

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
1/9, 22/9, 13/10, 3/11, 24/11, 15/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Beef Bolognese
with Pasta,
Garlic Focaccia
and Sweetcorn

Tomato and Cheese
Pasta Bake with
Focaccia and
Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Melon and
Orange Wedges

TUESDAY

Brunch:
Sausage, Bacon,
Hash Brown and
Baked Beans

Vegetarian Hot Pot
with Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Mousse

WEDNESDAY

Roast Chicken and
Gravy with Roast
Potatoes, Carrots
and Fine Green Beans

Vegetarian Toad in
the Hole with Roast
Potatoes, Carrots
and Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Iced Bun

THURSDAY

Ham and Pineapple
Pizza with Coleslaw
and Salad

Vegetable Sausage
Roll with Coleslaw
and Salad

Jacket Potatoes
served daily with a
selection of fillings

Pear and Chocolate
Crumble with
Chocolate Custard

FRIDAY

Fish Fingers or
Salmon Fingers with
Chips and Peas

Butternut and Bean
Burger with Chips
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Flapjack

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

AUTUMN MENU

WEEK TWO

WEEKS COMMENCING:
8/9, 29/9, 20/10, 10/11, 1/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

BBQ Chicken Wrap
with Coleslaw and
Chopped Salad

Margherita Pizza
with Coleslaw and
Chopped Salad

Jacket Potatoes
served daily with a
selection of fillings

Shortbread

TUESDAY

Chicken and Pesto
Pasta Bake with
Focaccia and
Sweetcorn

Black Bean and
Mozzarella Quesadilla
with 1/2 Jacket
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Fruit Platter

WEDNESDAY

Roast Gammon,
Gravy and Yorkshire
Pudding with Roast
Potatoes, Carrots and
Cauliflower

Sweet Potato and
Butternut Bake
with Roast Potatoes,
Carrots and
Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Raspberry Muffin

THURSDAY

Devon Pork Burger
with Ketchup,
Potato Wedges
and Salad Sticks

Five Bean Chilli
with White and
Wholegrain Rice
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Apple Cake

FRIDAY

Breaded Fish
with Chips and
Baked Beans

Cheese and Bean
Pasty with Chips
and Peas

Jacket Potatoes
served daily with a
selection of fillings

Lemon Cookie

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AUTUMN MENU

WEEK THREE

WEEKS COMMENCING:
15/9, 6/10, 27/10, 17/11, 8/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Chipolata Sausages and Gravy with Mash and Beans

Vegetarian Brunch: Vegetarian Sausage, Hash Brown, Tomato and Beans

Jacket Potatoes served daily with a selection of fillings

Chocolate Shortbread

TUESDAY

Margherita Pizza with Coleslaw and Sweetcorn

Lentil and Vegetable Curry with Rice, Naan and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Jelly and Fruit

WEDNESDAY

Roast Pork and Gravy with Roast Potatoes, Carrots and Fine Green Beans

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

Jacket Potatoes served daily with a selection of fillings

Orange Drizzle Cake

THURSDAY

Beef Cottage Pie with Broccoli

Macaroni Cheese with Focaccia and Broccoli

Jacket Potatoes served daily with a selection of fillings

Fruit Platter

FRIDAY

Chicken Bites with Chips and Peas

Vegetarian Hot Dog with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Chocolate Brownie

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