

FRESH FRUIT
& YOGHURT
SERVED DAILY

SPRING MENU

Week one

Pick a
MAIN

Pick a
**MEAT-FREE
MAIN**

Pick a
**JACKET
POTATO**

Pick a
DESSERT

MONDAY

Hunters Chicken with
Garlic Roasted New
Potatoes, Sweetcorn
and Peas

Vegetable Longboats
with Rootslaw and
Salad

Cheese
Beans
Tuna Mayo

Fruit Platter

TUESDAY

Dartmoor Butchers
Sausages with
Creamy Mash,
Seasonal Vegetables
and Gravy

Vegetable and Bean
Casserole with
Creamy Mash

Cheese
Beans
Tuna Mayo

Lemon Drizzle
Cake

WEDNESDAY

Dartmoor Beef and
Vegetable Pie
with Seasonal Veg
and New Potatoes

Leek and Potato
Gratin with
Seasonal Vegetables
and New Potatoes

Cheese
Beans
Tuna Mayo

Sticky Toffee Banana
Bread with Custard

THURSDAY

Macaroni Cheese
with Bacon, Garlic
Bread Slice, Tomato
and Cucumber Salad

Macaroni Cheese,
Garlic Bread Slice,
Tomato and
Cucumber Salad

Cheese
Beans
Tuna Mayo

Cornflake Cake

FRIDAY

Breaded Fish with
Chips and Peas or
Baked Beans

Falafel and Minted
Yoghurt Wrap with
Chips and Garden
Peas or Baked Beans

Cheese
Beans
Tuna Mayo

Chocolate Cookie



Educatering
The School Food Revolution



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

Pick a
MAIN

Mexican Beef Creole
with Steamed Rice
and Peas

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

Roast Gammon,
Roast Potatoes
Seasonal Vegetables
and Gravy

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

Battered Chicken
Bites with Chips and
Peas or Baked Beans

Pick a
**MEAT-FREE
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 Rootsaw

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
**JACKET
POTATO**

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Cheese
Beans
Tuna Mayo

Pick a
DESSERT

Fruit Platter

Chocolate Brownie

Carrot Cake Muffin

Bananas and
Custard

Oaty Cookie



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Week three

MONDAY

Beef Bolognaise with
Penne Pasta
Garlic Bread and
Sweetcorn

Vegetable
Bolognaise 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



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