



# AUTUMN MENU

## WEEK ONE

WEEKS COMMENCING:  
1/9, 22/9, 13/10, 3/11, 24/11, 15/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Beef Bolognese with Pasta, Garlic Focaccia and Sweetcorn

Tomato and Cheese Pasta Bake with Focaccia and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Melon and Orange Wedges

TUESDAY

Brunch: Sausage, Bacon, Hash Brown and Baked Beans

Vegetarian Hot Pot with Peas

Jacket Potatoes served daily with a selection of fillings

Chocolate Mousse

WEDNESDAY

Roast Chicken and Gravy with Roast Potatoes, Carrots and Fine Green Beans

Vegetarian Toad in the Hole with Roast Potatoes, Carrots and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Iced Bun

THURSDAY

Ham and Pineapple Pizza with Coleslaw and Salad

Vegetable Sausage Roll with Coleslaw and Salad

Jacket Potatoes served daily with a selection of fillings

Pear and Chocolate Crumble with Chocolate Custard

FRIDAY

Fish Fingers or Salmon Fingers with Chips and Peas

Butternut and Bean Burger with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Flapjack

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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# AUTUMN MENU

## WEEK TWO

WEEKS COMMENCING:  
8/9, 29/9, 20/10, 10/11, 1/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

BBQ Chicken Wrap  
with Coleslaw and  
Chopped Salad

Margherita Pizza  
with Coleslaw and  
Chopped Salad

Jacket Potatoes  
served daily with a  
selection of fillings

Shortbread

TUESDAY

Chicken and Pesto  
Pasta Bake with  
Focaccia and  
Sweetcorn

Black Bean and  
Mozzarella Quesadilla  
with 1/2 Jacket  
and Sweetcorn

Jacket Potatoes  
served daily with a  
selection of fillings

Fruit Platter

WEDNESDAY

Roast Gammon,  
Gravy and Yorkshire  
Pudding with Roast  
Potatoes, Carrots and  
Cauliflower

Sweet Potato and  
Butternut Bake  
with Roast Potatoes,  
Carrots and  
Cauliflower

Jacket Potatoes  
served daily with a  
selection of fillings

Raspberry Muffin

THURSDAY

Devon Pork Burger  
with Ketchup,  
Potato Wedges  
and Salad Sticks

Five Bean Chilli  
with White and  
Wholegrain Rice  
and Salad Sticks

Jacket Potatoes  
served daily with a  
selection of fillings

Apple Cake

FRIDAY

Breaded Fish  
with Chips and  
Baked Beans

Cheese and Bean  
Pasty with Chips  
and Peas

Jacket Potatoes  
served daily with a  
selection of fillings

Lemon Cookie

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# AUTUMN MENU

## WEEK THREE

WEEKS COMMENCING:  
15/9, 6/10, 27/10, 17/11, 8/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Chipolata Sausages and Gravy with Mash and Beans

Vegetarian Brunch: Vegetarian Sausage, Hash Brown, Tomato and Beans

Jacket Potatoes served daily with a selection of fillings

Chocolate Shortbread

TUESDAY

Margherita Pizza with Coleslaw and Sweetcorn

Lentil and Vegetable Curry with Rice, Naan and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Jelly and Fruit

WEDNESDAY

Roast Pork and Gravy with Roast Potatoes, Carrots and Fine Green Beans

Yorkshire Pudding Vegetable Cottage Pie with Roast Potatoes, Carrots and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Orange Drizzle Cake

THURSDAY

Beef Cottage Pie with Broccoli

Macaroni Cheese with Focaccia and Broccoli

Jacket Potatoes served daily with a selection of fillings

Fruit Platter

FRIDAY

Chicken Bites with Chips and Peas

Vegetarian Hot Dog with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Chocolate Brownie

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