

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 4TH SEPTEMBER

TUESDAY 5TH SEPTEMBER

WEDNESDAY 6TH SEPTEMBER

THURSDAY 7TH SEPTEMBER

FRIDAY 8TH SEPTEMBER



Oven Baked Sausages with Mashed Potato and Gravy (1, 14)



Vegetarian Baked Sausages with Mashed Potato (1, 7, 8)



Homemade Tomato Pasta Shells (1)



Filled Baked Jacket Potato



Fresh Broccoli and Cauliflower



American Pancakes with Peaches (1, 7, 9)

Mild Chilli Con Carne with Rice and Tortilla Chips (1)

Fresh Mixed Vegetable Risotto (10)

Pesto Pasta Twirls (1)

Filled Baked Jacket Potato

Mexican Style Salad and Green Beans

TUTTI FRUTTI TUESDAY

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

Cheese and Leek Wholemeal Pie (1, 9, 11)

Mediterranean Vegetable Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Carrots and Savoy Cabbage

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

Jerk Chicken with Savoury Rice (14)

Shepherdess Pie

Mac & Cheese (1, 9, 11)

Filled Baked Jacket Potato

Fresh Broccoli and Sweetcorn

Apricot Crumble and Custard (1, 7, 8, 9)

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

Cheese and Tomato Baked Pitta (1, 9)

Creamy Tomato Penne Pasta (1)

Filled Baked Jacket Potato

Chips, Baked Beans, Mushy Peas

Chocolate Krispie Cake (1)

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

ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER

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MONDAY 11TH SEPTEMBER

TUESDAY 12TH SEPTEMBER

WEDNESDAY 13TH SEPTEMBER

THURSDAY 14TH SEPTEMBER

FRIDAY 15TH SEPTEMBER



Sticky BBQ Chicken with Rice (14)

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

Roast Pork with Apple Sauce

Lamb Shepherd's Pie (10)

Beefburger in a Bun (1, 9, 14)



Sweet and Sour Stir Fry Vegetables with Noodles (1, 7, 8)

Mild Vegetable and Bean Green Thai Curry with Rice (14)

Cheese and Chive Tartlet (1, 7, 8, 11)

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

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



3 Cheese Pasta Bake (1, 9, 11)

Homemade Tomato and Basil Pasta Twirls (1)

Spinach and Feta Pasta Bows (1, 9)

Vegetable Bolognese Pasta (1)

Salmon and Chive Pasta (1, 4, 9)



Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Jacket Potato with Selection of Toppings from Mexico

Filled Baked Jacket Potato



Roasted Butternut Squash and Sweetcorn

Fresh Broccoli and Cauliflower Gratin

Roast Potatoes, Fresh Carrots and Green Beans

Chefs Salad and Peas

Chips, Baked Beans and Braised Onions



Lemon Drizzle Cake and Custard (1, 7, 8, 9)

TUTTI FRUTTI TUESDAY

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

Chocolate Mousse (9)

Pineapple and Lime Muffin (1, 7)

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

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4 Fish
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MONDAY 18TH SEPTEMBER

TUESDAY 19TH SEPTEMBER

WEDNESDAY 20TH SEPTEMBER

THURSDAY 21ST SEPTEMBER

FRIDAY 22ND SEPTEMBER



Mexican Style Turkey Tacos with Savoury Rice (1)

Herby Sausage Pinwheel with Homemade Potato Wedges (1)

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

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

100% Cod Fish Fingers (1, 4)



Spinach and Butternut Squash Cannelloni (1, 9)

Fresh Mixed Vegetable Casserole with New Potatoes

Yorkshire filled with Cauliflower and Broccoli Cheese (1, 7, 9, 10)

Roasted Jerk Vegetables with Rice (14)

Baked Sweet Potato and Bean Wrap (1)



Macaroni Cheese (1, 9, 11)

Roasted Vegetable Pasta (1)

Mixed Pepper Penne Pasta (1)

Homemade Tomato Pasta Bows (1)

Chunky Tomato Pasta Twirls (1)



Filled Baked Jacket Potato



Cabbage and Leek Medley and Sweetcorn

Fruity Slaw and Peas

Roast Potatoes, Fresh Carrots and Green Beans

Chef's Salad and Fresh Broccoli

Chips, Baked Beans and Mushy Peas



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

TUTTI FRUTTI TUESDAY

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

Homemade Fruit Fool with Shortbread Biscuit (1, 9)

Blueberry Cupcake (1, 7)

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

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MONDAY 25TH SEPTEMBER

TUESDAY 26TH SEPTEMBER

WEDNESDAY 27TH SEPTEMBER

THURSDAY 28TH SEPTEMBER

FRIDAY 29TH SEPTEMBER



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

Chicken Enchilada's with New Potatoes (1)

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

Mild Turkey Curry with Rice and Naan Bread (1)

Hot Dog in a Roll (1, 8)



Golden Vegetable Cottage Pie (10)

Stir Fry Vegetables in a Wholemeal Pitta Pocket with New Potatoes (1, 9)

Sweet Potato and Pepper Whirl (1)

Mediterranean Vegetable Lasagne (1, 9)

Chickpea and Corriander Burger in a Roll (1, 7, 8)



Mixed Vegetable Bolognaise Pasta Twirls (1)

Pesto Pasta Bows (1)

Homemade Tomato and Basil Pasta (1)

3 Cheese Pasta Bake (1, 9, 11)

Arrabiata Penne Pasta (1)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn

Fresh Carrots and Green Beans

Roast Potatoes, Mashed Swede and Fresh Broccoli

Baked Cauliflower Bhaji and Peas

Chips, Baked Beans, Braised Onions and Tomato Relish



Plum Crumble and Custard (1, 7, 8, 9)

TUTTI FRUTTI TUESDAY

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

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

Fruity Flapjack (1, 14)

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

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MONDAY 2ND OCTOBER



Mild Chicken Korma with Rice and Poppadum (1)



Ratatouille Wrap with Jacket Wedges (1)



Arabiata Pasta (1, 9, 11)



Filled Baked Jacket Potato



Roasted Butternut Squash and Peas



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

TUESDAY 3RD OCTOBER

Meat Feast Pizza with New Potatoes (1, 7, 8)

Sweet Potato and Chickpea Korma with Rice (14)

Vegetable Bolognaise Penne Pasta (1)

Filled Baked Jacket Potato

Chefs Salad and Green Beans

TUTTI FRUTTI TUESDAY

WEDNESDAY 4TH OCTOBER

Roast Pork with Apple Sauce

Roasted Vegetable Flan (1, 7, 9)

Creamy Tomato Pasta Twirls (1, 9)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Broccoli and Cauliflower

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



THURSDAY 5TH OCTOBER AMERICAN COLUMBUS DAY

Southern Style Chicken with Potato Wedges (1, 9)



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



Mac and Cheese (1, 9, 11)



Filled Baked Jacket Potato



American Style Salad Bar and Sweetcorn



Snickerdoodle Cake with Butterscotch Sauce (1, 7, 8, 9)

FRIDAY 6TH OCTOBER

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

Cheese and Red Onion Wholemeal Pasty (1, 9, 10)

Chunky Tomato Pasta Bows (1)

Filled Baked Jacket Potato

Chips, Baked Beans, Mushy Peas

Blueberry Granola Bar (1)

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

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MONDAY 9TH OCTOBER

TUESDAY 10TH OCTOBER

WEDNESDAY 11TH OCTOBER

THURSDAY 12TH OCTOBER

FRIDAY 13TH OCTOBER



Chinese Style Chicken Noodles with Prawn Crackers (1, 7, 8)

Chunky Beef Pie with Mashed Potato (1, 10)

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

Mild Beef Curry with Rice and Naan Bread (1)

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



Sweet Potato and Pea Frittata with New Potatoes (7, 9)

Vegetable and Bean Enchilada with Jacket Wedges (1)

Roasted Vegetable Wellington (1, 9)

Vegetable Casserole with a Wholemeal Herby Crust and New Potatoes (1, 10)

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



Mixed Pepper Pasta Twirls (1)

Macaroni Cheese (1, 9, 11)

Mediterranean Vegetable Pasta (1)

Homemade Tomato and Basil Pasta Shells (1)

Salmon and Dill Pasta Bows (1, 4, 9, 11)



Filled Baked Jacket Potato



Mixed Cabbage and Pak Choi and Sweetcorn

Fresh Broccoli and Cauliflower Gratin

Roast Potatoes, Fresh Cabbage and Carrots

Baked Onion Bhaji and Peas

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



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

TUTTI FRUTTI TUESDAY

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

St Clements Cheesecake (1, 8, 9)

Oatmeal Fruit Cookie (1)

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MONDAY 16TH OCTOBER

TUESDAY 17TH OCTOBER

WEDNESDAY 18TH OCTOBER

THURSDAY 19TH OCTOBER

FRIDAY 20TH OCTOBER



Traditional Beef Cottage Pie (10)

Homemade Sausage Roll with New Potatoes (1)

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

BBQ Pulled Chicken with Warm Potato Salad and Sundried Tomato Bread (1, 9, 14)

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



Spinach and Mushroom Lasagne (1, 9)

Vegetable Byriani with Naan Bread (1, 9, 14)

Cheese and Tomato Pinwheel (1, 7, 9)

Mixed Vegetable Chow Mein with Noodles (1, 7, 8)

Mexican Vegetable Tortilla Stack (1, 10)



Cheesy Pasta Bows (1, 9, 11)

Arrabiata Penne Pasta (1)

Chunky Tomato Pasta Twirls (1)

Homemade Tomato Sauce and Pasta Shells (1)

Pesto Pasta (1)



Filled Baked Jacket Potato



Fresh Broccoli and Cauliflower

Fresh Carrots and Peas

Roast Potatoes, Mashed Swede and Broccoli

Fruity Slaw and Sweetcorn

Chips, Baked Beans, Mushy Peas



Chocolate and Mandarin Muffin Cake with Custard (1, 7, 8, 9)

TUTTI FRUTTI TUESDAY

Sticky Ginger Cake and Custard (1, 7, 8, 9)

Lemon Shortbread with Ice Cream (1, 9)

Fruits of the Forest Fool (9)

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

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