Weekly Special

Beef and Roasted Pepper Hot Pot served with a Selection of Vegetables

Sweet Potato Curry served with Naan Bread

Apple Cobbler served with Greek Yogurt

Weekly Special

Pork Tenderloin cooked with Apple & Red Cabbage served with Roast Potatoes and Vegetables

Veggie Bake served with Homemade Bread

Apple Lattice Pie served with Custard

Tuesday 28th September

Ham and Cheddar Quiche served with a Selection of Salads

Brioche Bread & Butter Pudding

Thursday 30th September

Chipolatas served with Oven Baked Bubble & Squeak and **Roasted Vine Tomatoes**

Treacle Tart served with Custard

Friday 1st October

Chicken, Sweet Potato and Coconut Curry served with Homemade Naan Bread

Chocolate Jaffa Pots

Allergens in this week's Menu: - Gluten, Dairy, Mustard, Eggs, Fish & Sulphur Dioxide

Tuesday 5th October

Shepherd's Pie Dauphinoise served with vegetables

Fresh Fruit Salad Served with **Greek Yogurt**

Thursday 7th October

Mango Chicken served with Wild Rice and Homemade Naan Bread

Plum and Vanilla Crumble Sponge served with Custard

Friday 8th October

Cod Provençale served with Roast Potatoes and Vegetables

Peach and Almond Trifle

Allergens in this week's Menu: - Gluten, Dairy, Mustard, Eggs, Fish, Nuts, Sulphur Dioxide

Weekly Special

Autumnal Sausage Casserole served with Roast Potatoes & Vegetables

Autumnal Veggie Sausage Casserole served with **Roast Potatoes & Vegetables**

Sticky Gingerbread served with Custard

Tuesday 12th October

Marguerita Chicken served with **Roast Potatoes and Vegetables**

Topsy Turvy Cheesecake

Thursday 14th October

Cod and Spinach Cobbler served with Roast Potatoes & Vegetables

Chocolate Cherry Trifle

Friday 15th October

Pasta Penne Carbonara served with Homemade Garlic Bread

Maple Plum Crumble served with Custard

Allergens in this week's Menu: - Gluten, Dairy, Mustard, Fish, Nuts & Eggs

Weekly Special

Chicken Chasseur served with Roast Potatoes and Vegetables

Roasted Butternut Squash with Pesto and Mozzarella with Roast Potatoes and Vegetables

Oaty Apple Crumble and Custard

Tuesday 19th October

Fruity Pork Tagine served with Wild Rice and Homemade Melba Toast

Banana, Coffee & Custard Dessert

Thursday 21st October

Slow Cooked Beef with Sweet Potato Topping served with a Selection of Vegetables

Tiramisu Swiss Roll

Friday 22nd October

Sausages in a Marmalade & Onion Gravy with Roast Potatoes and Vegetables

Lemon Frangipani with Yogurt

Allergens in this week's Menu: -Gluten, Dairy, Mustard, Eggs & Sulphur Dioxide

Weekly Special

Beef and Mushroom Lasagne with Homemade Garlic Bread

Roasted Vegetable Lasagne with Homemade Garlic Bread

Banoffee Mess

Tuesday 26th October

Honey Mustard Chicken served with Roast Potatoes & Vegetables

Sticky Toffee Pear Pudding served with Custard

Thursday 28th October

Pork Tenderloin Caramelised Apple & Stuffing served with Roast Potatoes & Vegetables

Plum and Almond Brioche Slice served with Double Cream

Friday 29th October

Herb Crusted Cod served with **Roast Potatoes and Vegetables**

Apple and Cherry Crumble Pie served with Custard

Allergens in this week's Menu: - Gluten, Dairy, Mustard, Eggs, Fish and Nuts

Country Ploughman's A delicious Cheddar and Brie Ploughman's or

West

Scotch Egg Ploughman's served with Homemade Bread. Side Salad. Coleslaw, and a Selection of Pickles £6.00

Tea Time Treat

Sandwich & Cake £4.00

See back of leaflet for details

Individual **Homemade Oven Baked Scotch Egg** £2.50 each

Please check for allergens

Build Your Own lacket Potato

Served with butter

£3.00

Add a filling for just

50p each This months fillings:

* Tuna Mayonnaise *

* Caramelised Onion & Mushroom *

*Cheddar & Roasted Tomatoes *

Add a Side Salad for £1 or a 3 Salad dish for £2.50

See back of leaflet for details *Please check for allergens*

Hot food delivered to your door!

Main Meal £6.00

Build Your Own Jacket Potato from £3.00

West Country Ploughman's £6.00

Individual

Homemade Oven Baked Scotch Egg £2.50

Dessert £2.00

Tea time Treat £4.00

Minimum Delivery Order £6.00

Free Delivery In Tiverton, £2 outlying areas, call for details

Food Allergies and Intolerances:
Before ordering your food please speak to our staff if you require details of the ingredients of any items on the menu.

All food is prepared and cooked in a kitchen where allergenic ingredients are present.

Tea Time Treat: Sandwich & Cake £4.00

Sandwich made with our own Homemade Bread: Choose from: Cheddar and Red Onion, Brie & Cranberry Egg Mayonnaise & Tomato or Tuna Mayonnaise & Sweetcorn Plus a slice of our 'Cake of the Week'

Please check for allergens



Our kitchen is proud to 'Keep It Local' and use fruit, vegetables and meat purchased from Halberton Court Farm Shop



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