

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

Toad in the Hole with Gravy
(1, 7, 8, 9, 14)

Vegetarian Toad in the Hole
with Gravy (1, 7, 8, 9)

Chunky Tomato Pasta Twirls (1)



Herby Diced Potatoes,
Sweetcorn and Garden Peas

Peach And Apple Crumble
with Custard (1, 7, 8, 9)

Meat Feast Pizza (1, 8, 9)

Cheese and Tomato Pizza
(1, 8, 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

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MONDAY 8TH JANUARY



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



Spinach and Butternut Squash Lasagne (1, 9)



Tomato and Basil Pasta Twirls (1)



TUESDAY 9TH JANUARY

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

Chinese Vegetables in a Warm Wrap with Rice (1)



Filled Baked Jacket Potato

Savoy Cabbage and Fresh Carrots

TUTTI FRUTTI TUESDAY

WEDNESDAY 10TH JANUARY

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

Golden Vegetable Wellington (1)

Creamy Tomato Pasta Bows (1, 9)



Roast Potatoes, Mashed Swede and Carrot, Green Beans

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

THURSDAY 11TH JANUARY

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

Shepherdess Pie (Potato) (10)



Filled Baked Jacket Potato

Garden Peas and Local Fresh Cauliflower

Raspberry Mousse (9)

FRIDAY 12TH JANUARY

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

Vegetarian Sausage in a Roll (1)

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



Chips, Baked Beans and Braised Onions

Wholemeal Oaty Cookie (1)

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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)



Mediterranean Vegetable Pasta Twirls (1)



Pesto Pasta Shells (1, 9)



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

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MONDAY 22ND JANUARY

TUESDAY 23RD JANUARY

WEDNESDAY 24TH JANUARY

THURSDAY 25TH JANUARY AUSTRALIA DAY

FRIDAY 26TH JANUARY



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

Mild Turkey Korma with Rice
and Naan Bread (1)

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

Chicken in a
Sticky BBQ Sauce (14)

Beefburger in a Bun (1, 9, 14)



Winter Vegetable
New Potato Bake (1, 9)

Vegetable Pad Thai (1, 7, 8)

Cheese and Tomato Whirl (1, 9)

Aussie
Veggie Burger (1)

Tortilla Quiche (1, 7, 9)



Macaroni Cheese (1, 9)



Outback Pasta (Tomato) (1)



Filled Baked Jacket Potato



Filled Baked Jacket Potato



Filled Baked Jacket Potato



Mixed Green Salad
and Sweetcorn

Onion Bhaji and Green Beans

Roast Potatoes,
Fresh Cauliflower and
Fresh Broccoli

Potato Wedges,
Down Under Salad and
Chargrilled Roasted Vegetables

Chips, Baked Beans, Braised
Onions and Tomato Relish



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

TUTTI FRUTTI TUESDAY

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



Mango Pavlova (7, 9)

No Bake Chocolate Slice (1, 9)

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MONDAY 29TH JANUARY



Jerk Chicken with Savoury Rice (1)



Cheese and Tomato Calzone (Folded Pizza) (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)



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)



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)



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)



Filled Baked Jacket Potato

Chips, Baked Beans and Mushy Peas

Blueberry Granola Bar (1)

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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 BBQ 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)



Pesto Pasta (1, 9)



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



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)

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