

FRESH FRUIT **E YOGHURT** SERVED DAILY



SUMMER MENU Veek one

Week Commencina: 21/4, 12/5, 9/6, 30/6, 21/7

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MONDAY

British Chicken Pesto Pasta Bake with Sweetcorn and Peas

Vegan Pastry Roll with Pasta. Sweetcorn and Peas

Beans, Cheese, or Tuna

Tuna Sandwich or Chicken Mayo Wrap

> Fruit Platter or **Yoghurt**

TUESDAY

Devon Pork Sausages with Creamed Potatoes, Carrots, Broccoli and Gravv

Quorn Sausage with Creamed Potatoes, Carrots, **Broccoli and Gravy**

Beans, Cheese, or Tuna

Ham Sandwich or **Cheese Salad Wrap**

Chocolate Brownie

WEDNESDAY

Roast Gammon with Roast Potatoes. Seasonal Vegetables and Gravy

Homity Pie with Roast Potatoes, **Seasonal Vegetables** and Gravy

> Beans, Cheese, or Tuna

Egg Mayo Sandwich or Chicken Mayo Salad Wrap

Fruit Jelly

THURSDAY

BBQ Chicken Pizza with Potato Wedges, Salad and Slaw

Margherita Pizza with Potato Wedges, Salad and Slaw

Beans, Cheese, or Tuna

Cream Cheese and Cucumber Sandwich or Tuna Mayo Salad Wrap

> Jam and **Coconut Cake**

FRIDAY

Breaded Fish or Salmon Fingers with Chips and Beans or Peas

Cheese, Beans and Potato Pasty with Chips and **Beans or Peas**

Beans, Cheese, or Tuna

Cheese Sandwich or Ham and Tomato Wrap

Custard Cookie



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 quarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.





FRESH FRUIT **E YOGHURT SERVED DAILY**



SUMMER MENU Week two

Week Commencing: 28/4, 19/5, 16/6, 7/7















MONDAY

Tomato and Vegetable Pasta **Bake with Garlic**

Beans, Cheese, or Tuna

Tuna Mayo Sandwich or Cheese Salad Wrap

> Fresh Fruit and Flapjack

TUESDAY

Chicken Biriyani with Peas and Sweetcom

Cauliflower and **Butternut Squash** Curry with Rice, **Peas and Sweetcorn**

Beans, Cheese, or Tuna

Ham Salad Wrap or Cheese and Cucumber Sandwich

> Apple and Raspberry Cake

WEDNESDAY

Roast Pork with Roast Potatoes, Seasonal Veaetables and Gravy

Cauliflower and **Broccoli Bake with** Roast Potatoes. **Seasonal Vegetables** and Gravy

> Beans, Cheese, or Tuna

Tuna Salad Wrap or Ham Sandwich

> Fruit and Ice Cream

THURSDAY

Dartmoor Beef Bolognese with Penne Pasta and **Broccoli**

Vegan Bolognese with Penne Pasta and Broccoli

Beans, Cheese, or Tuna

Cheese Sandwich or Ham Salad Wrap

> **Banana Marble** Cake

FRIDAY

Fish Fingers with Chips, Beans and Peas

Vegetable Nuggets with Chips and Peas

Beans, Cheese, or Tuna

Egg Mayo Sandwich or Chicken Mayo Wrap

Chocolate Cookie



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SUMMER MENU leek three

Week Commencing: 5/5, 2/6, 23/6, 14/7





MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Bacon Carbonara with Garlic Bread **Peas and Carrots**

Sweet and Sour Chicken Bites with **Vegetable Rice**

Roast Chicken with Roast Potatoes, **Seasonal Veaetables** and Gravv

Devon Pork Burger with Ketchup, **Wedges and Slaw** and Salad

Breaded Fish with Chips and Peas or Beans



Macaroni Cheese with Garlic Bread **Peas and Carrots**

5 Bean Chilli with Vegetable Rice and Naan

Vegetable Wellington with Roast Potatoes, Seasonal Vegetables and Gravy

Veggie Hotdog with Ketchup, Wedges and Salad **Vegetable Nuggets** with Chips and Salad Sticks



Beans, Cheese, or Tuna



Cheese Sandwich or Ham Salad Wrap

Egg Sandwich or Tuna Salad Wrap

Ham Sandwich or **Cheese Salad Wrap**

Tuna Mayo Sandwich or Chicken Coronation Wrap

Cream Cheese and Cucumber Sandwich or Tuna Mayo Wrap



Fresh Fruit Platter or Yoghurt

Carrot Cake

Strawberry Mousse

Apple Cake

Raspberry Ripple Shortbread



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