESSERT	Fruit Platter	Lemon Drizzle Cake	Sticky Toffee Banana Bread with Custard	Cornflake Cake	Chocolate Cookie



Scan the QR code to view the allergens. Please be aware that allergens are updated regularly, therefore please check allergens before consumption of meals.

We are pleased to offer a variety of gluten free options on our food menu. We are not a gluten-free Kitchen and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

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Week two

MONDAY

Mexican Beef Creole
with Steamed Rice
and Peas

TUESDAY

Breaded Chicken
Burger with Garlic
and Lemon Mayo,
Roasted New Pots
and Rootsawl

WEDNESDAY

Roast Gammon,
Roast Potatoes
Seasonal Vegetables
and Gravy

THURSDAY

Italian Meatballs
in a Tomato Sauce
with Penne Pasta
Garlic Bread and
Salad

FRIDAY

Battered Chicken
Bites with Chips and
Peas or Baked Beans

Pick a
MAIN

Mexican Mixed Bean
Creole with Steamed
Rice and Peas

Breaded Halloumi,
Roasted Red Pepper
and Butternut Squash
Pesto Burger with
Roasted New Potatoes
and Rootsawl

Cauliflower and
Broccoli Bake
with Roast Potatoes,
Seasonal Vegetables
and Gravy

Tomato and
Mozzerella Bake
Garlic Bread and
Salad

Cajun Butternut
and Bean Burger
with Chips Garden
Peas and Baked
Beans

Pick a
**MEAT-FREE
MAIN**

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Pick a
**JACKET
POTATO**

Pick a
DESSERT

Fruit Platter

Chocolate Brownie

Carrot Cake Muffin

Bananas and
Custard

Oaty Cookie



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Week three

MONDAY

Beef Bolognese with
Penne Pasta
Garlic Bread and
Sweetcorn

Vegetable
Bolognese with
Penne Pasta
Garlic Bread and
Sweetcorn

Cheese
Beans
Tuna Mayo

Fruit Platter

TUESDAY

Chicken Tikka with
Steamed Rice
and Naan Bread

Vegetable Tikka with
Steamed Rice
and Naan Bread

Cheese
Beans
Tuna Mayo

Chocolate Orange
Drizzle

WEDNESDAY

BBQ Pulled Pork
Brioche Bap
with Lemon and
Garlic New Potatoes
and Root Slaw

Pulled Jackfruit
Burger with Lemon
and Garlic New
Potatoes and Root
Slaw

Cheese
Beans
Tuna Mayo

Flapjack

THURSDAY

Cheesy Chicken and
Butternut Squash
Pesto Pasta Bake
with Garlic Bread
Slice and Salad

Roasted Root
Vegetable Pasta Bake
with Garlic Bread and
Salad

Cheese
Beans
Tuna Mayo

Blueberry Muffin

FRIDAY

Breaded Fish Fingers
or Salmon Fingers
Chips and Peas or
Baked Beans

Garlic Breaded
Halloumi with Chips
Garden Peas and
Baked Beans

Cheese
Beans
Tuna Mayo

Orange Cookie

Pick a
MAIN

Pick a
**MEAT-FREE
MAIN**

Pick a
**JACKET
POTATO**

Pick a
DESSERT



Educatering
The School Food Revolution



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