

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 1ST JANUARY

TUESDAY 2ND JANUARY

WEDNESDAY 3RD JANUARY

THURSDAY 4TH JANUARY

FRIDAY 5TH JANUARY



HOLIDAY

HOLIDAY

HOLIDAY

HOLIDAY

Meat Feast Pizza (1, 8, 9)

Cheese and Tomato Pizza
(1, 8, 9)

Pesto Penne Pasta (1, 9)

Filled Baked Jacket Potato

Chips, Baked Beans
and Chefs Salad

Fruity 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

ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER

WWW.INDEPENDENTCATERING.CO.UK



INDEPENDENT CATERING



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

MONDAY 8TH JANUARY

TUESDAY 9TH JANUARY

WEDNESDAY 10TH JANUARY

THURSDAY 11TH JANUARY

FRIDAY 12TH JANUARY



Organic Beef Lasagne with
Garlic Bread (1,7,8,9)

Chicken and Leek Pie with
Mashed Potato (1, 10)

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

Homemade Turkey Meat Balls in
a Tomato Sauce with Spaghetti
and Wholemeal Garlic Bread
(1, 7, 8)

Hot Dog in a Roll (1, 9, 14)



Spinach and Butternut Squash
Lasagne (1, 9)

Chinese Vegetables in a
Warm Wrap with Rice (1)

Golden Vegetable Wellington
(1)

Shepherdess Pie (Potato)
(10)

Vegetarian Sausage in a Roll
(1)



Tomato and Basil Pasta Twirls
(1)

Winter Vegetable Pasta Bake
(1)

Creamy Tomato Pasta Bows
(1, 9)

Macaroni Cheese (1, 9)

Salmon and Chive Pasta Bake
(1, 4, 9, 11)



Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn

Savoy Cabbage and
Fresh Carrots

Roast Potatoes, Mashed Swede
and Carrot, Green Beans

Garden Peas and
Local Fresh Cauliflower

Chips, Baked Beans
and Braised Onions



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

TUTTI FRUTTI TUESDAY

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

Raspberry Mousse (9)

Wholemeal Oaty Cookie (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

WWW.INDEPENDENTCATERING.CO.UK



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 15TH JANUARY

TUESDAY 16TH JANUARY

WEDNESDAY 17TH JANUARY

THURSDAY 18TH JANUARY

FRIDAY 19TH JANUARY



Mexican Organic Beef Tacos with Savoury Rice (1)

Mince Lamb Hot Pot with New Potatoes (10)

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

100% Chicken Breast Goujons (1, 7, 8, 9)

100% Cod Fish Fingers (1, 4)



Vegetable Kebab with Wholemeal Pitta (1, 9)

Cheese and Tomato Pizza with Homemade Potato Wedges (1, 9)

Winter Vegetable and Bean Stew (10)

Vegetarian Goujons (1)

Cheese and Onion Pastry (1, 7, 9)



3 Cheese Pasta Bows (1, 9)

Spinach and Feta Pasta (1, 9)

Mediterranean Vegetable Pasta Twirls (1)

Chunky Tomato Pasta (1)

Pesto Pasta Shells (1, 9)



Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato



Crunchy Red Cabbage Slaw and Garden Peas

Fresh Broccoli and Sweetcorn

Roast Potatoes, Fresh Carrots and Cabbage

Homemade Potato Wedges, Rainbow Salad and Mini Corn on the Cob

Chips, Baked Beans, Mushy Peas



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

TUTTI FRUTTI TUESDAY

Mixed Fruit Lattice Tart and Custard (1, 7, 8, 9)

Jam Doughnut (1, 9)

Chocolate Krispie Cake (1)

AVAILABLE DAILY • HOMEMADE WHOLEMEAL 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

WWW.INDEPENDENTCATERING.CO.UK



INDEPENDENT CATERING



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

MONDAY 22ND JANUARY

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

Winter Vegetable
New Potato Bake (1, 9)

Tomato and Basil Pasta Shells
(1)

Filled Baked Jacket Potato

Mixed Green Salad
and Sweetcorn

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

TUESDAY 23RD JANUARY

Mild Turkey Korma with Rice
and Naan Bread (1)

Vegetable Pad Thai (1, 7, 8)

Macaroni Cheese (1, 9)

Filled Baked Jacket Potato

Onion Bhaji and Green Beans

TUTTI FRUTTI TUESDAY

WEDNESDAY 24TH JANUARY

Roast Pork with
Yorkshire Pudding and
Apple Sauce (1, 7, 9)

Cheese and Tomato Whirl (1, 9)

Roasted Vegetable Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes,
Fresh Cauliflower and
Fresh Broccoli

Pear and Apricot Pie
with Custard (1, 7, 8, 9)

THURSDAY 25TH JANUARY AUSTRALIA DAY

Australian Grilled
Chicken

Aussie
Veggie Burger (1)

Outback Pasta (Tomato) (1)

Filled Baked Jacket Potato

Potato Wedges,
Down Under Salad and
Chargrilled Roasted Vegetables

Mango Pavlova (7, 9)

FRIDAY 26TH JANUARY

Beefburger in a Bun (1, 9, 14)

Tortilla Quiche (1, 7, 9)

Pesto Pasta Twirls (1, 9)

Filled Baked Jacket Potato

Chips, Baked Beans, Braised
Onions and Tomato Relish

No Bake Chocolate Slice (1, 9)



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

WWW.INDEPENDENTCATERING.CO.UK



INDEPENDENT CATERING



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

MONDAY 29TH JANUARY



Jerk Chicken with Savoury Rice (1)



Cheese and Tomato Calzone (Folded Pizza) (1, 9)



Mushroom Spaghetti Pasta (1, 9)



Filled Baked Jacket Potato



Fruity Slaw and Sweetcorn



Frozen Yoghurt with a Fruit Puree (9)

TUESDAY 30TH JANUARY

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

Sweet Potato and Chickpea Korma with Rice and Naan Bread (1)

Chunky Tomato Pasta Twirls (1)

Filled Baked Jacket Potato

Roasted Root Vegetables and Garden Peas

TUTTI FRUTTI TUESDAY

WEDNESDAY 31ST JANUARY

Roast Turkey and Yorkshire Pudding (1, 7, 8, 9)

Roasted Root Vegetable Bake with a Herby Crust (1, 9)

Mixed Pepper Pasta (1)

Filled Baked Jacket Potato

Roast Potatoes, Fresh Mashed Swede and Fresh Broccoli

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

THURSDAY 1ST FEBRUARY

Meatball Muffin in a Chunky Tomato Sauce with Homemade Herby Potatoes

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

Mac and Cheese (1, 9)

Filled Baked Jacket Potato

Fresh Carrots and Green Beans

Lemon Shortbread with a Fruity Mousse (1, 9)

FRIDAY 2ND FEBRUARY

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

Mexican Vegetable Tortilla Stack (1, 9)

Mediterranean Vegetable Pasta (1)

Filled Baked Jacket Potato

Chips, Baked Beans and Mushy Peas

Blueberry Granola Bar (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

WWW.INDEPENDENTCATERING.CO.UK



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 FEBRUARY

TUESDAY 6TH FEBRUARY

WEDNESDAY 7TH FEBRUARY

THURSDAY 8TH FEBRUARY

FRIDAY 9TH FEBRUARY



Chicken Fajitas (1)

Homemade Sausage Roll (1, 8)

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

Oriental Style Chicken
with Noodles and
Prawn Crackers (1, 4, 7, 8)

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



Vegetable Spring Roll
with a Sweet Chilli
Sauce(1, 8, 14)

Cheese and Onion Whirl (1, 9)

Vegetarian Toad in the Hole
(1, 7, 9)

Mixed Vegetable Ratatouille
with New Potatoes

Mixed Spanish Omelette (7, 9)



Mixed Vegetable Pasta (1)

Tomato Pasta Bake (1)

Pesto Pasta (1, 9)

3 Cheese Pasta Twirls (1, 9)

Salmon and Lemon Pasta Bake
(1, 4, 9, 11)



Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato



Savoury Rice, Tomato Salsa
and Green Beans

Potato Wedges, Baked Beans
and Fresh Broccoli

Roast Potatoes, Fresh Carrots
and Green Cabbage

Homemade Stir Fry Vegetables
and Sweetcorn

Chips, Garden Peas
and Homemade Coleslaw
(7, 9, 11)



Scotch Pancakes with a
Fruity Sauce (1, 7, 9)

TUTTI FRUTTI TUESDAY

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

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

Apricot Cup Cake (1, 7, 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

ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER

WWW.INDEPENDENTCATERING.CO.UK

