

INDEPENDENT CATERING | E D U C AT E R L I M I T E D

Made in your school kitchen! We prepare and cook all our menu items, so if you need to know the ingredients - please ask All our meals are made daily from fresh locally sourced and seasonal produce from Kent

WEEK

DUE TO CURRENT SUPPLY RISKS, ALLERGENS MAY BE SUBJECT TO CHANGE

	MONDAY 4 SEPTEMBER	TUESDAY 5 SEPTEMBER	WEDNESDAY 6 SEPTEMBER	THURSDAY 7 SEPTEMBER	FRIDAY 8 SEPTEMBER
MAIN	Breaded Chicken Steak (1)	Spaghetti Bolognaise with Garlic Bread (1, 8)	Roast Turkey with Yorkshire Pudding (1, 7, 9)	Cottage Pie	Fishfingers (1, 4)
VEGGIE	Crispy Quorn Nuggets (1)	Vegetable Kebab with New Potatoes	Tomato, Courgette and Basil Tartlet (1, 7, 9)	Cheese and Tomato Pizza with Potato Wedges (1, 8, 9)	Homemade Vegetable Spring Roll (1, 8)
PASTA	Fresh Pesto and Pea Spirals (1)		Salmon and Dill Pasta (1, 4)	Co	Roasted Pepper Twists (1)
POTATO		Jacket Potato with Topping of the Day	Co	Jacket Potato with Topping of the Day	
Sides	Cubed Potatoes, BBQ Beans and Sweetcorn	Fresh Carrots and Green Beans	Roast Potatoes, Fresh Broccoli and Mixed Roasted Vegetables	Garden Peas and Chef's Salad	Chips, Baked Beans and Mushy Peas
DESSERI	Apple and Peach Crumble with Custard (1, 7, 9)	Banoffee Mousse (1, 9)	Raspberry Ripple Sponge with Custard (1, 7, 9)	Tutti Frutti Thursday	Ginger Oatie Cookie (1)

AVAILABLE DAILY - HOMEMADE WHOLEMEAL BREAD • FRUITY YOGHURT • JELLY • FRESH FRUIT • CHEESE AND BISCUITS • FRESH SALAD BAR

ALLERGEN KEY

1 CEREALS CONTAINING GLUTEN

3 MOLLUSCS

5 PEANUTS

9 MILK

11 MUSTARD

13 SESAME

2 CRUSTACEANS

6 NUTS 4 FISH

8 SOYBEANS

7 EGGS

10 CELERY

12 LUPIN

14 SULPHUR DIOXIDE

*ALL OUR MENUS ARE TREE NUT AND PEANUT FREE

INGREDIENTS CONTAINING GLUTEN (INDICATED BY THE NUMBER 1 ON THE MENU) WILL CONTAIN WHEAT, OATS, BARLEY, SPELT, RYE OR KAMUT, OR A COMBINATION THEREOF. IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING

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MONDAY 11 SEPTEMBER	TUESDAY 12 SEPTEMBER	WEDNESDAY 13 SEPTEMBER	THURSDAY 14 SEPTEMBER	FRIDAY 15 SEPTEMBER
Baked Cumberland Sausages with Gravy (1, 14)	Turkey Tacos with Rice	Slow Roasted Beef	Chicken and Tomato Pasta Bake (1, 9)	Breaded Fish (1, 4)
Baked Vegetarian Sausages with Gravy (1)	Mixed Vegetable Cobbler (1)	Broccoli and Cauliflower Cheese Filled Yorkshire (1, 7, 9)	Biryani Stuffed Pepper	Cheese and Onion Pasty (1, 9)
Sweet Red Pepper Pasta (1)	Co	Fresh Pesto Linguine (1)	Co	Chunky Tomato Pasta (1)
	Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day	
Mashed Potato, Roasted Butternut Squash and Green Beans	Fresh Broccoli and Sweetcom	Roast Potatoes, Fresh Savoy Cabbage and Carrots	Mixed Roasted Vegetables and Garden Peas	Chips, Baked Beans and Mushy Peas
Lemon Shortbread Finger with Fruit Wedges (1)	Strawberry Jelly Mousse (9)	Orange and Blueberry Sponge with Custard (1, 7, 9)	Tutti Frutti Thursday	Apricot Flap Jack (1)

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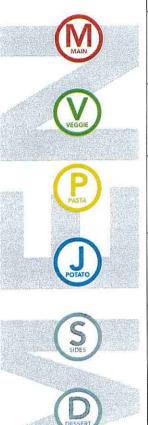


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MONDAY 18 SEPTEMBER	TUESDAY 19 SEPTEMBER	WEDNESDAY 20 SEPTEMBER	THURSDAY 21 SEPTEMBER	FRIDAY 22 SEPTEMBER
Chicken Curry with Rice and Poppadum (1)	Beef Lasagne with Herby Bread (1, 8, 9)	Roast Gammon with Pineapple		Fish Fingers (1, 4)
Summer Vegetable Ratatouille	Sweet Potato and Carrot Rosti with New Potatoes	Cheesy Leek and Potato Pie (1, 9)		Mixed Vegetable Wrap (1)
Tomato Twirls (1)		Roasted Pepper Pasta (1)	DINOSAUR DAY	Summer Vegetable Cannellon (1, 9)
	Jacket Potato with Topping of the Day		Brontosaurus Burger in a Bun (1, 8, 10, 11, 14) Diplodocus Vegetarian Burger in a Bun (1)	
Handmade Onion Bhaji and Green Beans	Fresh Broccoli and Sweetcorn	Roast Potatoes, Fresh Carrots and Savoy Cabbage	Jurassic Jacket Potato with Choice of Fillings Velociraptor Potato Wedges, Stegosaurus Stack a Burger from our Salad Bar	Chips, Baked Beans and Garden Peas
Chocolate Brownie with Orange Wedges (1, 7)	Cinnamon Sponge with Custard (1, 7, 9)	Peach Strudel with Custard (1, 7, 9)	Ice Age Lolly	Strawberry Cupcake (1, 7)

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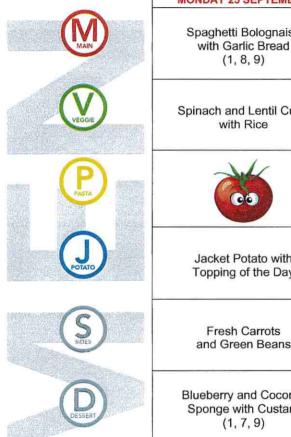
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MONDAY 25 SEPTEMBER	TUESDAY 26 SEPTEMBER	WEDNESDAY 27 SEPTEMBER	THURSDAY 28 SEPTEMBER	FRIDAY 29 SEPTEMBER
Spaghetti Bolognaise with Garlic Bread (1, 8, 9)	Meat Feast Pizza (1, 8, 9)	Roast Turkey with Yorkshire Pudding (1, 7, 9)	Beef and Bean Burrito with Rice (1)	Breaded Fish (1, 4)
Spinach and Lentil Curry with Rice	Cheese and Tomato Pizza (1, 8, 9)	Local Kentish Vegetable Pie Topped with Filo Pastry (1)	Roasted Stir Fry Vegetables with Noodles (1, 7, 8)	Cheese and Onion Pinwheel (1, 9)
	Salmon Lasagne with a Cheesy Topping (1, 4, 9)		Macaroni Cheese (1, 9, 11)	
Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day
Fresh Carrots and Green Beans	Cubed Potatoes, Coleslaw (7) and Sweetcorn	Roast Potatoes, Fresh Medley of Vegetables	Fresh Carrots and Broccoli	Chips, Baked Beans and Garden Peas
Blueberry and Coconut Sponge with Custard (1, 7, 9)	Mixed Fruit Cheesecake (1, 9)	Chocolate Sponge with Chocolate Sauce (1, 7, 9)	Tutti Frutti Thursday	Orange Oatie Cookie (1)

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	MONDAY 2 OCTOBER	TUESDAY 3 OCTOBER	WEDNESDAY 4 OCTOBER	THURSDAY 5 OCTOBER	FRIDAY 6 OCTOBER
TANK PROPERTY.	Chicken Fajitas with Savoury Rice (1)	Chinese Style Chicken with Noodles and Prawn Cracker (1, 2, 7, 8)	Slow Roast Beef		Fish Fingers (1, 4)
144 144	Vegetable Moussaka (1, 9, 11)	Mixed Vegetable Cottage Pie with a Sweet Potato Topping	Mushroom, Spinach and Cheese Wellington (1, 9)		Handmade Vegetable Burger in a Bun (1)
		Tomato and Basil Pasta (1)			
	Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day	Superman Pork Sausage in a Roll (1, 14) Spider Man Veg Sausage in a Roll (1)	Jacket Potato with Topping of the Day
	Fresh Broccoli and Sweetcorn	Fresh Stir Fry Vegetables and Green Beans	Roast Potatoes, Fresh Carrots and Cauliflower Gratin (9)	Captain America Mac n' Cheese (1, 9, 11) Wonder Woman Potato Wedges, Wolverine Salads and Captain Marvel Peas	Chips, Baked Beans and Mushy Peas
	Mixed Berry and Apple Crumble with Custard (1, 7, 9)	National Fruit Day at School	Pineapple Upside Down Cake with Custard (1, 7, 9)	Batman Ice Cream and Fruit Wedges (9)	Chocolate Brownie Cookie (1, 7)

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MAIN	
VEGGIE	
PASTA	
SiDES	
DESSERT	

MONDAY 9 OCTOBER	TUESDAY 10 OCTOBER	WEDNESDAY 11 OCTOBER	THURSDAY 12 OCTOBER	FRIDAY 13 OCTOBER
Beef Bolognaise Pasta Bake (1, 9)	Chicken Taco's with Rice	Roast Gammon with Pineapple	Chicken and Vegetable Pie with a Mashed Potato Topping	Breaded Fish (1, 4)
Leek and Butternut Squash Risotto	Vegetarian Toad in the Hole with New Potatoes and Gravy (1, 7, 9)	Tomato and Caramelised Red Onion Tart (1, 7, 9)	Baked Veggie Korma with Rice	Cheese and Tomato Pitta Slice (1, 9)
	3 Cheese Pasta (1, 9, 11)		Chunky Tomato Spirals (1)	
Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day
Roasted Butternut Squash and Green Beans	Fresh Broccoli and Sweetcorn	Roast Potatoes, Fresh Medley of Vegetables	Fresh Carrots and Savoy Cabbage	Chips, Baked Beans and Garden Peas
Pear Sponge and Custard (1, 7, 9)	Pink Jam Slice (1, 7)	Fruit Sponge and Custard (1, 7, 9)	Tutti Frutti Thursday	Apricot Cupcake (1, 7)

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MONDAY 16 OCTOBER	TUESDAY 17 OCTOBER	WEDNESDAY 18 OCTOBER	THURSDAY 19 OCTOBER	FRIDAY 20 OCTOBER
Sticky BBQ Chicken with Rice (14)	Meatballs in a Herby Tomato Sauce with Spaghetti (1)	Slow Roast Beef	Handmade Sausage Roll (1, 8)	Fishfingers (1, 4)
Sweet Potato and Spinach Lasagne (1, 9, 11)	Mixed Bean and Vegetable Chilli with Rice	Roasted Vegetable Bake with a Herby Crumble (1)	Cheese and Onion Pinwheel (1, 9)	Crispy Quorn Dippers (1)
Mac n' Cheese (1, 9, 11)		Tomato and Basil Pasta (1)		Fresh Pesto and Pea Twirls (1)
	Jacket Potato with Topping of the Day		Jacket Potato with Topping of the Day	
Fruity Slaw (7) and Green Beans	Fresh Broccoli and Sweetcorn	Roast Potatoes, Fresh Carrots and Savoy Cabbage	Chef's Mixed Salad and Garden Peas	Chips, Baked Beans and Mushy Peas
Peach Strudel with Custard (1, 7, 9)	Strawberry and Jelly Mousse (9)	Chocolate Orange Sponge with Custard (1, 7, 9)	Tutti Frutti Thursday	Chef's Surprise

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