

# 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 Beef Sausages with Mashed Potato and Gravy (1, 14)

Mild Chilli Con Carne with Rice and Tortilla Chips (1,10)

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

Jerk Chicken with Savoury Rice (14)

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



Vegetarian Baked Sausages with Mashed Potato (1,7,8,9)

Fresh Mixed Vegetable Risotto (10)

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

Shepherdess Pie (1,7,8,9)

Cheese and Tomato Baked Pitta (1, 9)



Homemade Tomato Pasta (1,10)

Red Pesto Pasta Twirls (1,9,14)

Mediterranean Vegetable Pasta (1,10)

Mac & Cheese (1,7,9,10,11)

Tomato Penne Pasta (1,10)



Filled Baked Jacket Potato

Filled Baked Jacket Potato

Filled Baked Jacket Potato

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Fresh Broccoli and Cauliflower

Mexican Style Salad and Green Beans

Roast Potatoes, Fresh Carrots and Savoy Cabbage

Fresh Broccoli and Sweetcorn

Chips, Baked Beans, Mushy Peas



American Pancakes with Peaches (1, 7, 9)

TUTTI FRUTTI TUESDAY

Chocolate Krispie Cake (1)

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

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

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

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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  
(1,7,8,9,11)

Cheese and Tomato Pizza with  
Homemade Herby Potatoes  
(1, 7, 8, 9)

Homemade Vegetarian Burger  
in a Bun (1,7,8,9)



3 Cheese Pasta Bake  
(1,9,10,11)

Homemade Tomato and  
Basil Pasta Twirls  
(1,10)

Spinach and Feta Pasta  
(1,9,10)

Vegetable Bolognese Pasta  
(1,10)

Salmon and Chive Pasta  
(1,4,9,10)



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

Chocolate Mousse (9)

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

Pineapple and Lime Muffin (1, 7)

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6 Nuts

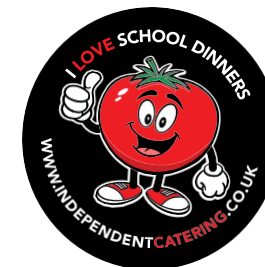
7 Eggs  
8 Soybeans  
9 Milk

10 Celery  
11 Mustard  
12 Lupin

13 Sesame  
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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 Pork Sausage Roll with Homemade Potato Wedges (1,7)

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

Spaghetti Bolognese with Wholemeal Garlic Bread (1,7,8,9,10)

100% Cod Fish Fingers (1, 4)



Spinach and Butternut Squash Cannelloni (1,7,9)

Fresh Mixed Vegetable Casserole with New Potatoes (10)

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 (1,7,9,10,11)

Roasted Vegetable Pasta (1,10)

Mixed Pepper Penne Pasta (1,10)

Homemade Tomato Pasta (1,10)

Chunky Tomato Pasta Twirls (1,10)



Filled Baked Jacket Potato

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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

Homemade Fruit Fool with Shortbread Biscuit (1, 9)

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

Blueberry Cupcake (1, 7)

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

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## MONDAY 25TH SEPTEMBER



Beef Meatballs in a Tomato and Basil Sauce with Spaghetti (1,7,8,9,10,11,14)



Golden Vegetable Cottage Pie (10)



Mixed Vegetable Bolognese Pasta Twirls (1,10)



Filled Baked Jacket Potato



Fresh Broccoli and Sweetcorn



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

## TUESDAY 26TH SEPTEMBER

Chicken Enchilada's with Rice (1,9)

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

Red Pesto Pasta (1,9,14)

Filled Baked Jacket Potato

Fresh Carrots and Green Beans

TUTTI FRUTTI TUESDAY

## WEDNESDAY 27TH SEPTEMBER

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

Sweet Potato and Pepper Whirl (1)

Homemade Tomato and Basil Pasta (1,10)

Filled Baked Jacket Potato

Roast Potatoes, Mashed Swede and Fresh Broccoli

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

## THURSDAY 28TH SEPTEMBER

Mild Turkey Curry with Rice and Naan Bread (1,6,9)

Mediterranean Vegetable Lasagne (1,7,9)

3 Cheese Pasta Bake (1,9,10,11)

Filled Baked Jacket Potato

Baked Cauliflower Bhaji and Peas

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

## FRIDAY 29TH SEPTEMBER

Beef Sausages in a Roll (1, 8)

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

Arrabiata Penne Pasta (1,10)

Filled Baked Jacket Potato

Chips, Baked Beans, Braised Onions and Tomato Relish

Fruity Flapjack (1, 14)

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## MONDAY 2ND OCTOBER



Mild Chicken Korma with Rice and Poppadum (1,6,9,14)



Ratatouille Wrap with Jacket Wedges (1)



Arabiata Pasta (1,9,10,11)



Filled Baked Jacket Potato



Roasted Butternut Squash and Peas



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

## TUESDAY 3RD OCTOBER

Cheese and Tomato Pizza with New Potatoes (1,7,8,9)

Sweet Potato and Chickpea Korma with Rice (6,9,14)

Vegetable Bolognaise Penne Pasta (1,10)

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 (1,9,10)

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 (1,7,9,11)



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 (1,10)

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 (1,3,7,8)

Chunky Beef Pie with Mashed Potato (1, 10)

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

Mild Beef Curry with Rice and Naan Bread (1,6,9)

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 (1,9)

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 (1,10)

Macaroni Cheese (1,7, 9,11)

Mediterranean Vegetable Pasta (1,10)

Homemade Tomato and Basil Pasta Shells (1,10)

Salmon and Dill Pasta (1,4, 9,10,11)



Filled Baked Jacket Potato

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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

St Clements Cheesecake (1,8,9)

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

Oatmeal Fruit Cookie (1)

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

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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 Pork 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 (1,7,9, 14)

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



Spinach and Mushroom Lasagne (1,7,9)

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 (1,9,10,11)

Arrabiata Penne Pasta (1,10)

Chunky Tomato Pasta Twirls (1,10)

Homemade Tomato Sauce and Pasta (1,10)

Red Pesto Pasta (1,9,14)



Filled Baked Jacket Potato

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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

Lemon Shortbread with Ice Cream (1,9)

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

Fruits of the Forest Fool (9)

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

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