

SUMMER MENU

WEEK ONE

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

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Roasted Vegetable and Tomato Pasta with Homemade Garlic Focaccia Bread and Fresh Summer Salad

Broccoli, Mixed Bean and Cauliflower Bake with Homemade Garlic Focaccia Bread and Fresh Summer Salad

Jacket Potatoes served daily with a selection of fillings

Chocolate Mousse and Fruit Pot

TUESDAY

Devon Beef Chilli with Rice, Stir-Fried Vegetables and Tortilla Chips

Five Bean Chilli with Rice, Stir-Fried Vegetables and Tortilla Chips

Jacket Potatoes served daily with a selection of fillings

Fresh Fruit Platter

WEDNESDAY

Devon Roast Gammon and Gravy with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage

Vegan Root Vegetable Wellington with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage

Jacket Potatoes served daily with a selection of fillings

Fruit Jelly and Fruit

THURSDAY

BBQ Chicken Wrap with Homemade Potato Wedges, Rainbow Slaw and Salad Sticks

Vegetable Fajita Wrap with Homemade Potato Wedges, Rainbow Slaw and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Marble Cake

FRIDAY

Fish Fingers with Chips, Garden Peas and Baked Beans

Cheese and Red Onion Quiche with Chips, Garden Peas and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Vanilla Ice Cream Pot

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

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Macaroni Cheese
with Homemade Garlic
Focaccia Bread,
Salad Sticks and
Fresh Mixed Salad

Vegetable and Mixed
Bean Lasagne with
Homemade Garlic
Focaccia Bread,
Fresh Mixed Salad
and Salad Sticks

Jacket Potatoes
served daily with a
selection of fillings

Strawberry Mousse
and Fruit Pot

TUESDAY

West Country Brunch:
Pork Sausage, Bacon,
Hash Brown and
Baked Beans

Vegetarian Brunch:
Quorn Sausage,
Hash Brown,
Grilled Tomato
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Iced Sponge

WEDNESDAY

Roast Chicken
and Gravy with Crispy
Roast Potatoes, Fresh
Baton Carrots and
Roasted Root Vegetable

Hominy Pie with
Crispy Roast Potatoes
Fresh Baton Carrots
and Roasted Root
Vegetable

Jacket Potatoes
served daily with a
selection of fillings

Jelly and Fruit

THURSDAY

Devon Beef Lasagne
with Homemade Tomato
Bread, Salad Sticks
and Sweetcorn

Sweet Potato, Lentil
and Vegetable Bake
with Homemade Tomato
Bread, Salad Sticks
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Fresh Fruit Salad

FRIDAY

Salmon Fingers or
Chicken Bites
with Chips and
Garden Peas

Vegetable Nuggets
with Chips and
Garden Peas

Jacket Potatoes
served daily with a
selection of fillings

Chocolate Cookie

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SUMMER MENU

WEEK THREE

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



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Ham Pizza with Tomato and Pasta Salad, Sweetcorn and Fresh Summer Salad	Breaded Chicken Goujon Burger with Homemade Potato Wedges, Rainbow Slaw and Salad Sticks	Devon Roast Pork and Gravy with Crispy Roast Potatoes, Savoy Cabbage and Roasted Root Vegetables	Devon Beef Bolognese with Pasta, Homemade Focaccia Bread and Carrot and Pea Medley	Breaded Fish with Chips, Baked Beans and Garden Peas
Homemade Margherita Pizza with Tomato and Pasta Salad, Sweetcorn and Fresh Summer Salad	Butternut Squash and Bean Burger with Homemade Potato Wedges, Rainbow Slaw and Salad Sticks	Broccoli and Cauliflower Cheese with Crispy Roast Potatoes, Savoy Cabbage and Roasted Root Vegetables	Vegan Bolognese with Pasta, Homemade Focaccia Bread and Carrot and Pea Medley	Spinach and Potato Spanish Omelette with Chips, Baked Beans 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
Banana Mousse Fruit Pot	Oaty Cookie	Jelly and Fruit	Fresh Fruit Platter	Chocolate Brownie



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