

Thinking Food

WEEK ONE MENU

meal
one

meal
two

pasta
bar

dessert

MONDAY

Sweet and Sour Devon Pork Noodles with Roasted Broccoli and Sweetcorn

Vegan Bolognese with Penne Pasta and Fresh Chopped Salad

Cajun Chicken or Tomato and Mozzarella

Apple and Raspberry Crumble with Custard

TUESDAY

Salt and Pepper Chicken with Spicy Rice and Green Medley of Vegetables

Caribbean Vegetable and Bean Jambalaya with Green Medley of Vegetables

Macaroni Cheese or Tomato and Mozzarella

Sticky Toffee Pudding with Toffee Sauce

WEDNESDAY

Roast Devon Gammon and Gravy with Roast Potatoes and Seasonal Vegetables

Vegetable and Mixed Bean Casserole with Roast Potatoes and Seasonal Vegetables

Beef Bolognese or Tomato and Mozzarella

Fruit Trifle

THURSDAY

Devon Beef Cottage Pie and Seasonal Vegetables

Cream Mushroom Stroganoff with White and Wholegrain Rice with Seasonal Vegetables

Creamy Chicken or Tomato and Mozzarella

Pear and Cinnamon Tart

FRIDAY

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

Margherita Pizza with Chips, Peas and Baked Beans

Tomato and Mozzarella

Chocolate 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.

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WEEK TWO MENU

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MONDAY

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

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

Pepperoni or
Tomato and Mozzarella

Toffee Banana Cake

TUESDAY

Devon Beef Burrito
with Garlic and Chive
Potatoes, Coleslaw
and Sweetcorn

Spinach and Potato
Tortilla with Garlic and
Chive Potatoes,
Coleslaw and Sweetcorn

Bacon Carbonara or
Tomato and Mozzarella

Warm Chocolate
Brownie

WEDNESDAY

Roast Turkey
and Gravy with Roast
Potatoes and Seasonal
Vegetables

Sweet Potato and
Vegetable Bake with
Roast Potatoes and
Seasonal Vegetables

Cajun Chicken or
Tomato and Mozzarella

Syrup Sponge
and Custard

THURSDAY

Pork Meatballs in Tomato
Sauce with Spaghetti,
Garlic Focaccia
and Mixed Salad

Chinese Vegetable
Chow Mein with
Stir Fried Greens

Macaroni Cheese or
Tomato and Mozzarella

Apple and
Sultana Strudel

FRIDAY

Chicken Bites
with Chips, Peas
and Baked Beans

Margherita Pizza
with Chips, Peas and
Baked Beans

Tomato and
Mozzarella

Ice Cream Tub

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MONDAY

CURRY DAY

Chicken Tikka Masala or Roasted Cauliflower Chickpea and Butternut Squash Curry with White and Wholemeal Rice, Indian Salad and Naan Bread

Meatball or Tomato and Mozzarella

Orange Sticky Toffee

TUESDAY

Creamy Chicken and Mushroom Tagliatelle with Green Beans

Roasted Vegetable Quiche with Potato Wedges and Coleslaw

Macaroni Cheese or Tomato and Mozzarella

Treacle Tart

WEDNESDAY

Roast Devon Pork with Roast Potatoes, Apple Sauce and Seasonal Vegetable

Beetroot and Lentil Wellington with Roast Potatoes and Seasonal Vegetable

Cajun Chicken or Tomato and Mozzarella

Pear and Chocolate Crumble with Custard

THURSDAY

Devon Beef Lasagne with Garlic Focaccia and Tomato and Cucumber Salad

Vegetable and Bean Lasagne Garlic Focaccia and Tomato and Cucumber Salad

Bacon Carbonara or Tomato and Mozzarella

Apple Sponge and Custard

FRIDAY

Devon Chipolatas with Chips, Peas and Baked Beans

Margherita Pizza with Chips, Peas and Baked Beans

Tomato and Mozzarella

Strawberry Mousse

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 **Educatering**
The School Food Revolution