

SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 9/3, 30/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Pepperoni Pizza
with Homemade Potato
Wedges, Salad Sticks
and Sweetcorn

Margherita Pizza
with Homemade Potato
Wedges, Salad Sticks
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Marble Cake

TUESDAY

Devon Beef Bolognese
with White and
Wholemeal Pasta,
Broccoli and
Baton Carrots

Beany Jollof Rice
with Broccoli and
Baton Carrots

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Salad

WEDNESDAY

Roast Devon Gammon
and Gravy with Roast
Potatoes, Cabbage
and Cauliflower

Yorkshire Pudding
Vegetable Cottage Pie
with Roast Potatoes,
Cabbage and
Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Rice Pudding
with Jam

THURSDAY

Mild Chicken Curry
with White and
Wholegrain Rice,
Naan Bread and
Fine Green Beans

Vegan Mild Vegetable
Chilli with White and
Wholegrain Rice,
Nacho's and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

FRIDAY

Fish Fingers
with Chips, Peas
and Baked Beans

Cajun Butternut Squash
and Bean Burger
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Bananas and
Custard

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.



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SPRING MENU

WEEK TWO

WEEKS COMMENCING:
12/1, 2/2, 23/2, 16/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Tomato and Cheese
Pasta Bake with
Homemade Tomato and
Herb Bread, Fine
Green Beans and
Baton Carrots

Vegetable and Chickpea
Curry with White and
Wholegrain Rice,
Fine Green Beans
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

TUESDAY

Devon Beef Chilli
with White and
Wholegrain Rice,
Broccoli and
Sweetcorn

Vegetable Fajita Wrap
with White and
Wholegrain Rice,
Broccoli and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Ice Cream and
Fresh Fruit

WEDNESDAY

Roast Chicken and
Gravy with Roast
Potatoes, Carrots
and Cabbage

Broccoli Mixed Bean
and Cauliflower Bake
with Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Chocolate
Shortbread

THURSDAY

Homemade Sausage
Roll with Homemade
Pasta Salad and
Salad Sticks

Vegetable and Mixed
Bean Casserole with
Mash Potatoes,
Broccoli and
Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Baked Toffee Apple
and Custard

FRIDAY

Breaded Fish
with Chips, Peas
and Baked Beans

Vegetable Nuggets
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Flapjack and Fruit

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SPRING MENU

WEEK THREE

WEEKS COMMENCING:
19/1, 9/2, 2/3, 23/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DESSERT

MONDAY

Macaroni Cheese
with Homemade Garlic
Focaccia Bread,
Broccoli and
Baton Carrots

BBQ Vegetable Wrap
with White and
Wholegrain Rice,
Broccoli and
Baton Carrots

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Cookie

TUESDAY

Devon Beef Burger
with Homemade Potato
Wedges, Salad Sticks
and Sweetcorn

Breaded Halloumi and
Tomato Sauce with
Homemade Pasta Salad,
Salad Sticks and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Apple Muffin

WEDNESDAY

Devon Roast Pork
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

Jelly and Fruit

THURSDAY

Sweet and Sour Chicken
with White and
Wholegrain Rice,
Fresh Salad and
Fine Green Beans

Vegetable and
Butterbean Chilli with
White and Wholegrain
Rice, Fresh Salad
and Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Apple and Raspberry
Crumble and Custard

FRIDAY

Salmon Fingers or
Chicken Bites with
Chips, Baked Beans
and Peas

Black Bean and
Mozzarella Quesadilla
with Chips, Baked
Beans and Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Mousse
and Fruit Pot

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