

# SPRING MENU

## WEEK ONE

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

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

TUESDAY

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

WEDNESDAY

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

THURSDAY

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

FRIDAY

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

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

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 served daily with a selection of fillings

Chocolate 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 THREE

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

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

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.