

Devon Norse are delighted to bring you our menu for Spring Summer 2019. Our menu has been created in our Devon Norse kitchens by our kitchen managers and all our dishes have been sampled by children across Devon before taking their place on our menu. Our menu is accredited with Silver Food for Life served here and is compliant to school food standards. We have some exciting new dishes on the menu including Organic Beef Grills and our Italian meatball pasta bake made with organic pork meatballs. Of course no Devon Norse menu would be complete without our Cheese Wheels. Our new tortilla boats filled with lightly seasoned diced chicken are sure to be popular as we hope our BLT Mac 'n' Cheese will be too - a traditional macaroni cheese with an added twist including Bacon, Leek and Tomato. We have also introduced Pip Organic Lollies, allergen free and made from organic apple juice. Our sugarsmart ambassadors have been working hard to reduce sugar in our puddings and have created flapplejack, a wholesome flapjack with grated apple, our sticky chocolate cake with courgette and a delicious pear & chocolate crumble. Our fresh fruit platter brings together a selection of seasonal fruits, plus salad, fresh fruit and yoghurts are all available every day to encourage healthier choices.

Our food facts are brought to you by Farmwise Devon. Devon Norse are proud to sponsor the Food Zone at Farmwise Devon and in the Children's Farm at Devon County Show. Please come along and see us if you are visiting either event and learn more about food and farming in Devon and meet some of our local suppliers.

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 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, Devon Norse source foods from Devon and across the south west. Our fresh meat comes from Scorse Foods most of which is raised on farms across the South West to higher welfare standards. All our meat is British, minimum of Red Tractor and some Organic.

Langage Farm make our delicious Ice Cream in Plympton and we have dairy produce on the menu from local dairies including Yeo Valley and Wykes.

Our groceries are now distributed by Savona Food Service South West (formerly Ilfracombe wholesale groceries) who share our ethos for supporting local producers and have been servicing the food service industry for over 40 years. Devon Norse work closely with Environmental Health, Trading Standards and our suppliers to ensure we are using the best and safest ingredients.

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:

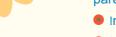
- Universal Credit
- Income-based Jobseeker's Allowance
- Child Tax Credit, provided you are not entitled to Working Tax Credit and have an annual income (as assessed by HM Revenue & Customs) that does not exceed £16,190

CONTACT DETAILS

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Income Support





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SPRING/SUMMER

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- 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, Bread, Salad Yoghurts and Water 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 or call 01392 351160.

- Income-related Employment and Support Allowance Support under Part VI of the Immigration and Asylum Act 1999 The Guarantee element of State Pension Credit

WEEK ONE WEEK STARTING: 22-4-19, 13-5-19, 10-6-19, 1-7-19, 22-7-19, 16-9-19, 7-10-19

WEEK TWO WEEK STARTING: 29-4-19, 20-5-19, 17-6-19, 8-7-19, 2-9-19, 23-9-19, 14-10-19

_		MONDAY		WEDNES	SDAY	THURSDAY	FRIDAY		-	MONDAY	TUESDAY	WEDNESDAY
	OPTION ONE	Hot Dog & Tomato Sauce	Meat Free Pasta Bake	Roast Chi with Gra		Minced Beef Pie	Mini Battered Fish Fillet		OPTION ONE	Tortilla Boats	Italian Meatball Pasta Bake	Roast Gammon & Pineapple with gravy
	OPTION TWO	Creamy Veg Risotto	Vegetable Fajitas	Potato Topped Vegetable Pie		Cheese Wheels	Veggie Fingers	;	NOITON	Sweetcorn & Red Pepper Frittata	Spanish Rice	Cauliflower & Broccoli Cheese Bake
	SIDES	Jacket Potato Wedges, Peas & Carrots	Sweetcorn, Garlic Bread & Rainbow Salad Sticks	Roast or E Potatoes, C & Green E	arrots	Broccoli, Carrot & Cauliflower Mix & Creamed Potatoes		or 📃	V SDES	′egetable Rainbow Rice, Summer Salad, Peas	Sweetcorn, Salad & Coleslaw	Roast or Boiled Potatoes, Green Beans & Carrots
	DESSERT	Peach & Raspberry Cobbler with Custard or Fresh Fruit	Flapplejack or Fresh Fruit	Peaches & Langage Farm Ice Cream or Fresh Fruit		Iced Sponge	Chocolate Cookie Fresh Fruit	e or	DESSERT	Pip Organic Ice Lolly or Fresh Fruit	Jam Sponge with Custard or Fresh Fruit	Fruit Jelly & Langage Farm Ice Cream or Fresh Fruit
	JACKET POTATO	Beans	Cheese	Tuna		Beans			JACKET POTATO	Beans	Cheese	Tuna
	•	Each year Devon produ	non.	V	VE	EK TH	IREE	VEEK S	TARTING: 6-5- 9-9-	-19, 3-6-19. 24-6-19, 1 -19, 30-9-19	5-7-19,	jid Did
	5	Each year Devon produ over 2,30	JCes			MONDAY	TUESDAY	WE	DNESDAY	THURSDAY Meat Free	FRIDAY	
		over 2,30 different typ eating apr	ples.	NOILGO		Organic Beef Grill served in a Bun	BLT Mac'n'Cheese Macaroni Cheese with Bacon, Leek & Tomato	R	oast Turkey with Gravy	Vegetable & Sweet Chilli Noodles	Fish Fingers	
				NOITI	Ro	basted Vegetable Lasagne	Quorn Dog with Herby Diced Potatoes		Vegetable Wellington	Cheese Pizza	Southern Style Quorn Burger	

Available Each FRESH FRUIT, SA BREAD, YOGHL AND WATER

c. A	OPTION ONE	MONDAY Organic Beef Grill served in a Bun	TUESDAY BLT Mac'n'Cheese Macaroni Cheese with Bacon, Leek & Tomato	WEDNESDAY Roast Turkey with Gravy	THURSDAY Meat Free Vegetable & Sweet Chilli Noodles	FRIDAY Fish Fingers	
	OPTION TWO	Roasted Vegetable Lasagne	Quorn Dog with Herby Diced Potatoes	Vegetable Wellington	Cheese Pizza	Southern Style Quorn Burger	
	SIDES	Pasta, Sweetcorn & Side Salad	Peas & Rainbow Salad Sticks	Roast or Boiled Potatoes, Carrots & Broccoli	New Potatoes, Sweetcorn & Green Beans	Chips, Pasta, Peas or Baked Beans or Vegetable Sticks	
h Day ALAD,	DESSERT	Summer Fruits and Langage Farm Ice Cream or Fresh Fruit	Iced Orange Muffin or Fresh Fruit	Fruit Smoothies	Pear & Chocolate Crumble with Custard or Fresh Fruit	Honey Cookie or Fresh Fruit	
URT R	JACKET POTATO	Beans	Cheese	Tuna	Beans		
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NESDAY

THURSDAY Meat Free Quorn Korma & Rice

FRIDAY

Fish Cake

Battered **Quorn Dippers**

Chips, Pasta, Peas or Baked Beans or Vegetable Sticks

Farmhouse Mixed Vegetables

Vegetarian Brunch

Toffee Banana Cake or Fresh Fruit

Chocolate Cracknel or Fresh Fruit

Beans

