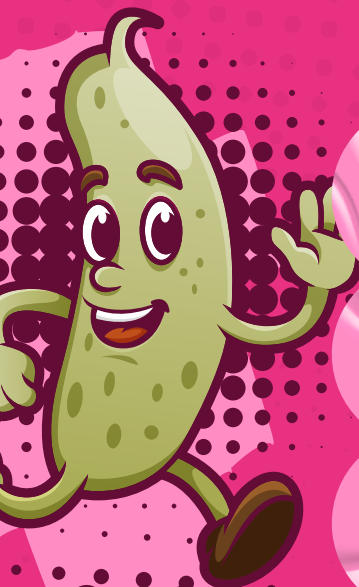


# SUMMER MENU

## WEEK ONE

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



MAIN ONE

MAIN TWO

JACKET POTATO

DAILY SANDWICH

DESSERT

### MONDAY

Tomato and Mozzarella Pasta Bake with Homemade Focaccia Bread, Fresh Summer Salad and Salad Sticks

Sweet Potato and Lentil Vegetable Bake with Homemade Focaccia Bread, Fresh Summer Salad and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Custard Cookie and Fresh Fruit

### TUESDAY

Chinese Chicken Noodles with Stir-fried Vegetables and Fine Green Beans

Chinese Style Vegetable and Bean Noodles with Simple Stir Fry Vegetables and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Orange Jelly and Fruit

### WEDNESDAY

Braised Devon Beef and Vegetable Stew with Crispy Roast Potatoes, Fresh Baton Carrots and Roasted Root Vegetables

Spanish Vegetable and Butter Bean Stew with Crispy Roast Potatoes, Fresh Baton Carrots and Roasted Root Vegetables

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Chocolate and Raspberry Brownie

### THURSDAY

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

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Fresh Fruit Platter

### FRIDAY

Salmon Fingers or Chicken Bites with Chips and Garden Peas

Cheese and Bean Pasty with Chips and Garden Peas

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Lemon Drizzle Cake



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# SUMMER MENU

## WEEK TWO

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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN ONE

MAIN TWO

JACKET POTATO

DAILY SANDWICH

DESSERT

Homemade Ham Pizza with Mixed Pasta Salad and Fresh Salad Bar

Homemade Margherita Pizza with Mixed Pasta Salad and Fresh Salad Bar

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Chocolate Cookie

Homemade Devon Pork Sausage Roll with Homemade Potato Wedges, Rainbow Slaw and Fresh Salad

Homemade Vegetable Sausage Roll with Homemade Potato Wedges, Rainbow Slaw and Fresh Salad

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Strawberry Jelly and Fruit

Devon Beef Chilli with Rice, Tortilla Chips, Sweetcorn and Mixed Pepper Salad

Vegetable and Butterbean Chilli with Rice, Tortilla Chips, Sweetcorn and Mixed Pepper Salad

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Chocolate Rice Crispy Cake

Chicken and Tomato Pasta Bake with Homemade Focaccia Bread, Salad Sticks and Broccoli

Five Bean Enchillada with Fruity Cous Cous, Salad Sticks and Broccoli

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Fresh Fruit Platter

Fish Fingers with Chips, Garden Peas and Baked Beans

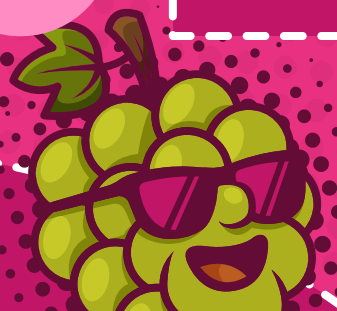
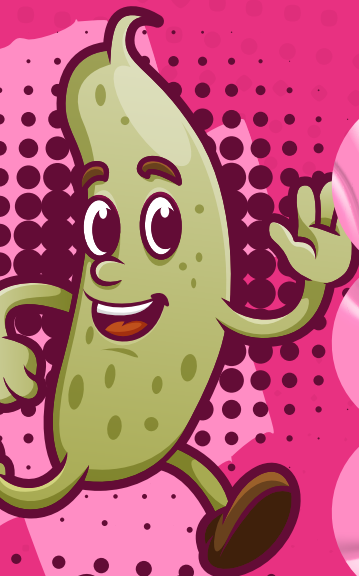
Spinach and Potato Spanish Omelette with Chips, Garden Peas and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Ham, Cheese, Ham and Cheese or Tuna Mayo with Pasta and Fresh Salad Bar

Ice Cream and Fresh Fruit

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# SUMMER MENU

## WEEK THREE

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

### MONDAY

Macaroni Cheese  
with Homemade Focaccia  
Bread, Fresh Baton  
Carrots and Fresh  
Salad Bar

Vegetable and Mixed  
Bean Lasagne with  
Homemade Focaccia Bread,  
Fresh Baton Carrots  
and Fresh Salad Bar

Jacket Potatoes  
served daily with a  
selection of fillings

Ham, Cheese,  
Ham and Cheese or  
Tuna Mayo with Pasta  
and Fresh Salad Bar

Oaty Cookie and Fruit

### TUESDAY

Devon Pork Meatballs  
with Tomato Sauce,  
Rice, Broccoli and  
Sweetcorn

Sweet Potato Falafel  
with Tomato Sauce,  
Rice, Broccoli and  
Sweetcorn

Jacket Potatoes  
served daily with a  
selection of fillings

Ham, Cheese,  
Ham and Cheese or  
Tuna Mayo with Pasta  
and Fresh Salad Bar

Jelly and Fruit

### WEDNESDAY

Roast Pulled Devon  
Beef and Gravy with  
Crispy Roast Potatoes,  
Roasted Root Vegetables  
and Savoy Cabbage

Yorkshire Pudding  
Bean and Vegetable  
Cottage Pie with  
Roasted Root Vegetables  
and Savoy Cabbage

Jacket Potatoes  
served daily with a  
selection of fillings

Ham, Cheese,  
Ham and Cheese or  
Tuna Mayo with Pasta  
and Fresh Salad Bar

Flapjack

### THURSDAY

Breaded Chicken Goujon  
Burger with  
Fruity Cous Cous,  
Rainbow Slaw and  
Fresh Salad Bar

Halloumi and Red  
Pepper Burger with  
Fruity Cous Cous,  
Rainbow Slaw and  
Fresh Salad Bar

Jacket Potatoes  
served daily with a  
selection of fillings

Ham, Cheese,  
Ham and Cheese or  
Tuna Mayo with Pasta  
and Fresh Salad Bar

Fresh Fruit Salad

### FRIDAY

Fishcake with  
Chips, Baked Beans  
and Garden Peas

Vegetable Nuggets  
with Chips, Baked Beans  
and Garden Peas

Jacket Potatoes  
served daily with a  
selection of fillings

Ham, Cheese,  
Ham and Cheese or  
Tuna Mayo with Pasta  
and Fresh Salad Bar

Shortbread Cookie

MAIN  
ONE

MAIN  
TWO

JACKET  
POTATO

DAILY  
SANDWICH

DESSERT

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