

# SPRING MENU WEEK ONE

**WEEKS COMMENCING:**  
5/1, 26/1, 16/2, 9/3, 30/3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegetarian Sausage with Potato Wedges and Sweetcorn	Quorn Sausage and Tomato Pasta with Chopped Salad	Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Fine Green Beans	Margherita Pizza with Potato Balls and Peas	Spinach and Potato Omelette with Chips and Baked Beans
B&B Chicken Potato Wedges Sweetcorn	Pork Bolognese with Pasta and Chopped Salad	Roast Devon Pork and Gravy with Roast Potatoes, Carrots and Fine Green Beans	Chicken Pie with Potato Balls and Peas	Breaded Fish or Salmon Fingers with Chips and Baked Beans
Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
Raspberry Shortbread	Chocolate Brownie	Fruit Platter	Apple Cake	Oaty Cookie

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# SPRING MENU

## WEEK TWO

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN ONE</b> Tomato and Mozzarella Queadilla with Vegetable Rice	<b>Five Bean Chilli</b> with Rice and Salad Sticks	<b>Broccoli and Cauliflower Bake</b> with Roast Potatoes, Carrots and Peas	<b>Vegetarian Brunch:</b> Quorn Sausage, Tomato, Hash Brown Bites and Baked Beans	<b>Vegetable Nuggets</b> with Chips and Peas
<b>MAIN TWO</b> Chicken Katsu Curry with Vegetable Rice and Maan	<b>Tomato and Cheddar Cheese Pasta</b> with Garlic Focaccia and Salad Sticks	<b>Roast Turkey</b> and Gravy with Roast Potatoes, Carrots and Peas	<b>Brunch:</b> Sausage, Bacon, Hash Brown Bites and Baked Beans	<b>Fish Fingers</b> with Chips and Peas
<b>JACKET POTATO</b> Jacket Potatoes served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings
<b>DESSERT</b> Flapjack	<b>Jelly and Fruit</b>	<b>Toad Bun</b>	<b>Fruit Platter</b>	<b>Lemon Cookie</b>

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# SPRING MENU WEEK THREE

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN ONE</b> Sweet Potato, Chickpea and Butternut Curry with Rice and Peas	<b>Vegetable Lasagne</b> with Focaccia and Sweetcorn	<b>Vegetarian Toad in the Hole</b> with Roast Potatoes, Carrots and Green Beans	<b>Macaroni Cheese</b> with Garlic Focaccia and Salad Sticks	<b>Vegetable Fajita</b> with Chips and Baked Beans
<b>MAIN TWO</b> Chippolata Sausages and Gravy with Mash and Peas	<b>Ham Pizza</b> with Potato Wedges and Sweetcorn	<b>Roast Gammon, Yorkshire Pudding and Gravy</b> with Roast Potatoes, Carrots and Green Beans	<b>Mild Devon Beef</b> Chilli with White and Wholegrain Rice and Salad Sticks	<b>Fish Fingers</b> with Chips and Baked Beans
<b>JACKET POTATO</b> Jacket Potatoes served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings	<b>Jacket Potatoes</b> served daily with a selection of fillings
<b>DESSERT</b> Chocolate Shortbread	<b>Orange Sticky Toffee Cake</b>	<b>Pear Cake</b>	<b>Jelly and Fruit</b>	<b>Ice Cream</b>

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