



What's New?

Welcome to our exciting new Autumn/Winter 2016/17 Menu - We are delighted our new menu has received The Food for Life Silver Catering Mark and the inspectors identified that 94% of our meals are freshly prepared in our Devon Norse kitchens.

Our new menu has your traditional favourites, including our popular **Mixed Grill** as well as new **'Winter Warmers'** including **Hand Made Chicken Pie**, our tasty **Braised Beef in Onion Gravy**, delicious **Turkey in a Creamy Sauce** and our own **Devon Norse special Cottage Pie** with a twist in the recipe, a mouth watering **Sweet Potato Topping**.

Our puddings have become even healthier and on our savoury and sweet dishes where you see an asterisk* this means our recipe has a high proportion of fresh fruit or vegetables.

Any feedback or suggestions would be gratefully received at info@devonnorse.co.uk.



SPECIAL DIETS

Special diets are available on completion of a special diet request letter with supporting statements from a Doctor or registered dietician. Please discuss with the catering manager of your school. A full breakdown of the 14 recognised food allergens together with full nutritional analysis are available on our website www.devonnorse.co.uk or from the school kitchen.

FOOD SUPPLIERS

Devon Norse are passionate about our great West Country produce and proud to work with a number of local suppliers.








Our meat is British Farm Assured from a local butcher and sausages are made to our own recipe. Fresh fruit, vegetables & salads in season are used as far as practicable, locally sourced by our suppliers. All our potatoes and many of our vegetables are grown in Devon too! Dairy products are sourced in Devon & Somerset.

Our Eggs are all Free Range and conform to the 'lion mark' code of practice and to prove it, we have been awarded a prestigious Good Egg Award!

FREE SCHOOL MEALS

All children attending Reception, Year 1 and Year 2 are offered a free school meal as part of the Government's Universal Free School Meals for Infants programme. If you receive a benefit that gives entitlement to Free School Meals, please apply for this with your local County Council as the school can get 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
-  Income-related Employment and Support Allowance
-  Support under Part VI of the Immigration and Asylum Act 1999
-  The Guarantee element of State Pension Credit
-  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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Devon Norse Primary School Menu - Autumn / Winter 2016-17

Week One	Monday	Tuesday	Wednesday	Thursday	Friday
Main	*Italian-Style Meat Balls in Handmade Tomato Sauce	Handmade Chicken Pie	Roast Beef & Yorkshire Pudding	Home Made Margherita Pizza	Harry Ramsden's Breaded Pollack
Vegetarian	*Sweet Potato & Lentil Curry	Sticky Quorn Sausage	Handmade Vegetarian Roast	Bean & Pasta Casserole	Handmade Cheese Frittata
Sides	Rice, Peas & Cauliflower	Creamed Potatoes, Broccoli, Sweetcorn & Gravy	Roast Potatoes, Carrots, Cabbage & Gravy	Baked Potato Wedges, Sweetcorn & Peas	Chipped Potatoes or Pasta, Seasonal Veg. Tomato Sauce
Dessert	*Raspberry & Apple Sponge with Custard	*Fruit Jelly & Ice Cream	*Fresh Fruit Platter	*Handmade Iced Carrot Cake	Handmade Chocolate Shortcake
Week starting: 31 Oct • 21 Nov • 12 Dec • 16 Jan • 6 Feb • 6 Mar • 27 Mar					

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Turkey in a Cream Sauce	<i>Mixed Grill</i> Bacon, Sausage, Diced Potatoes, Baked Beans	Roast Chicken & Stuffing	Cottage Pie with Sweet Potato Topping	Fish Fingers
Vegetarian	Vegetarian Sausage Roll with Tomato Sauce	Vegetarian Chilli & Rice	Quorn Roast	Cheese Pasta Bake	*Vegetarian Wrap
Sides	Pasta, with Broccoli & Carrots	Peas & Tomato	Roast or Mashed Potatoes, Broccoli, Carrots & Gravy	Crusty Bread & Farmhouse Vegetables	Chipped Potatoes or Pasta, Seasonal Veg. Tomato Sauce
Dessert	Handmade Madeleine Sponge & Pink Custard	Lemon or Raspberry Mousse Slice	*Handmade Autumn Fruit Crumble & Custard	*Fresh Fruit Platter	Handmade Chocolate Cracknel
Week starting: 7 Nov • 28 Nov • 2 Jan • 23 Jan • 20 Feb • 13 Mar					

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Oven Baked Sausages with Baked Potato Wedges	Braised Beef in Onion Gravy	Roast Gammon & Pineapple	Tomato & Herb Pasta with Crusty Bread	Salmon Crispy Fingers
Vegetarian	Quorn Korma with Rice & Naan Bread	Handmade Cheese Wheel with Tomato Relish	Handmade Homity Pie	Homemade Lentil Roast with Oven Baked Potato Wedges	Vegetarian Burger in a Seeded Bap
Sides	Baked Beans or Green Beans	Creamed Potatoes, Cabbage & Sweetcorn	Roast or Mashed Potatoes, Carrots, Green Beans & Gravy	Broccoli & Peas	Chipped Potatoes or Pasta, Seasonal Veg. Tomato Sauce
Dessert	*Sticky Chocolate Slice with Chocolate Sauce	*Fruit Platter	Fruit Smoothie	*Eve's Pudding with Custard	*Handmade Fruity Flapjack
Week starting: 14 Nov • 5 Dec • 9 Jan • 30 Jan • 27 Feb • 20 Mar					

Available Each Day: Fresh Fruit, Salad, Bread, Yoghurt & Water. Jacket Potato Option (please check with your school for availability)

* Denotes High Fruit / Vegetable Content