



# SUMMER MENU

## WEEK ONE

**WEEKS COMMENCING:**  
20/4, 11/5, 15/6, 6/7

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

**MAIN ONE**

**MAIN TWO**

**JACKET POTATO**

**DESSERT**

Mild Chicken Tikka  
Masala with Rice  
and Sweetcorn

Macaroni Cheese  
with Sweetcorn

Jacket Potatoes  
served daily with a  
selection of fillings

Shortbread Biscuit

Pepperoni Pizza  
with Potato Balls  
and Peas

Quorn Sausage Hot  
Dog with Potato Balls  
and Peas

Jacket Potatoes  
served daily with a  
selection of fillings

Strawberry Jelly  
and Fruit

Devon Pork Chipolatas  
and Gravy with  
Roast Potatoes  
and Carrots

Yorkshire Pudding  
Bean and Vegetable  
Cottage Pie with  
Roast Potatoes  
and Carrots

Jacket Potatoes  
served daily with a  
selection of fillings

Ice Cream and  
Fresh Fruit

Devon Beef Bolognese  
with Penne Pasta  
and Sweetcorn

Vegetable and  
Chickpea Curry  
with Rice and  
Sweetcorn

Jacket Potatoes  
served daily with a  
selection of fillings

Iced Sponge

Breaded Fish  
with Chips and  
Salad Sticks

Vegetable Nuggets  
with Chips and  
Salad Sticks

Jacket Potatoes  
served daily with a  
selection of fillings

Chocolate and  
Vanilla Swirl 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 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, 22/6, 13/7

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

Mild Chicken Curry  
with Rice and  
Sweetcorn

Salmon and Broccoli  
with Penne Pasta  
and Peas

Roast Devon Gammon  
and Gravy with Roast  
Potatoes, Carrots  
and Fine Green Beans

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

Chicken Bites  
with Chips and  
Salad Sticks

Roasted Vegetable  
and Tomato Pasta Bake  
with Sweetcorn

Margherita Pizza  
with Potato Wedges  
and Peas

Lentil and Vegetable  
Wellington with Roast  
Potatoes, Carrots  
and Fine Green Beans

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

Vegetarian Sausage  
Roll with Chips  
and Salad Sticks

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

Fresh Fruit Salad

Carrot Cake

Ice Cream and  
Fresh Fruit

Flapjack

Chocolate Rice  
Crispy 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 THREE

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



- MAIN ONE
- MAIN TWO
- JACKET POTATO
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Devon Pork Meatballs in Tomato Sauce with Sweetcorn and Penne Pasta	Fish Fingers with Potato Wedges and Baked Beans	Roast Chicken and Gravy with Roast Potatoes, Carrots and Fine Green Beans	Chicken and Vegetable Biryani with Peas	Sausage Roll with Chips and Salad Sticks
Quorn Tikka Masala with Rice and Sweetcorn	Cajun Butternut Squash and Bean Burger with Potato Wedges and Baked Beans	Broccoli, Mixed Bean and Cauliflower Cheese with Roast Potatoes, Carrots and Fine Green Beans	Tomato and Mozzarella Pasta Bake with Peas	Cheese and Red Onion Quiche with Chips and Salad Sticks
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
Fresh Fruit Salad	Chocolate Cake	Ice Cream and Fresh Fruit	Strawberry Jelly	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 guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.