

What's New?

Welcome to our Spring/ Summer 2017 Menu. After a stringent accreditation process Devon Norse are delighted that the menu once again has met the Childrens Food Trust accreditation standards and food for life silver award with over 94% of our meals being freshly prepared in our Devon Norse kitchens.

This menu sees more meat free options for you to try something new including the very tasty smoked lentil and black bean chilli created by one of our own kitchen managers and the Tofu and noodle stir fry. Wednesdays remain the Traditional Roast day always a popular choice as are Fishy Fridays. We hope you enjoy our new Seaside battered salmon fillet too - this was a real hit with children from Hatherleigh, Bishopsteignton and Ladysmiths Schools who kindly sampled this for us.

We also hope you will like the Iced Caribbean cake made with lots of fresh banana, pineapples and oranges and Jaynes dairy free chocolate orange cake both of these recipes have been developed by our very own Devon Norse kitchens.

We hope you enjoy our geographical food facts and will try some new dishes as we take your taste buds on a journey of discovery.

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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Food Facts

MENU INFORMATION

Ivybridge The Manor Primary School

- 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 or call 01392 351160.





Week One

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Organic Meatballs in Tomato Sauce	Cheese & Tomato Pizza & Pasta ^{VG}	Roast Beef ^{DF EF}	Homemade Lasagne	Harry Ramsdens Battered Fish
Option 2	Stuffed Peppers with Quorn Mince	Veggie Bolognese & Pasta	Homemade Veggie Roast ^{VG}	Quorn Sausages	Cheese and Onion Pasty ^{VG}
Sides	Cous Cous with Mediterranean Roasted Vegetables	Baked Beans, Sweetcorn & Tomato Ketchup	Cabbage, Carrots & Gravy, Roast or Creamed Potatoes	Creamed Potato, Peas & Sweetcorn	Chips or Pasta, Seasonal Vegetables & Tomato Ketchup
Desserts	Carrot Cake	Toffee Apple Crumble & Custard	Cheese & Biscuits with Grapes or Apple Slice or Frozen Yoghurt	Flapjack Slice with a Fruit Drink	Oat Cookie with a Milk Drink
Packed Lunch	Cheese Roll	Tuna & Cucumber Bap	Egg Mayonnaise Roll	Homemade Apple Chutney & Cheese Bap	Beef & Tomato Sandwich

Available Each Day
Fresh fruit, salad, bread, yoghurt and water
Jacket potato option (please check with your school for availability)

Week starting: 17 Apr • 8 May • 5 Jun • 26 Jun • 17 Jul • 11 Sept • 2 Oct



Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Tomato Penne Pasta with optional Olives & Basil ^{DF VG}	Westcountry Burger in a Bap	Roast Chicken & Stuffing ^{DF EF}	Cheese Wheels, Corn-on-the-Cob & Potato or Pasta ^{VG}	Fish Fingers ^{GF DF}
Option 2	Smoked Lentil & Black Bean Chilli Served with Rice	Mexican Bean Burrito	Cheese & Potato Bake ^{VG EF}	Chicken & Sweetcorn Pasta Bake	Quorn Burger ^{VG}
Sides	Sweetcorn & Coleslaw	Peas & Wedge Potatoes	Roast Potatoes or Mashed Potatoes, Broccoli, Carrots & Gravy	Peas & Baked Beans	Chips or Pasta, Seasonal Vegetables & Tomato Relish
Desserts	Melon & Grape Medley	Fruit Muffin with Milkshake	Banana Split served with a Fruit Coulis	Strawberry Mousse with Fresh Strawberries	Jayne's Dairy Free Chocolate Orange Iced Cake
Packed Lunch	Tuna & Sweetcorn Bap	Egg & Cress Sandwich	Cheese Salad Bap	Sausage & Pickle Sandwich	Roast Chicken & Stuffing Roll

Available Each Day
Fresh fruit, salad, bread, yoghurt and water
Jacket potato option (please check with your school for availability)

Week starting: 24 Apr • 15 May • 12 Jun • 3 Jul • 24 Jul • 18 Sept • 9 Oct



Week Three

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Macaroni Cheese ^{VG}	Homemade Quorn Spaghetti Bolognese ^{DF EF}	Roast Pork & Apple Sauce with Roast or Creamed Potatoes ^{DF EF}	Sausage or Quorn Sausage & Bacon with Scrambled Egg	Seaside Battered Fish
Option 2	Chicken Wrapped in Bacon with BBQ Sauce on the side ^{GF DF EF}	Vegetable Fajita and Noodles ^{VG}	Homemade Veggie Plait ^{VG}	Vegetable & Quorn Paella ^{EF VG DF}	Stir Fry Vegetables & Tofu with Noodles & a sweet Chilli Sauce ^{VG}
Sides	Mixed Summer Vegetables and Rice	Peas & Coleslaw	Carrots, Green Beans & Gravy	Diced Potatoes, Baked Beans, Tomato and Mushrooms	Chips or Pasta, Seasonal Vegetables & Tomato Ketchup
Desserts	Iced Caribbean Cake (Banana, Pineapple & Orange)	Chocolate Cracknel Fruit Juice Drink	Fresh Fruit with Milkshake or Frozen Yoghurt	Fruit Jelly	Lemon or Raspberry Mousse Slice
Packed Lunch	BLT Sandwich (Bacon, Lettuce & Tomato)	Fish Finger Seeded Bap	Egg & Tomato Bap	Shredded Port & Coleslaw Pitta	Coronation Chicken Wrap

Available Each Day
Fresh fruit, salad, bread, yoghurt and water
Jacket potato option (please check with your school for availability)

Week starting: 1 May • 22 May • 19 Jun • 10 Jul • 4 Sept • 25 Sept • 16 Oct Monday

Did you know?

Mexico is a country in North America, its capital is Mexico City. Mexico is famous for its spicy hot chillies! Try some Mexican style foods with our smoky lentil and black bean chilli, Burritos and Fajitas.

Did you know?

Spain is a country in Europe its capital is Madrid. Spain has over 1,000 miles of coastline around the Mediterranean sea. Try our Spanish influenced foods including Paella, Cous cous with Mediterranean roasted vegetables and stuffed peppers.

Did you know?

Italy is a country in Europe, its capital is Rome. Italy is famous for pizza and pasta, try our meatballs, bolognese, pizza and pasta dishes to sample some of the foods Italy has to offer.