

SUMMER MENU

WEEK ONE

WEEKS COMMENCING:
13/4, 4/5, 25/5, 15/6, 6/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegetable and Chickpea Curry with Rice and Fresh Chopped Salad	Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato and Baked Beans	Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Fine Green Beans	Cauliflower, Leek and Cheese Bake with Garlic and Herb Diced Potatoes and Sweetcorn	Homemade Quorn Sausage Roll with Chips and Garden Peas
Pepperoni Pizza with Potato Balls and Fresh Chopped Salad	West Country Brunch: Pork Sausage, Bacon, Hash Brown and Baked Beans	Roast Devon Pork and Gravy with Roast Potatoes, Carrots and Fine Green Beans	Chicken and Tomato Pasta with Garlic Focaccia and Sweetcorn	Fish Cake with Chips and Garden Peas
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
Custard Cookie	Apple and Raspberry Cake	Mousse	Fresh Fruit Salad	Marble 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.

SUMMER MENU

WEEK TWO

WEEKS COMMENCING:
20/4, 11/5, 1/6, 22/6, 13/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

Vegetarian Sausage
Hot Dog with
Potato Balls and
Baked Beans

Tomato and Mozzarella
Pasta with Garlic
Focaccia and
Sweetcorn

Vegetable and Lentil
Pie with Roast Potatoes,
Carrots and Cabbage

Five Bean Chilli
with Rice and Roasted
Root Vegetables

Cheese and Red
Onion Quiche with
Chips and Garden Peas

MAIN TWO

Chicken Goujon Burger
with Potato Balls
and Baked Beans

Ham Pizza with
Potato Wedges
and Sweetcorn

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Cabbage

Devon Pork Sausages
with Mash and Roasted
Root Vegetables

Fish Fingers or
Salmon Fingers
with Chips and
Garden Peas

JACKET
POTATO

Jacket Potatoes
served daily with a
selection of fillings

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served daily with a
selection of fillings

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served daily with a
selection of fillings

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served daily with a
selection of fillings

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served daily with a
selection of fillings

DESSERT

Chocolate
Shortbread

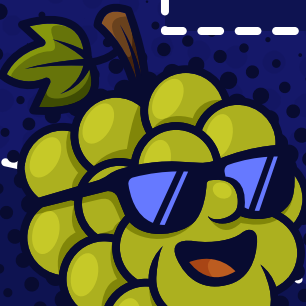
Ice Cream and
Fresh Fruit

Iced Sponge

Fruit Jelly

Apple Cake

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SUMMER MENU

WEEK THREE

WEEKS COMMENCING:
27/4, 18/5, 8/6, 29/6, 20/7



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese with Homemade Garlic Focaccia Bread and Garden Peas	Quorn Sausage and Tomato Pasta with Garlic Focaccia and Salad Sticks	Vegetarian Sausage Toad in the Hole with Roasted New Potatoes, Carrots and Cabbage	Margherita Pizza with Potato Balls and Sweetcorn	Roasted Vegetable and Lentil Tartlet with Chips and Baked Beans
Mild Thai Chicken Curry with Rice and Garden Peas	Devon Pork Sausage Plait with Potato Wedges and Salad Sticks	Devon Roast Gammon with Yorkshire Pudding, Gravy, Roasted New Potatoes, Carrots and Cabbage	Homemade Bolognese with Pasta, Homemade Focaccia and Sweetcorn	Breaded Fish 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
Iced Lemon Shortbread	Fruity Flapjack	Melon and Orange Wedges	Pear Cake	Crispy Chocolate Nest



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