

# 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 5TH JUNE

## TUESDAY 6TH JUNE

## WEDNESDAY 7TH JUNE

## THURSDAY 8TH JUNE

## FRIDAY 9TH JUNE



BBQ Chicken with Rice (14)

Beef Meatballs in a Fresh Tomato and Basil Sauce Served with Spaghetti (1, 7)

Roast Chicken with Yorkshire Pudding (1, 7, 9)

British Lamb Shepherds Pie

Crispy Battered Cod Fillet (1, 4, 9, 11)



Spinach and Butternut Squash Lasagne (1, 9)

Mixed Bean and Vegetable Chilli with Rice

Cauliflower and Broccoli Bake with a Wholemeal Topping (1, 9, 10, 11)

Cheese and Tomato Folded Pizza (1, 7, 8) with Homemade Herby Potatoes

Homemade Vegetable Pasty (1, 10, 11)



Homemade Tomato Penne Pasta (1)

Spring Vegetable Bolognese Pasta (1)

Spinach and Feta Pasta Bows (1, 9)

Roasted Mediterranean Vegetable Pasta (1)

Creamy Tomato Twirls (1, 9)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn

Chef's Salad and Green Beans

Roast Potatoes, Roasted Butternut Squash and Fresh Broccoli

Fresh Carrots and Garden Peas

Chips, Baked Beans, Mushy Peas



Apple Pie and Custard (1, 7, 8, 9)

TUTTI FRUTTI TUESDAY

Orange Drizzle Sponge and Custard (1, 7, 8, 9)

American Pancakes with Peaches and Cream (1, 7, 9)

Apricot and Raisin Flapjack (1, 14)

**AVAILABLE DAILY - HOMEMADE BREAD • FRUITY YOGHURT • CHEESE & 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 12TH JUNE



Mild Chicken Korma served with Rice and Naan Bread (1, 9, 14)



Ratatouille Wrap (1)



Macaroni Cheese (1, 9, 11)



Filled Baked Jacket Potato



Fresh Carrots and Green Beans



Banana and Chocolate Loaf and Chocolate Sauce (1, 7, 8, 9)

## TUESDAY 13TH JUNE

Herby Sausage Pinwheel (1)

Leek and Potato Layered Bake (1, 9, 11)

Creamy Tomato Twirls (1, 9)

Filled Baked Jacket Potato

Homemade Potato Wedges, Garden Peas and Fresh Kent Cauliflower

TUTTI FRUTTI TUESDAY

## WEDNESDAY 14TH JUNE

Roast British Beef with Yorkshire Pudding (1, 7, 9)

Spring Vegetable Wholemeal Pie (1, 10)

Arrabiata Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Carrots and Broccoli

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

## THURSDAY 15TH JUNE AROUND THE WORLD IN A DAY

Chicken Pitta with Greek Potatoes (1)



Cheese and Tomato Pizza with Herby Potatoes (Italy) (1, 7, 8)



Chinese Stir Fry Noodles with Prawn Crackers (1, 4, 7, 8)



Jacket Potato with Selection of Toppings from Mexico



Selection of Around the World Salads from our Salad Bar



The Ultimate American Jam Doughnut (1, 9)

## FRIDAY 16TH JUNE

Beefburger in a Bun (1, 9, 14)

Chickpea and Coriander Burger in a Bun (1)

Salmon and Chive Pasta (1, 4, 9)

Filled Baked Jacket Potato

Chips, Baked Beans and Chefs Salad, Braised Onions

Pineapple and Lime Muffin (1, 7)

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## MONDAY 19TH JUNE

## TUESDAY 20TH JUNE

## WEDNESDAY 21ST JUNE

## THURSDAY 22ND JUNE

## FRIDAY 23RD JUNE



Mild Chilli Con Carne with Nachos and Rice (1)



Stir Fry Vegetables in a Pitta Pocket with Noodles (1, 7, 8)



Homemade Tomato and Basil Pasta (1)



Filled Baked Jacket Potato



Fresh Cauliflower and Sweetcorn



Lemon Meringue Crunch (1, 7, 9)

Cumberland Sausages (1, 14) served with Homemade Herby Diced Potatoes

Light Green Thai Green Vegetable Curry served with Rice (14)

Spinach and Feta Pasta (1, 9)

Filled Baked Jacket Potato

Roasted Butternut Squash and Fresh Broccoli

TUTTI FRUTTI TUESDAY

Roast Chicken with Yorkshire Pudding (1, 7, 9)

Wholemeal Mixed Pepper Quiche (1, 7, 9, 11)

Vegetable Bolognese Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Carrots and Green Beans

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

Pulled Pork served in a BBQ Sauce in a Brioche Bun (1, 7, 9, 14)

Golden Veggie Shepherds Pie (10)

Cheesy Pasta Bows (1, 9, 11)

Filled Baked Jacket Potato

Warm New Potato Salad, Chefs Salad and Garden Peas

Chocolate Krispie Cake (1)

100% Cod Fish Fingers (1, 4)

Falafel Wrap served with Minted Yoghurt (1, 9)

Mixed Pepper Penne Pasta (1)

Filled Baked Jacket Potato

Chips, Baked Beans and Mushy Peas

Homemade Fruity Oat Cookie (1)

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## MONDAY 26TH JUNE

## TUESDAY 27TH JUNE

## WEDNESDAY 28TH JUNE

## THURSDAY 29TH JUNE

## FRIDAY 30TH JUNE



Oriental Chicken Stir Fry with Noodles (1, 7, 8)

Mexican Style Minced Beef Tacos served with Savoury Rice (1)

Roast Pork and Apple Sauce

Chicken and Summer Vegetable Wholemeal Pie (1, 10) with New Potatoes

Hot Dog in a Roll (1, 8)



Vegetable Paella (10)

Roast Vegetable Goulash with Cous Cous (1, 10)

Spring Roasted Vegetable Wellington (1)

Spinach and Mushroom Lasagne (1, 9, 11)

Vegetarian Hot Dog in a Roll (1, 7, 8)



3 Cheese Pasta Bows (1, 9, 11)

Ham and Mushroom Sauce served with Pasta (1, 9, 11)

Arrabiata Pasta (1)

Homemade Chunky Tomato Twirls (1)

Salmon, Dill and Lemon Pasta Shells (1, 4, 9, 11)



Filled Baked Jacket Potato



Fresh Broccoli and Kent Cauliflower

Fruity Slaw (7, 9, 11) and Sweetcorn

Roast Potatoes, Fresh Carrots and Whole Green Beans

Fresh Cabbage and Garden Peas

Chips, Baked Beans, Braised Onions and Tomato Relish



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

TUTTI FRUTTI TUESDAY

Sticky Toffee Pudding and Custard (1, 7, 8, 9)

Mixed Berry Mousse (9)

Chocolate and Orange Hob Nob (1, 9)

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## MONDAY 3RD JULY



Spaghetti Bolognese served with Wholemeal Garlic Bread (1, 8, 9, 10)



Sweet Potato and Chickpea Korma served with Rice (14)



Creamy Tomato Pasta Bows (1, 9)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn



Carrot Cake and Custard (1, 7, 8, 9)

## TUESDAY 4TH JULY

Honey Soy Chicken with Special Fried Rice and Prawn Crackers (1, 4, 8)

Shepherdess Pie

Macaroni Cheese (1, 9, 11)

Filled Baked Jacket Potato

Fresh Stir Fry Vegetables and Green Beans

TUTTI FRUTTI TUESDAY

## WEDNESDAY 5TH JULY

Roast British Beef with Yorkshire Pudding (1, 7, 9)

Summer Vegetable Pinwheel (1)

Fresh Tomato and Basil Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Carrots and Cabbage

Chocolate Sponge with Chocolate Sauce (1, 7, 8, 9)

## THURSDAY 6TH JULY

Home Made Sausage Roll served with Herby Potatoes (1)

Mixed Bean Vegetable Chilli Tortilla Basket (1, 10)

Roasted Mediterranean Vegetable Pasta (1)

Filled Baked Jacket Potato

Garden Peas and Chefs Mixed Salad

Fresh Strawberry Cheesecake (1, 8, 9)

## FRIDAY 7TH JULY

Crispy Battered Cod (1, 4, 9, 11)

Cheese and Red Onion Quiche (1, 7, 9, 11)

Pesto Pasta (1, 9, 14)

Filled Baked Jacket Potato

Chips, Baked Beans, Mushy Peas

Blueberry Granola Bar (1)

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## MONDAY 10TH JULY



Chicken Enchiladas and Savoury Rice (1)



Mixed Vegetable Chow Mein (1, 7)



Home Made Tomato Sauce served with Pasta Bows (1, 7)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn



Rainbow Cake and Custard (1, 7, 9)

## TUESDAY 11TH JULY

Beef Lasagne served with Wholemeal Garlic Bread (1, 8, 9, 11)

Vegetable Biryani (1)

Vegetable Bolognese Pasta (1, 10)

Filled Baked Jacket Potato

Seasoned Wedges, Chefs Mixed Salad, Garden Peas

TUTTI FRUTTI TUESDAY

## WEDNESDAY 12TH JULY

### Carvery Roast Day

Cheesy Leek Pie (1, 9, 11)

Mixed Pepper Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Carrots and Green Beans

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

## THURSDAY 13TH JULY

Turkey Tikka Masala with Pilau Rice and Mini Poppadums (1)

Roast Vegetable Pitta Pocket (1)

Fresh Tomato and Basil Penne Pasta (1)

Filled Baked Jacket Potato

Fresh Broccoli and Roasted Butternut Squash

Summer Fruit Pie and Custard (1, 7, 8, 9)

## FRIDAY 14TH JULY

Cheese Burger in a Bun (1, 9, 14)

Vegetarian Cheese Burger in a Bun (1, 7, 9)

Homemade Chunky Tomato Twirls (1)

Filled Baked Jacket Potato

Chips, Baked Beans, Homemade Coleslaw (7, 9, 11)

Fresh Strawberry Cupcake (1, 7)

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## MONDAY 17TH JULY



Beef Meatballs in a Fresh Tomato and Basil Sauce Served with Spaghetti (1, 7)



Mixed Bean and Vegetable Chilli with Rice



Macaroni Cheese (1)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn



Apple Pie and Custard (1, 7, 8, 9)

## TUESDAY 18TH JULY TEDDY BEARS PICNIC

Roast Chicken with Yorkshire Pudding (1, 7, 9)

Cauliflower and Broccoli Bake with a Wholemeal Topping (1, 9, 10, 11)

Spinach and Feta Pasta Bows (1, 7, 9)

Filled Baked Jacket Potato

Roast Potatoes, Roasted Butternut Squash and Fresh Broccoli

Orange Drizzle Sponge and Custard (1, 7, 8, 9)

## WEDNESDAY 19TH JULY



Choice of Finger Roll (1, 4, 9) with Chicken Nuggets (1, 7, 8, 9, 10) or Vegetarian Nuggets (1), Homemade Tomato Salsa with Nachos (1)

Carrot and Cucumber Sticks

Cheese Straws (1, 9)

Ice Cream (9) with Teddy Bear Biscuit (1, 9)



## THURSDAY 20TH JULY

British Lamb Shepherds Pie

Cheese and Tomato Pizza (1, 7, 8) with Homemade Herby Potatoes

Roasted Mediterranean Vegetable Pasta (1)

Filled Baked Jacket Potato

Fresh Carrots and Garden Peas

American Pancakes with Peaches and Cream (1, 7, 9)

## FRIDAY 21ST JULY

Crispy Battered Cod Fillet (1, 4)

Homemade Vegetable Pasty (1, 10, 11)

Creamy Tomato Twirls (1, 9)

Filled Baked Jacket Potato

Chips, Baked Beans, Mushy Peas

Apricot and Raisin Flapjack (1, 14)

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