



SPRING MENU

WEEK ONE

WEEKS COMMENCING:
5/1, 26/1, 23/2, 16/3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE STOKE HILL PASTA BAR Cheese Sauce, Homemade Tomato Sauce or Pesto with Homemade Garlic Focaccia, Fresh Chopped Salad and Peas	Breaded Chicken Goujon Burger with Potato Wedges, Coleslaw and Baked Beans	Roast Devon Gannion and Gravy with Roast Potatoes, Carrots and Cabbage	Devon Pork Bolognese with White and Wholegrain Pasta, Sweetcorn and Fine Green Beans	Breaded fish with Chips and Salad Sticks
MAIN TWO	Five Bean Enchilada with Potato Wedges, Coleslaw and Baked Beans	Yorkshire Pudding Cottage Pie with Roast Potatoes, Carrots and Cabbage	Vegan Bolognese with White and Wholegrain Pasta, Fine Green Beans and Sweetcorn	Vegetable Nuggets with Chips and Salad Sticks
JACKET POTATO 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
DESSERT Chocolate Crispy Cake	Fresh Fruit Platter or Yoghurt	Flapjack	Pear Cake	Ice Cream Pot

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.



SPRING MENU

WEEK TWO

WEEKS COMMENCING:
12/4, 21/2, 21/3, 23/3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE STOKE HILL PASTA BAR Cheese Sauce, Homemade Tomato Sauce or Pesto with Homemade Garlic Focaccia, Fresh Chopped Salad and Peas	Pepperoni Pizza with Potato Balls, Coleslaw and Sweetcorn	Roast Chicken and Gravy with Roast Potatoes, Carrots and Broccoli	Brunch with Hash Brown Bites and Baked Beans	Fish Fingers or Salmon Fingers with Chips and Salad Sticks
MAIN TWO	Margherita Pizza with Potato Balls, Coleslaw and Sweetcorn	Leek and Potato Bake with Roast Potatoes, Carrots and Broccoli	Vegetarian Brunch with Hash Brown Bites, Baked Beans and Tomato	Black Bean and Mozzarella Ausadilla with Chips and Salad Sticks
JACKET POTATO 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
DESSERT Iced Sponge	Strawberry Jelly and Fruit	Chocolate Shortbread	Ice Cream and Fruit	Daily Cookie

We are pleased to offer a variety of different live 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.



SPRING MENU

WEEK THREE

WEEKS COMMENCING:
19/4, 9/2, 9/3, 30/3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STOKE HILL PASTA BAR Cheese Sauce, Homemade Tomato Sauce or Pesto with Homemade Garlic Focaccia, Fresh Chopped Salad and Peas	Devon Pork Sausage with Mash, Baked Beans and Sweetcorn	Devon Roast Turkey with Gravy, Roast Potatoes, Carrots and Fine Green Beans	Devon Beef Lasagne with Homemade Garlic Focaccia Bread and Fresh Chopped Salad	Breaded Fish with Chips and Salad Sticks
Jacket Potatoes served daily with a selection of fillings	Mozzarella and Tomato Pin Wheel with Mash Potato, Baked Beans and Sweetcorn	Vegetarian Sausage Toad in the Hole with Roast Potatoes, Carrots and Fine Green Beans	Quorn Tikka Masala with White and Wholegrain Rice, Naan Bread and Fresh Chopped Salad	Cheese and Bean Pasty with Chips and Salad Sticks
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
Banana Mousse	Orange Sticky Toffee Cake	Fruit Jelly	Fresh Fruit Salad or Yoghurt	Custard Cookie

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