



MENU INFORMATION

- * Jacket Potatoes and a meat free alternative are available to pre-order daily. Please liaise with your school to check what 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 supplier 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.



Devon Norse are delighted to bring you our menu for Autumn-Winter 2019/20. 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 the school food standards. Our new menu brings some new dishes for you to try. These include:-

- Katsu Quorn Curry - breaded Quorn Nuggets served with a tasty mild curry sauce on a bed of noodles,
- Homemade Meatloaf - if you like beef burgers then this should soon become a popular favourite. Try a slice of homemade meatloaf made from British red tractor minced beef and topped with Tomato Sauce.
- Our homemade oven baked Salmon and Broccoli Potato Topped Pie - Did you know Salmon is rich in Omega-3 and a great source of lean protein.
- Jambalaya - a warming Quorn and Rice medley with Southern American spices such as Paprika, great for the cooler months.

Our sugar smart ambassadors continue working hard to reduce sugar in all our puddings, which now include additional fruit and vegetables. Try our new Apple Shortcake - our traditional shortcake now with a tasty layer of apple. Our fresh fruit platter brings together a selection of seasonal fruits for you to try, plus we also have salad, fresh fruit and yoghurts available everyday to encourage healthier choices.

Our food facts are brought to you by Farmwise Devon, where Devon Norse proudly sponsor the Food Zone as well as the Children's Farm at Devon County Show. Please come along and meet us if you are visiting either event and learn more about food and farming in Devon and meet some of our suppliers. Our emphasis is to provide tasty homemade lunches that we are confident your children will like and see them through the school day.

If you have a favourite recipe at home that you would like to share with us, we will endeavour to include these on future menus. Please check our website for some recipes that are so popular at school you might like to try them at home.

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 Score 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.

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:

- 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
Email: info@devonnorse.co.uk
Website: www.devonnorse.co.uk

AUTUMN/WINTER 2019



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.

WEEK ONE

WEEK STARTING: 28-10-19, 18-11-19, 9-12-19, 13-1-20, 3-2-20, 2-3-20, 23-3-20



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Organic Beef Burger in a Roll served with Wedges	Chicken & Vegetable Pie	Roast Pork and Apple Sauce & Gravy	Lasagne served with Garlic Bread	Fish Fillet in Batter
OPTION TWO	Quorn & Vegetable Fajita served with Rice	Pizza Baguette	Homemade Vegetarian Roast	Katsu Quorn Curry with Noodles	Vegetable & Bean Enchilada
SIDES	Sweetcorn & Peas	Boiled Potatoes, Pasta & Farmhouse Vegetables	Roast or Creamed Potatoes, Broccoli & Fresh Carrots	Sweetcorn & Coleslaw	Chips, Pasta, Tomato Sauce, Seasonal Vegetables and/or Salad Sticks
DESSERT	Fruit Muffins	Fruit Platter	Carrot Cake	Apple Shortcake served with Custard	Homemade Hob Nob Cookie
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: 4-11-19, 25-11-19, 16-12-19, 20-1-20, 10-2-20, 9-3-20, 30-3-20



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Cheese Pizza	Homemade Meatloaf served with Creamed Potatoes	Roast Chicken with Stuffing & Gravy	Breakfast Brunch	Fish Fingers
OPTION TWO	Spanish Omelette	Macaroni Cheese served with Crusty Bread	Homemade Homity Pie	Vegetarian Brunch	Quorn Dippers
SIDES	Pasta, Baked Beans & Sweetcorn	Broccoli & Peas	Roast or Creamed Potatoes, Cabbage & Fresh Carrots	Hash Browns, Baked Beans, Tomatoes & Mushrooms	Chips, Pasta, Tomato Sauce, Seasonal Vegetables and/or Salad Sticks
DESSERT	Apple & Pear Crumble served with Custard	Fruit Jelly & Lantage Farm Ice Cream	Fruit Platter	Syrup Sponge served with Custard	Custard Biscuit
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

WEEK THREE

WEEK STARTING: 11-11-19, 2-12-19, 6-1-20, 27-1-20, 24-2-20, 16-3-20, 6-4-20



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION ONE	Organic Meatballs in a Tomato Sauce with Pasta	Salmon & Broccoli Potato Topped Pie	Roast Beef & Gravy	Sausages and Mashed Potato	Fish Fillet in Batter
OPTION TWO	Quorn Dog served with Tomato Sauce and Potato Wedges	Cheese Wheels served with ½ Jacket and Tomato Sauce	Lentil Roast	Jambalaya	Cheese & Onion Pasties
SIDES	Broccoli & Sweetcorn	Carrots & Peas	Roast or Creamed Potatoes, Fresh Carrots & Green Beans	Baked Beans Peas & Gravy	Chips, Pasta, Tomato Sauce, Seasonal Vegetables and/or Salad Sticks
DESSERT	Sticky Chocolate Cake with Chocolate Sauce	Flapjack	Banoffee Pancakes	Fruit Platter	Gingerbread
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?

Devon employs 32,000 people in the food industry

