KEY: VE VEGAN V VEGETARIAN

LUNCH MENU Week One

MAIN MEAL

St James

	CONSCIOUS CUISINE				
	MEATLESS MONDAY MAIN	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
lain	Vegetarian Brunch: Vegetable Sausage, Hash Brown, Mushroom, Grilled Tomato or Baked Beans V / VE	Devon Roast Beef with Roast Potatoes, Seasonal Vegetables and Gravy	Chicken, Sweet Potato and Chickpea Curry with Steamed Rice, Naan Bread and a selection of Sides	Traditional Brunch: Devon Pork Sausage, Bacon, Hash Brown and Baked Beans	Battered Fish, Salmon Goujons or Devon Sausage with Chips, Beans, Peas or Curry Sauce
ain	Roasted Cauliflower and Butternut Tikka with Steamed Rice and Naan Bread VE	Homity Pie with Roast Potatoes, Seasonal Vegetables and Gravy V	Vegetable Hoisin Wrap with Hand Cut Wedges and Crunchy Slaw VE	Roasted Vegetable Lasagne with Garlic Focaccia, Mixed Salad and Slaw V	Homemade Vegetable Sausage Roll with Chips, Beans, Peas or Curry Sauce V
cket	Cheese, Beans or Tuna Mayo	Cheese or Beans	Cheese, Beans or Tuna Mayo	Cheese or Beans	Cheese, Beans or Tuna Mayo
sta 1 £1.90	Dartmoor Beef Bolognese or Macaroni Cheese	Chorizo and Tomato or Roasted Vegetable and Pesto	Tomato and Basil or Bacon Carbonara	Macaroni Cheese or Meatballs	Chicken Pesto Pasta or Tomato and Basil
0 T MOLPS 1 £2.20	Jerk Chicken and Lime or Roasted Vegetable and Hummus	Tandoori Chicken or Melted Mozzarella and Tomato	Hoi Sin Duck and Crunchy Slaw or Falafel and Minted Yoghurt	BBQ Pulled Pork and Slaw or Halloumi and Basil Pesto	Pulled Chimmichurri Beef or Smokey Bean Chilli and Mozzarella
U E L O I S OM £1.50	Korean Rice Pot VE	Sweet and Sour Vegetable Rice VE	Chicken Stir Fry Noodles	Hoi Sin Chicken Noodles	Sweet Chilli Noodles VE
sserts	Banana Marble Cake	Syrup Sponge and Custard	Chocolate Shortbread	Apple Flapjack	Lemon Oaty Cookie



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.

LUNCH MENU Week Two

)	CONSCIOUS CUISINE					£2.30
	MEATLESS MONDAY MAIN	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Main	Vegetable Chilli with Steamed Rice, Tortilla Chips and Guacamole VE	Toad in the Hole with Roast Potatoes, Seasonal Vegetables and Gravy	Beef Lasagne with Garlic Focaccia Bread and Crunchy Slaw	Chicken Shawarma with Vegetable Rice and Healthy Slaw	Battered Fish or Devon Sausage with Chips, Beans, Peas or Curry Sauce	AND DESSERT £2.58
Main	Cheese and Onion Tart with New Potatoes and Mixed Green Salad V	Broccoli and Cauliflower Gratin with Roast Potatoes, Seasonal Vegetables and Gravy V	Mediterranean Vegetable Crumble with Hand cut Wedges and Roasted Broccoli VE	Mushroom and Vegetable Biryani with Naan Bread and Mango Chutney VE	Falafel and Minted Yoghurt Pitta with Chips, Beans, Peas or Curry Sauce V	
Jocket	Cheese, Beans or Tuna Mayo	Cheese or Beans	Cheese, Beans or Tuna Mayo	Cheese or Beans	Cheese, Beans or Tuna Mayo	
FROM E1.90	Dartmoor Beef Bolognese or Macaroni Cheese	Chorizo and Tomato or Roasted Vegetable and Pesto	Tomato and Basil or Bacon Carbonara	Macaroni Cheese or Meatballs	Chicken Pesto Pasta or Tomato and Basil	
FROM £2.20	Jerk Chicken and Lime or Roasted Vegetable and Hummus	Tandoori Chicken or Melted Mozzarella and Tomato	Hoi Sin Duck and Crunchy Slaw or Falafel and Minted Yoghurt	BBQ Pulled Pork and Slaw or Halloumi and Basil Pesto	Pulled Chimmichurri Beef or Smokey Bean Chilli and Mozzarella	
FOM £1.50	Korean Rice Pot VE	Sweet and Sour Vegetable Rice VE	Chicken Stir Fry Noodles	Hoi Sin Chicken Noodles	Sweet Chilli Noodles VE	
Desserts	Lemon Drizzle Cake	Strawberry Mousse	Chocolate Brownie	Carrot Cake	Pink Raspberry Flapjack	



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MAIN MEAL

KEY: VE VEGAN V VEGETARIAN

LUNCH MENU Week Three





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MAIN MEAL