

SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 9/3, 30/3

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

Macaroni Cheese with
Homemade Foccacia,
Fresh Salad and
Baton Carrots

Roasted Vegetable
and Tomato Pasta with
Homemade Foccacia,
Fresh Salad and
Baton Carrots

Jacket Potatoes
served daily with a
selection of fillings

Devon Ham
Sandwich

Custard Cookie

TUESDAY

Devon Pork Sausages
with Mash, Cabbage
and Sweetcorn

Quorn Sausage
with Mash, Cabbage
and Sweetcorn

Jacket Potatoes
served daily with a
selection of fillings

Hummus Wrap

Fruit Jelly

WEDNESDAY

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Cauliflower

Cheese and Bean
Slice with Roast
Potatoes, Carrots
and Cauliflower

Jacket Potatoes
served daily with a
selection of fillings

Egg Mayonnaise
Sandwich

Carrot Cake

THURSDAY

Mild Chicken Korma
with White and
Wholegrain Rice, Naan
Bread and Broccoli

Lentil and Butternut
Squash Curry with
White and Wholegrain
Rice, Naan Bread
and Broccoli

Jacket Potatoes
served daily with a
selection of fillings

Tuna Mayonnaise
Sandwich

Flapjack and Fruit

FRIDAY

Breaded Fish or
Salmon Fingers
with Chips, Peas
and Baked Beans

Vegetable Nuggets
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Chicken Wrap

Ice Cream

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.



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The School Food Revolution

SPRING MENU

WEEK TWO

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

Tomato and Mozzarella
Pasta Bake with Homemade
Garlic Focaccia Bread,
Sweetcorn and
Fine Green Beans

Vegetable Fajita Wrap
with Homemade Garlic
Focaccia Bread,
Sweetcorn and
Fine Green Beans

Jacket Potatoes
served daily with a
selection of fillings

Tuna Mayonnaise
Sandwich

Fresh Fruit Platter

TUESDAY

Chicken and Leek Pie
with New Potatoes,
Peas and Baton Carrots

Broccoli, Bean and
Cauliflower Cheese Bake
with New Potatoes,
Peas and Baton Carrots

Jacket Potatoes
served daily with a
selection of fillings

Egg Mayonnaise
Sandwich

Chocolate Orange
Drizzle Cake

WEDNESDAY

Roast Devon Gammon
and Gravy with Roast
Potatoes, Carrots
and Cabbage

Spinach and Potato
Spanish Omelette with
Roast Potatoes,
Carrots and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Cheese Wrap

Banana Cake

THURSDAY

Mild Devon Beef Chilli
with White and
Wholegrain Rice,
Broccoli and Nacho's

Five Bean Chilli
with White and
Wholegrain Rice,
Broccoli and Nacho's

Jacket Potatoes
served daily with a
selection of fillings

Ham Sandwich

Lemon Drizzle

FRIDAY

Chicken Bites
with Chips, Peas
and Baked Beans

Vegetable Nuggets
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Hummus Wrap

Oat Cookie
and Fruit

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SPRING MENU

WEEK THREE

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

MAIN
ONE

MAIN
TWO

JACKET
POTATO

DELI
ITEM

DESSERT

MONDAY

Pepperoni Pizza
with Homemade Pasta
Salad, Salad Sticks and
Homemade Coleslaw

Margherita Pizza
with Homemade Pasta
Salad, Salad Sticks and
Homemade Coleslaw

Jacket Potatoes
served daily with a
selection of fillings

Tuna Sandwich

Raspberry
Ripple Cake

TUESDAY

Devon Beef Bolognese
with White and
Wholemeal Pasta,
Fine Green Beans
and Fresh Salad

Black Bean and
Mozzerella Quesadilla
with Half Baked Potato
Fine Green Beans,
and Fresh Salad

Jacket Potatoes
served daily with a
selection of fillings

Ham Wrap

Chocolate Drizzle
Shortbread

WEDNESDAY

Roast Turkey
and Gravy with Roast
Potatoes, Carrots
and Cabbage

Lentil and Vegetable
Wellington with Roast
Potatoes, Carrots
and Cabbage

Jacket Potatoes
served daily with a
selection of fillings

Egg Mayonnaise
Sandwich

Melon and
Orange Wedges

THURSDAY

Creamy Chicken and
Tomato Pasta Bake
with Broccoli,
Sweetcorn and
Homemade Focaccia

Vegetable and Mixed
Bean Lasagne with
Broccoli, Sweetcorn
and Homemade Focaccia

Jacket Potatoes
served daily with a
selection of fillings

Cheese Wrap

Apple Cake

FRIDAY

Fish Fingers
with Chips, Peas
and Baked Beans

Red Pepper Frittata
with Chips, Peas
and Baked Beans

Jacket Potatoes
served daily with a
selection of fillings

Chicken Mayonnaise
Sandwich

Blueberry Muffin

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