



We are delighted that, due to popular request, many of our old favourites have returned to the menu and we hope you will enjoy them as much as our cooks enjoy making them.

The Lamb Grill and Sweet Relish is a tasty new addition and joins traditional favourites together with our new Brunch Plait. If we have missed one of your favourites please let us know so we can try to include them next time.

Wednesdays remain as Traditional Roast Dinner Day with our Seasonal Fruit Platter for dessert allowing the opportunity to try something different as fruits come in to season.

Devon Norse are proud to support Farmwise Devon and we hope you will like some of their fun food facts we have included on our menu to see how important food and farming is in Devon.

If you are visiting this year's Devon County Show please visit the Farmwise Children's Farm where Devon Norse will be supporting the activities. You will also find us at Westpoint in October in the Food Zone where you can also meet many of our suppliers.

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 write to us with a supporting statement from your doctor or Registered Dietician. Once received, our Key Account Manager or Kitchen Manager will meet with you to arrange a suitable diet plan for your child.

Information on the allergen content of our menus is available on our website www.devonnorse.co.uk. This is provided as a guide and 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 of it and that you check the website regularly for updates.

FOOD SUPPLIERS

Where possible we source our foods from Devon and the South West. Our butchers at Scorse Foods supply all our meat; most of which comes from farms across the West Country. Our meat is all Red Tractor Farm Assured, some is organic and all raised to high welfare standards.

Total Produce supply our fruit and vegetables; over 50% grown in the West Country. All our eggs are Free Range and freshly laid in farms across Devon and Cornwall.

As for dairy produce, our ice-cream is made in Plympton by Langage Farm and our yogurts are made by Yeo Valley. Our cheese is made by Wykes of Somerset and all our milk comes from local farms too. Check our website for further information.

Devon Norse work closely with Environmental Health, Trading Standards and our suppliers to ensure we are only using the best and safest ingredients.

Over recent years, Trading Standards have tested our food for Pesticides, Allergens, Species and DNA content and we are delighted that all results have been satisfactory for your peace of mind.

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-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 PETAILS

Income-based Jobseeker's Allowance

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Each year Devon produces

enough eggs for 80

million family

breakfasts.



