

SPRING MENU

WEEK ONE



JACKET
POTATO

DESSERT

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Margherita Pizza
with Potato Wedges,
Fresh Chopped Salad,
and Sweetcorn

Cajun Butternut Squash
and Bean Burger
with Potato Wedges,
Fresh Chopped Salad
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Platter

Devon Beef Bolognese
with Pasta, Salad
Sticks and Peas

Five Bean Enchilada
with New Potatoes,
Salad Sticks and Peas

Jacket Potatoes
served daily with a
selection of fillings

Jam and
Coconut Sponge

Roast Devon Gammon
and Gravy with Roast
Potatoes, Carrots
and Fine Green Beans

Yorkshire Pudding
Cottage Pie with Roast
Potatoes, Carrots
and Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Mousse

Mild Chicken Korma
with Rice, Naan Bread
and Sweetcorn

Sweet and Sour
Vegetables with
Potato Wedges
Fresh Chopped Salad,
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Raspberry Muffin

Fish Cake with
Chips, Baked Beans
and Peas

Veggie Nuggets
with Chips, Baked
Beans and Peas

Jacket Potatoes
served daily with a
selection of fillings

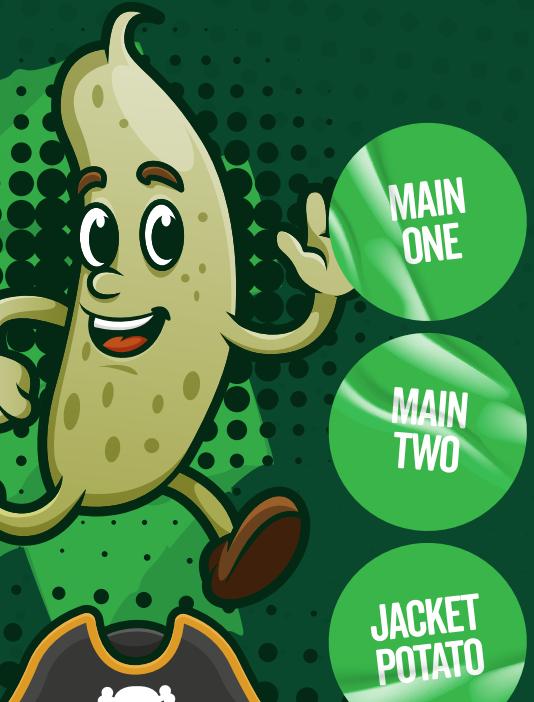
Oaty Cookie



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.

SPRING MENU

WEEK TWO



MONDAY

Tomato and Mozzarella
Pasta Bake with Homemade Garlic Focaccia Bread, Sweetcorn and Fine Beans

Spinach and Potato
Spanish Omelette with Homemade Garlic Focaccia Bread, Sweetcorn and Fine Beans

Jacket Potatoes
served daily with a selection of fillings

Fresh Fruit Platter

TUESDAY

Devon Beef Burger
with Ketchup, Potato Wedges, Coleslaw and Peas

Vegetable Fajita Wrap
with Potato Wedges, Coleslaw and Peas

Jacket Potatoes
served daily with a selection of fillings

Strawberry Jelly and Fruit

WEDNESDAY

Devon Roast Pork
and Gravy with Roast Potatoes, Carrots and Broccoli

Lentil and Vegetable Wellington with Roast Potatoes, Carrots and Broccoli

Jacket Potatoes
served daily with a selection of fillings

Chocolate Shortbread

THURSDAY

Devon Pork Sausages
with Mash, Cabbage and Sweetcorn

Vegan Mince Mild Chilli with Rice, Sweetcorn and Nachos

Jacket Potatoes
served daily with a selection of fillings

Iced Sponge

FRIDAY

Fish Fingers with Chips, Baked Beans and Peas

BBQ Vegetarian Sausage with Chips, Baked Beans and Peas

Jacket Potatoes
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Chocolate Cookie



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SPRING MENU

WEEK THREE



MONDAY

Macaroni Cheese
with Homemade Garlic
Focaccia Bread,
Peas and Fresh
Chopped Salad

Vegetable and Mixed
Bean Hot Pot
with Homemade Garlic
Focaccia Bread,
Peas and Fresh

Jacket Potatoes
served daily with a
selection of fillings

Fruit Platter

TUESDAY

Hot Dog with
Potato Wedges
and Sweetcorn

Roasted Vegetable
Quiche with Potato
Wedges, Fine Green
Beans and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Orange Sticky
Toffee Cake

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Cabbage

Vegetarian Sausage
Toad in the Hole
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Mousse

THURSDAY

Brunch:
Sausage, Hash Brown
and Baked beans

Vegetarian Brunch:
Veggie Sausage,
Hash Brown and
Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Flapjack

FRIDAY

Breaded Fish with
Chip, Peas and
Baked Beans

Cheese and Bean Pasty
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Fruit Jelly

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