

# WEEK ONE

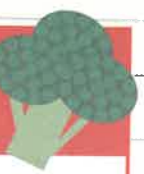
WEEK STARTING: 29-10-18, 19-11-18, 10-12-18, 14-01-19, 04-02-19, 04-03-19, 25-03-19



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Chicken Fillet in a Roll	Spaghetti Bolognese	Roast Pork Fillet with Apple Sauce and Gravy	Beef Steak	Battered Fish
OPTION TWO	Creamy Veggie Risotto	Vegetable Chilli and Soured Cream served with Rice	Homity Pie	Macaroni Cheese	Battered Quorn Nuggets
SIDES	Baked Beans or Coleslaw, Diced Potatoes	Sweetcorn, Garlic Bread	Green Beans and Carrots, Roast Potatoes or Creamed Potatoes	Peas, Tomato or Mushrooms, Potato Wedges	Seasonal Vegetables, Baked Beans, Chips or Pasta
DESSERT	Apple and Cherry Crumble served with Custard	Strawberry Crispy Cake	Fresh Fruit Platter or Frozen Yoghurt	Chocolate Crunch Finger and Ice Cream	Oat Cookie and a Milk Drink
JACKET POTATO	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna

# WEEK TWO

WEEK STARTING: 05-11-18, 26-11-18, 17-12-18, 21-01-19, 11-02-19, 11-03-19, 01-04-19



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Mediterranean Pizza	Cottage Pie	Roast Chicken, Gravy and Stuffing	Organic Pork Meatball Sub	Salmon Fish Fingers
OPTION TWO	Singapore Noodles	Cheese Wheels	Quorn Fillet	Mexican Bean Spicy Rice	Southern Style Quorn Burger
SIDES	Baked Beans or Peas, Potato Wedges	Mixed Vegetables, Diced Potatoes	Broccoli and Diced Carrots, Roast Potatoes or Creamed Potatoes	Sweetcorn, Pasta	Peas or Baked Beans, Chips or Pasta
DESSERT	Dairy Free Chocolate Cake with Orange Icing	Apple and Raspberry Strudel served with Custard	Fresh Fruit Platter or Frozen Yogurt	Apple and Strawberry Jelly and Ice Cream	Rosalie Italian Biscuit and a Fruit Drink
JACKET POTATO	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna

## Did you know?

Each year Devon produces enough eggs for 80 million family breakfasts.



# WEEK THREE

WEEK STARTING: 12-11-18, 03-12-18, 07-01-19, 28-01-19, 25-02-19, 18-03-19



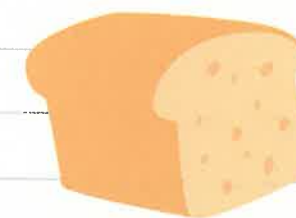
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Hot Dog with Tomato Sauce	Salmon and Broccoli Pasta Bake	Roast Beef and Yorkshire Pudding with Gravy	Gammon Steak and Pineapple	Fish Finger Butty
OPTION TWO	Smoky Lentil Black Bean Chilli	Margarita Pizza Baguette	Homemade Veggie Roast	Mild Brazilian Curry served with Rice	Quorn Sausage Roll
SIDES	Sweetcorn and Peas, Herby Diced Potatoes	Coleslaw and Baked Beans, Pasta	Cabbage and Diced Carrots, Roast Potatoes or Creamed Potatoes	Mixed Vegetables or Baked Beans, Creamed Potatoes	Peas or Baked Beans, Chips or Pasta
DESSERT	Fruit Muffin with a Milk Drink	Flapjack with a Milk Drink	Fresh Fruit Platter or Frozen Yoghurt	Apple and Ginger Cake with Custard	Chocolate Brownie and a Milk Drink
JACKET POTATO	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna	Beans, Cheese or Tuna

## Did you know?

Each year Devon produces over 25 different types of field grown vegetables.



Available Each Day  
FRESH FRUIT, SALAD,  
BREAD, YOGHURT  
AND WATER





# 2018 AUTUMN / WINTER



## What's New?

Welcome to our new look menu specially created for you by our Devon Norse Kitchen Managers. After lots of trialling and testing in schools across the County over the past few months we are delighted to bring many new choices to our Autumn/Winter menu.

We hope you will enjoy our succulent Chicken Breast Fillet Roll, our Prime Beef Steak, Salmon and Broccoli Pasta Bake and Organic Pork Meatball Sub.

We also have some tasty new meat free dishes to try including Quorn Southern Style Burger and Nuggets which are a delicious meat free option as is our new Mild Brazilian Curry.

We've also added some new puddings including Langage Farm Frozen Yoghurt, Rosalie Italian Style Biscuit, Apple & Ginger Cake, Strawberry Crispy Cake and Apple and Cherry Crumble which are all freshly made each day in our kitchens.

Our menu is accredited with Food for Life and compliant to the School Food Standards.

### SPECIAL DIETS

We take your children's dietary needs very seriously and ask that you let us know if your child suffers with a food related allergy, or has any other medical or cultural dietary needs. We ask that you contact us, or your school, for a special diet form. Once we receive your form, we will arrange to meet with you and the Kitchen Manager to arrange a suitable diet plan. Information on the allergen content of our menus is available on our website [www.devonnorse.co.uk](http://www.devonnorse.co.uk) as a guide and this is updated as changes occur, which are sometimes beyond our control. If your child does have a specific dietary need, please make sure our catering teams are aware and that you check the website regularly for updates.

### FOOD SUPPLIERS

Wherever possible, we source our foods from Devon and the South West. Our butchers at Scorse Foods supply all our meat, most of which comes from farms across the West Country; all Red Tractor Farm Assured; some being Organic and all raised to high welfare standards.

Total Produce supply our fruit and vegetables of which over 50% of this is grown in the West Country. All our eggs are Free-range and freshly laid in farms across Devon & Cornwall.

As for our dairy produce our ice cream & frozen yoghurt is made in Plympton by Langage Farm; our yoghurts by Yeo Valley; our cheese is made by Wykes in Somerset and all our milk comes from local farms too.

Devon Norse work closely with Environmental Health, Trading Standards and our suppliers to ensure we are only using the best and safest ingredients.

For your peace of mind over recent years, Trading Standards have tested our food for Pesticides, Allergens, Species and DNA Content and we are delighted that all the results have all been up to standard.

### FREE SCHOOL MEALS

All children attending Reception, Year 1 and Year 2 are offered a free school meal as part of the Government Universal Free School Meals for Infants Programme. If you receive a benefit that gives entitlement to a free school meal, please apply for this through your local County Council as the school can receive additional funding. You may be eligible for free school meals, if as a parent or guardian, you are in receipt of one of the following:

- Income Support
- Universal Credit
- Income-based Jobseeker's Allowance
- Child Tax Credit, provided you are not entitled to Working Tax Credit and have an annual income (as assessed by HM Revenue & Customs) that does not exceed £16,190
- Income-related Employment and Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999
- The Guarantee element of State Pension Credit

### CONTACT DETAILS

Devon Norse Ltd  
Venture House  
1 Capital Court  
Sowton, Exeter EX2 7FW

AUTUMN / WINTER 2018  
Email: [info@devonnorse.co.uk](mailto:info@devonnorse.co.uk)  
Website: [www.devonnorse.co.uk](http://www.devonnorse.co.uk)



### MENU INFORMATION

- Jacket Potatoes and a meat free alternative are available to pre-order daily. Please liaise with your school to check these options are offered.
- Fresh Fruit, Salad and Yoghurts are available daily.
- Please note that the menu may be subject to change to meet local needs.
- We endeavour to provide the products stated however, on rare occasions, substitutions may need to be made when circumstances beyond our control are experienced.

Would you like a career with Devon Norse? We often have opportunities for Cleaners, Catering Assistants and Kitchen Managers. For more information on our current vacancies or to download our application form, please visit [www.devonnorse.co.uk](http://www.devonnorse.co.uk) or call 01392 351160.

