

MONDAY 29 AUGUST

HOLIDAY

TUESDAY 30 AUGUST

HOLIDAY

WEDNESDAY 31 AUGUST

HOLIDAY

THURSDAY 1 SEPTEMBER

MAIN Traditional Herby Sausage Meat Plait with Red Onion Gravy,
Crushed Potatoes, Peas and Carrots

MAIN Giant Field Mushroom with Halloumi in a Pitta with Garlic Mayo Dressing
served with Potato Wedges, Rainbow Slaw and Leafy Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad and Cream

FRIDAY 2 SEPTEMBER

MAIN Jumbo Fish Finger Wrap with Tartar Sauce served with
Baked Beans or Mushy Peas or Chef's Salad

MAIN Spiced Bean Burger with Salad and Cheese Served with
Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Gingerbread Cookie

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESHUKBEEF



FRESHUKPORK



FREERANGEEGGS



ORGANICMILK



LOCALFRUIT&VEG



WHOLEMEALPASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

FEEDER SCHOOLS



MONDAY 5 SEPTEMBER

MAIN Three Cheese Macaroni Baked with Herby Crust Topping (and optional Bacon Bits) served with Ciabata Garlic Slice, Fresh Tomato Salad and Broccoli (VEGETARIAN)

MAIN Sun Dried Tomato Risotto with Baby Spinach, Baby Plum Tomatoes and Roasted Courgettes served with Ciabata Garlic Slice, Fresh Tomato Salad and Broccoli (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Peach, Apple and Berry Crumble Custard

TUESDAY 6 SEPTEMBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Wonky Berry Mousse

WEDNESDAY 7 SEPTEMBER

MAIN Roast Turkey with Wonky Roast Potatoes, Garlic Leeks, Courgettes and Cauliflower

MAIN Roasted Sweet Peppers stuffed with Butternut Squash Ragout topped with Herby Crumb with Wonky Roast Potatoes, Garlic Leeks, Courgettes and Cauliflower (VEGAN)

STREET FOOD OF THE DAY

DESSERT Mixed Berry Sponge with Custard

THURSDAY 8 SEPTEMBER

MAIN Chipotle Pork Meatballs in Spiced Sauce, Coriander Rice served with Fennel, Scented Cabbage and Green Beans

MAIN Ratatouille Stuffed Giant Mushroom topped with Cheddar served with Fennel, Scented Cabbage and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Lemon Meringue Pie

FRIDAY 9 SEPTEMBER

MAIN Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Spanish Style Frittata with Mediterranean Vegetables, Potato and Cheese served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Marble Cake and Custard

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MONDAY 12 SEPTEMBER

MAIN Rich Beef Ragout with Fresh Oregano and Spaghetti served with a Garlic Bread Shard, Fresh Carrots and Green Beans

MAIN Sweet Potato and Vegetable Empanada with a Tomato and Lime Salsa, Fresh Carrots and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Peach and Apple Strudel with Custard

TUESDAY 13 SEPTEMBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Lime Possett with Shortbread

WEDNESDAY 14 SEPTEMBER

MAIN Roast Beef with Yorkshire Pudding, Roast Potatoes, Kentish Greens and Cauliflower

MAIN Cheddar Cheese, Leek and Potato Shortcrust Pie served with Roast Potatoes, Kentish Greens and Cauliflower (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Lemon Sponge and Custard

THURSDAY 15 SEPTEMBER

MAIN Piri Piri Chicken Legs served with Baked Sweet Potato Wedges, Red Cabbage Slaw, and Baked Corn Cobs

MAIN Mixed Vegetable Moussaka served with Baked Sweet Potato Wedges, Red Cabbage Slaw, and Baked Corn Cobs (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Glazed Carrot Cake

FRIDAY 16 SEPTEMBER

MAIN Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Handmade Chickpea and Coriander Patty served in a bun with Fresh Tzatziki and Tomato Slice served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Chocolate Brownie and Cream

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MONDAY 19 SEPTEMBER

MAIN Traditional Baked Beef Lasagne with Garlic Bread served with Broccoli and Fresh Tomato Salad

MAIN Moroccan Chickpea and Squash Vegetable Tagine, with Crushed New Potatoes, Broccoli and Fresh Tomato Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Pineapple Upside Down Cake with Custard

TUESDAY 20 SEPTEMBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Key Lime Pie

WEDNESDAY 21 SEPTEMBER

MAIN Roast Turkey, served with skin on Rosemary Roast Potatoes, Roasted Pumpkin and Broccoli

MAIN Heritage Tomato and Caramelised Red Onion Tart with Balsamic served with skin on Rosemary Roast Potatoes, Roasted Pumpkin and Broccoli (VEGAN)

STREET FOOD OF THE DAY

DESSERT Chocolate Sponge and Custard

THURSDAY 22 SEPTEMBER

MAIN Best British Sausages with Thyme and Red Onion Gravy, served with New Season Potatoes, Garden Peas and Cauliflower

MAIN Stuffed Baked Courgettes topped with Cheddar Cheese with New Season Potatoes, Garden Peas and Cauliflower (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Oatie Apple and Berry Crumble

FRIDAY 23 SEPTEMBER

MAIN MSC Fish 1/4 Pounder Fish Burger in a bun served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Lightly Spiced Mixed Bean and Rice Burrito served with Baked Beans or Mushy Peas or Chef's Salad (VEGAN)

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad and Ice Cream

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESHUKBEEF



FRESHUKPORK



FREERANGEEGGS



ORGANICMILK



LOCALFRUIT&VEG



WHOLEMEALPASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

FEEDER SCHOOLS



MONDAY 26 SEPTEMBER

MAIN Hand Rolled Pork and Beef Meatballs with Thyme and Rosemary baked in a lightly spiced Tomato Sauce served with Wholemeal Pasta, Honey Baked Carrots and Broccoli

MAIN Pea and Leek Rissoto served with Honey Baked Carrots and Broccoli (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Peach and Apple Crumble with Custard

TUESDAY 27 SEPTEMBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad and Ice Cream

WEDNESDAY 28 SEPTEMBER

MAIN Roast Beef, Wonky Roast Potatoes, Kentish Cauliflower and Green Beans

MAIN Broccoli and Cauliflower Stuffed Yorkshire Pudding served with Wonky Roast Potatoes, Roasted Root Vegetables and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Dessert Marbled Chocolate Cake with Vanilla Sponge

THURSDAY 29 SEPTEMBER

MAIN Sticky Chipotle Pork Tacos with Rice topped with Guacamole served with Carrots and Green Beans

MAIN Mixed Bean Buritto with Chipotle Guacamole, Sour Cream and Salsa served with Carrots and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Banoffee Pie

FRIDAY 30 SEPTEMBER

MAIN Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Filo Tartlet layered with Brie, Cherry Tomatoes and Caramelised Onions served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Raspberry Ripple Cake With Custard

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

FEEDER SCHOOLS



MONDAY 3 OCTOBER

MAIN Chicken, Cheese Pasta Bake with Tarragon and Herb Crust served with Herb Baked Ciabatta, Tossed Rocket Leaves and Garlic Baked Courgettes

MAIN Biryani Stuffed Peppers, Tossed Rocket Leaves and Garlic Baked Courgettes (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Vanilla Sponge with Butterscotch Sauce

TUESDAY 4 OCTOBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Wonky Strawberry Cheesecake

WEDNESDAY 5 OCTOBER

MAIN Roast Turkey with Yorkshire Pudding served with Roast Potatoes, Roasted Vegetables and Broccoli

MAIN Shortcrust Vegetable Pie with Thyme Gravy, Roast Potatoes, Roasted Vegetables and Broccoli (VEGAN)

STREET FOOD OF THE DAY

DESSERT Apple and Blackberry Oatie Crumble with Custard

THURSDAY 6 OCTOBER

MAIN Pulled BBQ Pork Enchiladas with Mexican Rice, Potato Wedges, Mixed Beans and Corn, Crunchy Coleslaw

MAIN Vegetable Stacked Tortillas with Mexican Rice topped with Salsa and Sour Cream served with Potato Wedges, Mixed Beans and Corn, Crunchy Coleslaw (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Eton Mess

FRIDAY 7 OCTOBER

MAIN Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Red Leicester, Cheddar and Onion Turnover served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Chocolate Brownie

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MONDAY 10 OCTOBER

MAIN Rich Beef Lasagne with Fresh Oregano served with Garlic Bread Shard, Fresh Carrots and Broccoli

MAIN Asparagus, Pea and Sun Dried Tomato Rissoto with Garlic Bread Shard, Fresh Carrots and Broccoli (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Dorset Apple Sponge and Custard

TUESDAY 11 OCTOBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Strawberries and Ice Cream

WEDNESDAY 12 OCTOBER

MAIN Baked Gammon with Pineapple Served With Thyme Roasted Potatoes, Roasted Pumpkin and Kentish Greens

MAIN Vegetable Pie with Onion Gravy, Thyme Roasted Potatoes, Roasted Pumpkin and Kentish Greens (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Orange Sponge and Custard

THURSDAY 13 OCTOBER

MAIN Jerk Chicken Leg with Rice 'n' Peas served with Spiced Cucumber Salad and Blackened Corn Cobs

MAIN Spiced Mixed Vegetable Stack served with Spiced Cucumber Salad and Blackened Corn Cobs (VEGAN)

STREET FOOD OF THE DAY

DESSERT Pear and Apple Crumble served with Cream

FRIDAY 14 OCTOBER

MAIN Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Chickpea and Mint Falafel in a Folded Flatbread loaded with Crisp Salad and Mint Raita Dressing (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Layered Lemon Shortbread

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESHUKBEEF



FRESHUKPORK



FREERANGEEGGS



ORGANICMILK



LOCALFRUIT&VEG



WHOLEMEALPASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

FEEDER SCHOOLS



MONDAY 17 OCTOBER

MAIN Pork and Beef Meatballs in Arabiata Sauce with Penne Pasta served with Kentish Greens and Carrots

MAIN Leek and Butternut Canneloni Baked in a Rich Tomato Sauce served with Kentish Greens and Carrots (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Banoffee Mousse

TUESDAY 18 OCTOBER

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Chocolate and Orange Sponge and Custard

WEDNESDAY 19 OCTOBER

MAIN Roast Pork with Apple Sauce with Roast Potatoes, Fresh Cauliflower and Broccoli

MAIN Sweet Pepper and Spinach Quiche served with Roasted Potatoes, Fresh Cauliflower, and Broccoli (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Raspberry Ripple Cake with Custard

THURSDAY 20 OCTOBER

MAIN Traditional Herby Sausage Meat Plait with Red Onion Gravy, Crushed Potatoes, Peas and Carrots

MAIN Giant Field Mushroom with Halloumi in a Pitta with Garlic Mayo Dressing served with Potato Wedges with Rainbow Slaw and Leafy Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad and Cream

FRIDAY 21 OCTOBER

MAIN Jumbo Fish Finger Wrap with Tartar Sauce served with Baked Beans or Mushy Peas or Chef's Salad

MAIN Spiced Bean Burger with Salad and Cheese served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Gingerbread Cookie

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM