



# SUMMER MENU

WEEK ONE

w/c 20/4/26, 11/5/26, 01/6/26, 22/6/26, 13/7/26

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>MAIN ONE</b></p> <p>Margherita Pizza with Potato Balls and Fresh Chopped Salad</p>	<p>Brunch: Bacon, Sausage, Hash Brown Bites and Beans</p>	<p>Roast Devon Pork and Gravy with Roasted New Potatoes, Carrots and Fine Green Beans</p>	<p>Chicken Taco with Garlic and Herb Diced Potatoes and Sweetcorn</p>	<p>Breaded Fish or Salmon Fingers with Chips and Garden Peas</p>
<p><b>MAIN TWO</b></p> <p>Vegetable and Chickpea Curry with Rice and Fresh Chopped Salad</p>	<p>Vegetarian Brunch: Vegetarian Sausage, Hash Brown Bites, Tomato and Beans</p>	<p>Yorkshire Pudding Cottage Pie with Roasted New Potatoes, Carrots and Fine Green Beans</p>	<p>Cauliflower, Leek and Cheese Bake with Garlic and Herb Diced Potatoes and Sweetcorn</p>	<p>Homemade Vegetarian Sausage Roll with Chips and Garden Peas</p>
<p><b>JACKET POTATO</b></p> <p>Jacket Potatoes served daily with a selection of fillings</p>	<p>Jacket Potatoes served daily with a selection of fillings</p>	<p>Jacket Potatoes served daily with a selection of fillings</p>	<p>Jacket Potatoes served daily with a selection of fillings</p>	<p>Jacket Potatoes served daily with a selection of fillings</p>
<p><b>DESSERT</b></p> <p>Custard Cookie</p>	<p>Ice Cream and Fresh Fruit</p>	<p>Strawberry Mousse</p>	<p>Shortbread and Fruit Wedge</p>	<p>Rocket Lolly</p>

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

W E E K T W O

w/c 27/4/26, 18/5/26, 08/6/26, 29/6/26, 20/7/26

## MONDAY

Chicken Goujons with Potato Balls, Crunchy Slaw and Salad Sticks

Vegetarian Nuggets with Potato Balls, Crunchy Slaw and Salad Sticks

Jacket Potatoes served daily with a selection of fillings

Iced Sponge

## TUESDAY

Creamy Devon Bacon Penne Pasta with Fresh Chopped Salad and Sweetcorn

Margherita Pizza with Fresh Chopped Salad and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Fresh Fruit Salad

## WEDNESDAY

Roast Chicken and Gravy with Steamed New Potatoes, Carrots and Cabbage

Vegetable and Lentil Pie with Steamed New Potatoes, Carrots and Cabbage

Jacket Potatoes served daily with a selection of fillings

Chocolate Shortbread

## THURSDAY

Hot Dog with Hash Brown Bites and Baked Beans

Vegetarian Hot Dog with Hash Brown Bites and Baked Beans

Jacket Potatoes served daily with a selection of fillings

Fruit Jelly

## FRIDAY

Fish Fingers with Chips and Garden Peas

Cheese and Red Onion Quiche with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Strawberry Yoghurt and Fruit

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT



# SUMMER MENU

W E E K T H R E E  
w/c 04/5/26, 25/5/26, 15/6/26, 06/7/26

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN ONE</b>	Mild Thai Chicken Curry with Rice and Garden Peas	Devon Pork Sausage Plait with Garlic and Herb Diced Potatoes and Salad Sticks	Devon Roast Gammon and Gravy with Roasted New Potatoes, Carrots and Cabbage	Homemade Bolognese with Pasta, Homemade Focaccia and Fresh Chopped Salad	Breaded Fish with Chips and Beans
<b>MAIN TWO</b>	Macaroni Cheese with Homemade Garlic Focaccia Bread and Garden Peas	Spanish Omelette with Salad Sticks	Vegetarian Sausage Toad in the Hole with Roasted New Potatoes, Carrots and Cabbage	Margherita Pizza with Potato Balls and Fresh Chopped Salad	Roasted Vegetable and Tartlet with Chips and Beans
<b>JACKET POTATO</b>	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
<b>DESSERT</b>	Iced Lemon Shortbread	Flapjack	Chocolate Shortbread and Fresh Fruit	Mousse and Fruit Pot	Crispy Chocolate Nest

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