

# INDEPENDENT CATERING

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



## MONDAY 2 SEPTEMBER

## TUESDAY 3 SEPTEMBER

## WEDNESDAY 4 SEPTEMBER

## THURSDAY 5 SEPTEMBER

## FRIDAY 6 SEPTEMBER



HOLIDAY

Chicken Pie with a Potato Topping (10)

Butternut Squash and Chickpea Tagine with Cous Cous (1, 10)

Vegetable Bolognese Pasta (1)



Fresh Carrots and Green Beans

Apple and Raisin Sponge with Custard (1, 7, 8, 9, 14)

Caramelised Red Onion Bread (1, 7, 8, 9)

Roast Beef and Yorkshire Pudding (1, 7, 9)

Cherry Tomato and Cheese Flan (1, 7, 9)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Roast Potatoes, Fresh Savoy Cabbage and Cauliflower Gratin (1, 9)

Syrup Sponge and Custard (1, 7, 8, 9)

Sundried Tomato Bread (1, 7, 8, 9)

Mexican Style Chicken with Rice and Nachos

Oriental Mixed Vegetable Noodles (1, 7, 8)

Mac 'n' Cheese (1, 9)



Fresh Broccoli and Selection of Mexican Salad

TUTTI FRUTTITHURSDAY

Black Olive Bread (1, 7, 8, 9)

Bubble Coated Fish (4)

Baked Sweet Potato and Bean Wrap (1, 9)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Chips, Peas and Tomato Salsa

Strawberry Muffin (1, 7)

Herby Bread (1, 7, 8, 9)

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

## ALLERGEN KEY

1 Cereals containing gluten  
2 Crustaceans  
3 Molluscs

4 Fish  
5 Peanuts  
6 Nuts

7 Eggs  
8 Soybeans  
9 Milk

10 Celery  
11 Mustard  
12 Lupin

13 Sesame  
14 Sulphur Dioxide



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## MONDAY 9 SEPTEMBER

## TUESDAY 10 SEPTEMBER

## WEDNESDAY 11 SEPTEMBER

## THURSDAY 12 SEPTEMBER

## FRIDAY 13 SEPTEMBER



Organic Spaghetti Bolognaise  
(1)

Chicken Fajitas  
(1)

Roast Gammon  
with Pineapple

Mild Turkey Curry  
with Rice and Poppadum  
(1)

Beefburger in a Bun  
(1, 8, 13, 14)



Roasted Jerk Vegetables  
and Rice

Butternut Squash  
and Carrot Rosti

Yorkshire Pudding  
filled with Cauliflower and  
Broccoli Cheese  
(1, 7, 9)

Mixed Vegetable Omelette  
(7, 9)

Cheese and Tomato Baked Pitta  
(1, 9)



Fresh Pesto Pasta  
(1)



Tomato and Fresh Basil Pasta  
(1)



Salmon and Chive Pasta  
(1, 4, 9)



Filled Baked Jacket Potato  
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choice of toppings



Filled Baked Jacket Potato  
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Garden Peas and  
Fresh Cauliflower

Herby New Potatoes, Fresh  
Broccoli, Chef's Mixed Salad

Roast Potatoes,  
Fresh Cabbage and Carrots

Vegetable Bhaji  
and Sweetcorn

Chips, Baked Beans  
and Mushy Peas



Fruit Sponge  
and Custard  
(1, 7, 8, 9)

Chocolate and Orange Mousse  
with Fruit Wedges  
(9)

Cherry Shortcake  
and Custard  
(1, 7, 8, 9)

TUTTI FRUTTITHURSDAY

Oat Cookie  
(1)



Garlic Bread  
(1, 7, 8, 9)

Tomato and Oregano Bread  
(1, 7, 8, 9)

Sage and Apple Bread  
(1, 7, 8, 9)

Plaited Bread  
(1, 7, 8, 9)

Green Olive Bread  
(1, 7, 8, 9)

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## MONDAY 16 SEPTEMBER

Oriental Style Chicken with Noodles and Prawn Crackers  
(1, 4, 7)

Sweet Potato and Spinach Lasagne  
(1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Fresh Carrots and Green Beans

Banana Loaf and Custard  
(1, 7, 8, 9)

Farmhouse Loaf  
(1, 7, 8, 9)

## TUESDAY 17 SEPTEMBER

Meat Feast Pizza  
(1, 8, 9)

Cheese and Tomato Pizza  
(1, 8, 9)

Mediterranean Pasta Bake  
(1)



Warm Potato Salad, Homemade Slaw, Sweetcorn  
(7, 9, 11)

Lemon and Orange Cupcake  
(1, 7)

Mini Garlic Doughballs  
(1, 7, 8, 9)

## WEDNESDAY 18 SEPTEMBER

Roast Chicken with Stuffing Balls  
(1, 7, 8, 9)

Cheese and Onion Pinwheel  
(1, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Roast Potatoes, Fresh Cauliflower and Broccoli

Chocolate Pudding and Chocolate Sauce  
(1, 7, 9)

Tarragon Bread  
(1, 7, 8, 9)

## THURSDAY 19 SEPTEMBER

Meatballs in a Tomato Sauce with Penne Pasta  
(1, 7)

Vegetable and Rice Burrito  
(1)

Mac n' Cheese  
(1, 9)



Fresh Carrots and Garden Peas

TUTTI FRUTTI THURSDAY

Herby Bread  
(1, 7, 8, 9)

## FRIDAY 20 SEPTEMBER

100% Cod Fishfingers  
(1, 4)

Quorn Dipper with a BBQ Sauce  
(1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Chips, Baked Beans and a Tomato Relish and Chefs Salad

Surprise Fruity Flapjack  
(1)

Sundried Tomato Bread  
(1, 7, 8, 9)

AVAILABLE DAILY - HOMEMADE WHOLEMEAL BREAD • FRUITY YOGHURT • CHEESE AND BISCUITS • FRESH SALAD BARS

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4 Fish  
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6 Nuts

7 Eggs  
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9 Milk

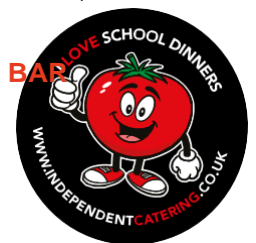
10 Celery  
11 Mustard  
12 Lupin

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## MONDAY 23 SEPTEMBER

Chicken Enchiladas  
with Rice  
(1)

Vegetable Pad Thai  
(1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings

Fresh Roasted Butternut  
Squash and Garden Peas

Sticky Toffee Pudding  
with Custard  
(1, 7, 8, 9, 14)

Cheese and Onion Bread  
(1, 7, 8, 9)

## TUESDAY 24 SEPTEMBER

Chunky Beef Pie  
with Mashed Potato  
(1, 10)

Golden Vegetable  
Cottage Pie (10)

Creamy Tomato Pasta Shells  
(1, 9)



Fresh Savoy Cabbage and  
Cauliflower Gratin  
(1, 9)

Frozen Yoghurt with  
Fruit Wedges  
(9)

Sundried Tomato Bread  
(1, 7, 8, 9)

## WEDNESDAY 25 SEPTEMBER

Jerk Chicken with  
Jolloff Rice

Cheese, Leek and  
Potato Pie  
(1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings

Fresh Carrots and Green  
Beans

Ginger Sponge  
with Custard  
(1, 7, 8, 9)

Rosemary Bread  
(1, 7, 8, 9)

## THURSDAY 26 SEPTEMBER

Organic Beef Lasagne  
(1, 7, 9)

Sweet Potato and Chickpea  
Korma with Rice

3 Cheese Pasta Bake  
(1, 9)



Fresh Broccoli  
and Sweetcorn

TUTTI FRUTTITHURSDAY

Garlic Bread  
(1, 7, 8, 9)

## FRIDAY 27 SEPTEMBER

Bubble Coated Fish Fillet  
(4)

Mexican Vegetable  
Tortilla Stack  
(1)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings

Chips, Baked Beans  
and Fruity Slaw  
(7, 9, 11, 14)

Homemade Strawberry Mousse  
with Fruit Wedges  
(9)

Pesto Bread  
(1, 7, 8, 9)

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7 Eggs  
8 Soybeans  
9 Milk

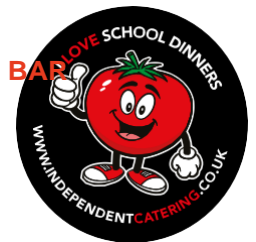
10 Celery  
11 Mustard  
12 Lupin

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## MONDAY 30 SEPTEMBER

## TUESDAY 1 OCTOBER

## WEDNESDAY 2 OCTOBER

## THURSDAY 3 OCTOBER AMERICAN THEME DAY

## FRIDAY 4 OCTOBER



Organic Pasta Bolognese Bake  
(1)

Homemade Sausage Pinwheel  
(1, 8)

Roast Beef and  
Yorkshire Pudding  
(1, 7, 9)



100% Cod Fishfingers  
(1, 4)



Roasted Vegetable Risotto  
(10)

Homemade Vegetarian  
Sausage Roll  
(1, 7, 9)

Bean and Vegetable Goulash  
with Mini Dumplings  
(1, 8, 10)

Mixed Bean and Rice Burrito  
(1)



Salmon and Dill Pasta  
(1, 4, 9)



Arrabiata Pasta  
(1)

Stack a Burger in a Bun,  
Lettuce, Tomato, Gherkin and  
Braised Onions  
(1, 8, 13, 14)

Homemade Tomato Sauce  
and Pasta Twirls  
(1)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings



Vegetarian Stack a Burger  
in a Bun, Lettuce, Tomato,  
Gherkin and Braised Onions  
(1, 8, 13)



Chefs Salad and  
Green Beans

Homemade Herby Potatoes,  
Fresh Broccoli and  
Baked Beans

Roast Potatoes, Carrots and  
Savoy Cabbage

Filled Baked Jacket Potato  
Homemade Potato Wedges,  
BBQ Mixed Beans  
and Sweetcorn

Chips, Garden Peas  
and a Fruity Slaw  
(7, 9, 11, 14)



Treacle Tart  
and Custard  
(1, 7, 8, 9)

Raspberry Mousse  
with Fruit Wedges  
(9)

Pineapple Upside Down Cake  
and Custard  
(1, 7, 8, 9)

Blueberry Muffin (1, 7)

Carrot Cake  
with an Orange Frosting  
(1, 7)



Herby Bread  
(1, 7, 8, 9)

Sage and Apple Bread  
(1, 7, 8, 9)

Caramelised Red Onion  
(1, 7, 8, 9)



Black Olive Bread  
(1, 7, 8, 9)

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## MONDAY 7 OCTOBER

Jerk Chicken with  
Jolloff Rice

Mixed Vegetable Slice  
with New Potatoes  
(1)

Mac 'n' Cheese  
(1, 9)



Fresh Broccoli  
and Sweetcorn

Apple and Raspberry Strudel  
with Custard  
(1, 7, 8, 9)

Green Olive  
(1, 7, 8, 9)

## TUESDAY 8 OCTOBER

Meat Feast Pizza  
(1, 7, 8, 9)

Cheese and Tomato Pizza  
(1, 7, 8, 9)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings

Herby Potatoes,  
Chunky Coleslaw  
and Garden Peas  
(7, 9, 11)

Cinnamon Sponge with  
Butterscotch Sauce  
(1, 7, 8, 9)

Oregano Bread  
(1, 7, 8, 9)

## WEDNESDAY 9 OCTOBER

Mild Beef Curry with Naan  
Bread (1)

Butternut Squash  
and Chickpea Tagine  
(10)

Homemade Tomato  
Pasta Bake  
(1)



Roast Potatoes,  
Fresh Cabbage and Carrots

Pineapple Upside Down Cake  
with Custard  
(1, 7, 8, 9)

Sage Bread  
(1, 7, 8, 9)

## THURSDAY 10 OCTOBER

Sticky BBQ Chicken with  
Homemade Potato Wedges  
(14)

Homemade Vegetable  
Spring Roll with Rice  
and Sweet Chilli Sauce  
(1)



Filled Baked Jacket Potato  
Please see our blackboard for  
choice of toppings

Fresh Broccoli and  
Roasted Sweet Potato

TUTTI FRUTTI THURSDAY

Beetroot Bread  
(1, 7, 8, 9)

## FRIDAY 11 OCTOBER

Bubble Coated Fish  
(4)

Falafel Kebab  
with a Sweet Chilli Sauce  
(7, 14)

Creamy Vegetable Pasta  
(1, 9)



Chips, Baked Beans  
and Mushy Peas

Blueberry Cup Cake  
(1, 7)

Farmhouse Loaf  
(1, 7, 8, 9)

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## MONDAY 14 OCTOBER

Mild Beef Curry with Rice and Poppadum's (1)

Fresh Mixed Vegetable Casserole with a Herby Scone (1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Vegetable Bhaji and Fresh Carrots

Pear Sponge with Custard (1, 7, 8, 9)

Naan Bread (1, 7, 8, 9)

## TUESDAY 15 OCTOBER

Red Tractor Oven Baked Sausages with Gravy (1, 8)

Vegetarian Oven Baked Sausages with Gravy (1, 7, 9)

Mediterranean Pasta Bows (1)



Mashed Potato, Roasted Butternut Squash and Garden Peas

Apple and Peach Crumble with Custard (1, 7, 8, 9)

Herby Bread (1, 7, 8, 9)

## WEDNESDAY 16 OCTOBER

Roast Chicken with Stuffing Balls (1, 7, 8, 9)

Tortilla Quiche (1, 7, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Roast Potatoes, Fresh Broccoli and Mashed Swede

Lemon Drizzle Cake with a Lemon Sauce (1, 7)

Black Olive Bread (1, 7, 8, 9)

## THURSDAY 17 OCTOBER

Organic Mild Chilli Beef in a Taco Boat (1)

Mixed Vegetable and Bean Wrap (1)

3 Cheese Pasta Bake (1, 9)



Homemade Potato Wedges, Fresh Carrots and Green Beans

TUTTI FRUTTITHURSDAY

Tomato and Oregano Bread (1, 7, 8, 9)

## FRIDAY 18 OCTOBER

Bubble Coated Fish (4)

Homemade Cheese and Onion Pastry (1, 9)



Filled Baked Jacket Potato  
Please see our blackboard for choice of toppings

Chips, Baked Beans and Mushy Peas

Lemon Mousse with a Shortbread Finger (1, 9)

Pesto Bread (1, 7, 8, 9)

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