learning academy partnership

ST MARKS PRIMARY

# AUTUMN MENU

## WEEK ONE

WEEKS COMMENCING:
31/8, 21/9, 12/10, 2/11, 23/11, 14/12

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|---|---|---|---|
| MAIN ONE | Homemade Ham Pizza with Penne Pasta Salad and Salad Sticks | Devon Beef Burrito with Homemade Baked Potato Wedges, Fresh Chopped Salad and Rainbow Slaw | Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Savoy Cabbage | Crispy Chicken Katsu Curry with Rice, Naan Bread and Indian Salad | Baked Fish Fingers with Chips, Garden Peas and Baked Beans |
| MAIN TWO | Homemade Margherita Pizza with Penne Pasta Salad Sticks | Five Bean Enchillada with Homemade Baked Potato Wedges, Fresh Chopped Salad and Rainbow Slaw | Sweet Potato and Chickpea Slice with Roast Potatoes, Carrots and Savoy Cabbage | Cauliflower, Chickpea and Butternut Curry with Rice, Naan Bread and Indian Salad | Cajun Roasted Vegetable Risotto with Chips, Garden Peas and Baked Beans |
| JACKET POTATO | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings |
| DESSERT | Fresh Fruit Platter | Lemon Cookie and Fruit | Chocolate Brownie | Strawberry Jelly and Fruit | Old School Fruit Cake |

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.

Educatering
The School Food Revolution

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# AUTUMN MENU

## WEEK TWO

WEEKS COMMENCING:
7/9, 28/9, 19/10, 9/11, 30/11

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|---|---|---|---|
| MAIN ONE | Crunchy Topped Macaroni Cheese with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans | Westcountry Brunch: Devon Pork Sausage, Bacon, Hash Browns and Baked Beans | Roast Chicken and Gravy with Roast Potatoes, Broccoli and Roasted Root Vegetables | Devon Beef Meat Balls with Pasta and Sweetcorn and Mixed Pepper Salad | Baked Breaded Fish or Salmon Fingers with Chips, Garden Peas and Fresh Salad |
| MAIN TWO | Homemade Homity Pie with Homemade Tomato and Herb Bread, Fresh Chopped Salad and Fine Beans | Vegetarian Brunch: Quorn Sausage, Hash Browns, Grilled Tomato and Baked Beans | Spanish Vegetable and Butterbean Bake with Roast Potatoes, Broccoli and Roasted Root Vegetables | Meat Free Balls in Tomato Sauce with Pasta and Sweetcorn and Mixed Pepper Salad | Spinach and Potato Spanish Omelette with Chips, Garden Peas and Fresh Salad |
| JACKET POTATO | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings |
| DESSERT | Fresh Fruit Salad | Chocolate Mousse and Fruit | Cornflake Tart | Bananas and Custard | Ice Cream and Fresh Fruit |

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# AUTUMN MENU

## WEEK THREE

WEEKS COMMENCING: 14/9, 5/10, 16/11, 7/12

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|---|---|---|---|
| MAIN ONE | Mozzarella and Tomato Pasta Bake with Homemade Garlic Focaccia Bread, Fine Green Beans and Salad Sticks | Cajun Chicken Breast with Garlic and Herb Diced Potatoes and Medley of Green Vegetables | Devon Roast Pork and Gravy with Roast Potatoes, Roasted Root Vegetables and Cauliflower | Hunters Chicken Wrap with Rice, Broccoli and Sweetcorn | Baked Fish Cake with Chips, Garden Peas and Baked Beans |
| MAIN TWO | Vegetable and Mixed Bean Lasagne with Homemade Garlic Focaccia Bread, Fine Green Beans and Salad Sticks | Morrocan Chickpea and Squash Tagine with Garlic and Herb Diced Potatoes and Medley of Green Vegetables | Vegetable and Lentil Pie with Roast Potatoes, Roasted Root Vegetables and Cauliflower | Vegetable and Bean Chimichanga with Rice, Broccoli and Sweetcorn | Vegetable Nuggets with Chips, Garden Peas and Baked Beans |
| JACKET POTATO | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings | Jacket Potatoes with a selection of fillings |
| DESSERT | Yoghurt and Fruit | Toffee Apple Cake | Carrot Cake | Peach and Chocolate Crumble with Chocolate Custard | Banana Mousse and Fruit Pot |

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