



SUMMER MENU

WEEK ONE



MAIN
MEAL

VEGETARIAN
CHOICE

DESSERT

MONDAY

PASTA BAR

Homemade Tomato,
Cheese Sauce or
Nut-Free Pesto

with Homemade
Focaccia Bread,
Salad Sticks and Peas

Ice Cream Pot

TUESDAY

Devon Beef and
Pork Bolognese with
Pasta, Nachos
and Sweetcorn

Vegan Bolognese
with Pasta, Nachos
and Sweetcorn

Apple Cake

WEDNESDAY

Roast Devon Gammon
and Gravy with Roast
Potatoes, Carrots
and Savoy Cabbage

Broccoli and
Cauliflower Cheese
Bake with Roast
Potatoes, Carrots
and Savoy Cabbage

Fresh Fruit Platter

THURSDAY

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

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

Chocolate Rice
Crispy Cake

FRIDAY

Fish Cake with
Chips, Garden Peas
and Tomato Sauce

Veggie Nuggets with
Chips, Garden Peas
and Tomato Sauce

Raspberry Jelly



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.



Educatering
The School Food Revolution





SUMMER MENU

WEEK TWO

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN
MEAL

Macaroni Cheese
with Homemade Garlic
Focaccia Bread,
Sweetcorn and
Fine Beans

Pepperoni Pizza
with Potato Wedges,
Coleslaw and
Fresh Chopped Salad

Roast Chicken
and Gravy with Roast
Potatoes, Carrots
and Broccoli

Chicken Wrap with
Garlic and Herb Diced
Potatoes, Fresh Chopped
Salad and Sweetcorn

Fish Fingers or
Salmon Fingers with
Chips, Garden Peas
and Tomato Sauce

VEGETARIAN
CHOICE

Margherita Pizza
with Potato Wedges,
Coleslaw and
Fresh Chopped Salad

Roast Quorn Sausage
with Roast Potatoes,
Carrots and Broccoli

Vegetable Fajita with
Garlic and Herb Diced
Potatoes, Fresh Chopped
Salad and Sweetcorn

Vegetable and Cheese
Potato Boat with
Chips, Garden Peas
and Tomato Sauce

DESSERT

Banana Mousse

Strawberry Jelly
and Fruit

Custard Cookie

Melon and
Orange Wedges

Chocolate Drizzle
Shortbread

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SUMMER MENU

WEEK THREE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN
MEAL

French Pizza Baguette
with Vegetable Rice,
Fresh Chopped Salad
and Garden Peas

Sausage Roll with
New Potatoes,
Baked Beans and
Sweetcorn

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

Southern Fried Chicken
Burger with Potato
Wedges, Fresh Chopped
Salad and Coleslaw

Breaded Fish with
Chips, Garden Peas
and Tomato Sauce

VEGETARIAN
CHOICE

Vegan Sausage Roll
with New Potatoes,
Baked Beans and
Sweetcorn

Roast Quorn Fillet
and Gravy with Roast
Potatoes, Carrots
and Fine Beans

Cajun Butternut Squash
and Bean Burger with
Potato Wedges,
Fresh Chopped Salad
and Coleslaw

Cheese and Bean
Pasty with
Chips, Garden Peas
and Tomato Sauce

DESSERT

Rocket Lolly

Jammie Dodger

Orange Jelly
and Mandarins

Flapjack

Strawberry Mousse
and Fruit

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