







WEEK ONE MENU









MONDAY

Chicken and Leek Pie with Roasted New Potatoes and Seasonal Vegetable

Spinach, Cheese and Potato Pasty and Seasonal Vegetables

Tomato and Mozzarella Pasta or Beef Bolognese Pasta

Apple and Raspberry Crumble with Custard

TUESDAY

Devon Sausage and Mash with Seasonal Vegetables

Vegetarian Cottage Pie with Seasonal Vegetables

Tomato and Mozzarella Pasta or Creamy Chicken Pasta

Sticky Toffee Pudding with Toffee Sauce

WEDNESDAY

Roast Pork with Roast Potatoes and Gravy

Vegetable and Lentil Wellington with Tomato and Basil Sauce

Tomato and Mozzarella Pasta or Cajun Chicken Pasta

Fruit Trifle

THURSDAY

Chicken Biryani with Mint Yoghurt

Bang Bang Cauliflower Taco with Spicy Rice and Mint Yoghurt

Tomato and Mozzarella Pasta or Macaroni Cheese

> Pear and Cinnamon Tart

FRIDAY

Breaded Fish with Chips and Baked Beans

Margherita Pizza with Chips and Baked Beans

Tomato and Mozzarella Pasta

Strawberry Mousse



LOCALLY SOURCED FRESH VEGETABLES AND SALAD SERVED WITH EACH MAIN

WHY NOT ADD A HOT DESSERT HOT GRAB AND GO ITEMS AND JACKET POTATOES AVAILABLE DAILY FRESHLY
PREPARED
SANDWICHES/
BAGUETTES/
WRAPS
AVAILABLE
DAILY

COLD DELI AND HOME BAKES AVAILABLE DAILY



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.











WEEK TWO MENU









MONDAY

Traditional Brunch: Sausage, Bacon, Hash Brown and Baked Beans

Veggie Brunch: Quorn Sausage, Hash Browns, Baked Beans and Tomato

Tomato and Mozzarella Pasta or Meatball and Tomato Pasta

Toffee Banana Cake

TUESDAY

CURRY DAY

Thai Green Chicken or Vegetable Curry with Steamed Rice, Naan Bread and Onion Bhajis

Tomato and Mozzarella Pasta or Macaroni Cheese and Bacon

> Warm Chocolate Brownie

WEDNESDAY

Roast Chicken with Roast Potatoes and Gravy

Sweet Potato, Butternut and Tomato Bake with Seasonal Vegetables

Tomato and Mozzarella Pasta or Cajun Chicken Pasta

> Syrup Sponge and Custard

THURSDAY

Devon Beef Bolognese with Spaghetti and Focaccia Bread

Creamy Mushroom and Leek Tagliatelle with Focaccia Bread

Tomato and Mozzarella Pasta or Bacon Carbonara

> Apple and Sultana Strudel

FRIDAY

Chipolata Sausages or Salmon Fingers with Chips and Baked Beans

Margherita Pizza with Chips and Baked Beans

Tomato and Mozzarella Pasta

Ice Cream Tub



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WEEK THREE MENU









MONDAY

Devon Beef Lasagne with Focaccia Bread and Salad

Vegetable Lasagne with Focaccia Bread and Salad

Tomato and Mozzarella Pasta or Cajun Chicken Pasta

Orange Sticky Toffee

TUESDAY

Hunters Chicken Wrap, Potato Wedges and Slaw

5 Bean Wrap with Potato Wedges and Slaw

Tomato and Mozzarella Pasta or Creamy Chicken Pasta

Treacle Tart

WEDNESDAY

Roast Gammon with Roast Potatoes and Gravy

Broccoli and Cauliflower Gratin with Roast Potatoes and Seasonal Vegetables

Tomato and Mozzarella Pasta or Tomato and Pepperoni Pasta

Pear and Chocolate Crumble with Custard

THURSDAY

Hot Dog and Caramelised Onions with Potato Wedges

Cajun Butternut and Bean Sub with Potato Wedges

Tomato and Mozzarella Pasta or Macaroni Cheese

Apple Sponge and Custard

FRIDAY

Chicken Bites with Chips and Baked Beans

Margherita Pizza with Chips and Baked Beans

Tomato and Mozzarella Pasta

Chocolate Mousse



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