

MONDAY 31 AUGUST

BANK HOLIDAY

TUESDAY 1 SEPTEMBER

INSET DAY

WEDNESDAY 2 SEPTEMBER

INSET DAY

THURSDAY 3 SEPTEMBER

**MAIN Vegetarian Sausage (1) with Buttered New Potatoes,
Red Onion Gravy, and Green Beans (VEGAN)**

**MAIN Great British Sausage (1, 14) with Buttered New Potatoes,
Red Onion Gravy, and Green Beans**

DESSERT Apple and Berry Crumble (1, 8) with Custard (1, 7, 9)



STREET FOOD - GREEK - Chicken Souvlaki on Pitta (1) with Fresh Salad and Tzatziki Dip (9)

FRIDAY 4 SEPTEMBER

**MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)**

**MAIN Classic Hamburger with Salad and Pickles (1, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad**

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - BRITISH - Battered Fish and Chip Wrap (1, 4, 8) with Ketchup, served with Chefs Salad and Slaw (7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

**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



LOCAL FRUIT & VEG



WHOLEMEAL PASTA



INDEPENDENTCATERING.CO.UK

EDUCATERLIMITED.COM

MONDAY 7 SEPTEMBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT Lemon and Lime Cheesecake (1, 8, 9)



STREET FOOD - BRITISH - Home Made Sausage Roll (1, 7, 14) served with Smoked Paprika Wedges and Slaw (7)

TUESDAY 8 SEPTEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Plum and Apple Crumble (1, 8) with Vanilla Sauce (1, 7, 8, 9)



STREET FOOD - AMERICAN - Southern Style Sweet Chilli Chicken (1, 8) Hot Baguette (1, 7, 13) with Tomatoes and Red Onion served with Mixed Salad and Slaw (7)

WEDNESDAY 9 SEPTEMBER

MAIN Sage Roasted Beetroot, Red Onion and Cherry Tomatoes topped with Creamy Brie (9) served in a Crisp Filo Basket (1, 12) with Roast Potatoes,

Roasted Carrot and Celeriac with Green Cabbage (VEGETARIAN)

MAIN Roast Beef with Homemade Yorkshire Pudding (1, 7, 8, 9) Crisp Roast Potatoes, Roasted Carrot and Celeriac with Green Cabbage and Rich Gravy

DESSERT Chocolate Sponge (1, 7, 8) and Chocolate Sauce (1, 7, 8, 9)



STREET FOOD - CHINESE - Sweet and Sour Chicken (1) With Stir Fried Rice and Prawn Crackers (1, 2, 4, 8)

THURSDAY 10 SEPTEMBER

MAIN Vegetable and Bean Fajita Wrap (1) with Corns Cobs and Fried Greens (VEGAN)

MAIN Mild Jerk Chicken with Traditional Rice 'n' Peas served with Corn Cobs and Fried Greens

DESSERT Zesty Carrot Cake (1, 7, 8, 9)



STREET FOOD - KOREAN - Pulled Pork Bao Bun (1, 13) with Vegetable Noodles and Bok Choi (8)

FRIDAY 11 SEPTEMBER

MAIN Cheese, Onion and Vegetable Quiche (1, 7, 9) served with Chips, Beans and Chef's Salad (VEGETARIAN)

MAIN Handmade Smashed Beef Burger (1, 13) with Salad and Pickles and Cheesy Sauce served with Chips, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - MEXICAN - Mixed Vegetable and Bean Tacos topped with Salsa and served with Spicy Lime Slaw (7) and Chips

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

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 BEEF



FRESH PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA



INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MONDAY 14 SEPTEMBER

MAIN Thyme, Roasted Pumpkin, Squash and Sweet Potato Risotto
with Roasted Red Peppers (9) (VEGETARIAN)

MAIN Penne Pasta (1) and Beef Bolognese with
Garlic Bread (1, 8), Chef's Salad and Slaw (7)

DESSERT Pear and Berry Sponge (1, 7, 8) with Custard (1, 7, 8, 9)



STREET FOOD - PORTUGUESE - Piri-Piri Hot Dog (1, 11, 13) with Wedges and Mayo (7)

TUESDAY 15 SEPTEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Chilled Key Lime Pie (1, 8, 9)



STREET FOOD - KOREAN - Korean Chicken (8) and Noodles (1, 7) with Fresh Ginger and Stir Fried Chinese Leaf (8)

WEDNESDAY 16 SEPTEMBER

MAIN Baked Courgette and Bean Gratin (1, 8, 9) served with
Roast Potatoes and Seasonal Vegetables (VEGETARIAN)

MAIN Lemon, Thyme and Garlic Roast Chicken served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy

DESSERT Sticky Toffee Pudding and Toffee Sauce (1, 7, 9)



STREET FOOD - BRAZILIAN - Chunky Chilli Beef Nachos with Salsa and Sour Cream (9)

THURSDAY 17 SEPTEMBER

MAIN Vegetable and Bean Quesadillas (1, 8, 9) served with Mixed Rice topped with
Guacamole, Salsa and Sour Cream (9) served with Sweetcorn and Broccoli (VEGETARIAN)

MAIN Chunky Chicken Tacos served with Mixed Rice topped with Guacamole,
Salsa and Sour Cream (9) served with Sweetcorn and Broccoli

DESSERT Kentish Apple Cake (1, 7)



STREET FOOD - BRITISH - Best English Roast Meat Bap (1, 13) loaded with Stuffing (1) Roasties and Rich Gravy

FRIDAY 18 SEPTEMBER

MAIN Homemade BBQ Carrot, Beetroot and Chick Pea Burger (1, 13) served with
Chips, Beans or Chef's Slaw (7) and Salad (VEGETARIAN)

MAIN Mild Herb and Lemon or Hot and Spicy Chicken served with
Chips, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - NORWEGIAN - Salmon and Dill Fish Burger, stacked with Salad and
Mayo and Pickles served with Chips and Peas (1, 4, 7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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2 CRUSTACEANS
3 MOLLUSCS

4 FISH
5 PEANUTS*
6 NUTS

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8 SOYBEANS
9 MILK

10 CELERY
11 MUSTARD
12 LUPIN

13 SESAME
14 SULPHUR DIOXIDE

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WE ONLY USE



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MONDAY 21 SEPTEMBER

MAIN Cajun Vegetable and Butterbean Pasta (1) with
Garlic Bread (1, 8) and Chef's Salad (VEGETARIAN)

MAIN Creamy Cajun Chicken and Roasted Pepper Pasta (1) with
Garlic Bread (1, 8) and Chef's Salad

DESSERT Caramel Apple Crumble with Oaty Topping (1, 8) and Custard (1, 7, 9)



STREET FOOD - MEXICAN - Beef Mince Rice Bowl topped with Coriander, Spring Onions and Cheese (1, 9)

TUESDAY 22 SEPTEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Cherry Cupcake (1, 7)



STREET FOOD - GREEK - Chicken Souvlaki on Pitta (1) with Fresh Salad and Tzatziki Dip (9)

WEDNESDAY 23 SEPTEMBER

MAIN Roasted Cherry Tomato, Courgette and Red Onion Quiche (1, 7, 8, 9) served with
Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage (VEGETARIAN)

MAIN Roast Gammon and Pineapple with Rich Gravy, served with
Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage

DESSERT Iced Lemon Drizzle Cake (1, 7, 8)



STREET FOOD - TURKISH - Lamb Kofta with Yoghurt and Mint Dip on Flatbread (1, 7)

THURSDAY 24 SEPTEMBER

MAIN Cheese Topped Stuffed Roasted Pepper with Rice (8) served with
Minted Peas and Fresh Broccoli (VEGETARIAN)

MAIN Shepherd's Pie with Sweet Potato Topping,
served with Minted Peas and Fresh Broccoli

DESSERT Lemon and Lime Posset (8, 9) with Shortbread Biscuit (1, 8)



STREET FOOD - JAPANESE - Katsu Chicken Curry (1, 8, 10) with Fragrant Rice

FRIDAY 25 SEPTEMBER

MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)

MAIN Classic Hamburger with Salad and Pickles (1, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - BRITISH - Battered Fish and Chip Wrap (1, 4, 8) with Ketchup, served with Chefs Salad and Slaw (7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
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1 CEREALS CONTAINING GLUTEN
2 CRUSTACEANS
3 MOLLUSCS

4 FISH
5 PEANUTS*
6 NUTS

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8 SOYBEANS
9 MILK

10 CELERY
11 MUSTARD
12 LUPIN

13 SESAME
14 SULPHUR DIOXIDE

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WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA



INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MONDAY 28 SEPTEMBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT Lemon and Lime Cheesecake (1, 8, 9)



STREET FOOD - BRITISH - Home Made Sausage Roll (1, 7, 14) served with Smoked Paprika Wedges and Slaw (7)

TUESDAY 29 SEPTEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Plum and Apple Crumble (1, 8) with Vanilla Sauce (1, 7, 8, 9)



STREET FOOD - AMERICAN - Southern Style Sweet Chilli Chicken (1, 8) Hot Baguette (1, 7, 13) with Tomatoes and Red Onion served with Mixed Salad and Slaw (7)

WEDNESDAY 30 SEPTEMBER

MAIN Sage Roasted Beetroot, Red Onion and Cherry Tomatoes topped with Creamy Brie (9) served in a Crisp Filo Basket (1, 12) with Roast Potatoes,

Roasted Carrot and Celeriac with Green Cabbage (VEGETARIAN)

MAIN Roast Beef with Homemade Yorkshire Pudding (1, 7, 8, 9) Crisp Roast Potatoes, Roasted Carrot and Celeriac with Green Cabbage and Rich Gravy

DESSERT Chocolate Sponge (1, 7, 8) and Chocolate Sauce (1, 7, 8, 9)



STREET FOOD - CHINESE - Sweet and Sour Chicken (1) With Stir Fried Rice and Prawn Crackers (1, 2, 4, 8)

THURSDAY 1 OCTOBER - THEME DAY

MAIN Fresh Beetroot, Chickpea and Carrot Burger in a Vegan Brioche Bun (1, 13) with Crisp Lettuce Tomato and Salsa served with Smoked Paprika Wedges and Slaw (7) (VEGAN)

MAIN Hand Breaded Breast of Chicken served in a Brioche Bun with Piri Mayo (1, 7, 8, 9, 13) Sliced Tomato and Crisp Lettuce served with Smoked Paprika Wedges and Slaw (7)

DESSERT Zesty Carrot Cake (1, 7, 8, 9)



STREET FOOD - KOREAN - Pulled Pork Bao Bun (1, 13) with Vegetable Noodles and Bok Choi (8)

FRIDAY 2 OCTOBER

MAIN Cheese, Onion and Vegetable Quiche (1, 7, 9) served with Chips, Beans and Chef's Salad (VEGETARIAN)

MAIN Traditional Cod and Chips (1, 4) served with Mushy Peas, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - MEXICAN - Mixed Vegetable and Bean Tacos topped with Salsa and served with Spicy Lime Slaw (7) and Chips

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
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2 CRUSTACEANS
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4 FISH
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8 SOYBEANS
9 MILK

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11 MUSTARD
12 LUPIN

13 SESAME
14 SULPHUR DIOXIDE

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WE ONLY USE



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MONDAY 5 OCTOBER

MAIN Thyme, Roasted Pumpkin, Squash and Sweet Potato Risotto
with Roasted Red Peppers (9) (VEGETARIAN)

MAIN Penne Pasta (1) and Beef Bolognese with
Garlic Bread (1, 8), Chef's Salad and Slaw (7)

DESSERT Pear and Berry Sponge (1, 7, 8) with Custard (1, 7, 8, 9)



STREET FOOD - PORTUGUESE - Piri-Piri Hot Dog (1, 11, 13) with Wedges and Mayo (7)

TUESDAY 6 OCTOBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Chilled Key Lime Pie (1, 8, 9)



STREET FOOD - KOREAN - Korean Chicken (8) and Noodles (1, 7) with Fresh Ginger and Stir Fried Chinese Leaf (8)

WEDNESDAY 7 OCTOBER

MAIN Baked Courgette and Bean Gratin (1, 8, 9) served with
Roast Potatoes and Seasonal Vegetables (VEGETARIAN)

MAIN Lemon, Thyme and Garlic Roast Chicken served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy

DESSERT Sticky Toffee Pudding and Toffee Sauce (1, 7, 9)



STREET FOOD - BRAZILIAN - Chunky Chilli Beef Nachos with Salsa and Sour Cream (9)

THURSDAY 8 OCTOBER

MAIN Vegetable and Bean Quesadillas (1, 8, 9) served with Mixed Rice topped with
Guacamole, Salsa and Sour Cream (9) served with Sweetcorn and Broccoli (VEGETARIAN)

MAIN Chunky Chicken Tacos served with Mixed Rice topped with Guacamole,
Salsa and Sour Cream (9) served with Sweetcorn and Broccoli

DESSERT Kentish Apple Cake (1, 7)



STREET FOOD - BRITISH - Best English Roast Meat Bap (1, 13) loaded with Stuffing (1) Roasties and Rich Gravy

FRIDAY 9 OCTOBER

MAIN Homemade BBQ Carrot, Beetroot and Chick Pea Burger (1, 13) served with
Chips, Beans or Chef's Slaw (7) and Salad (VEGETARIAN)

MAIN Mild Herb and Lemon or Hot and Spicy Chicken served with
Chips, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - NORWEGIAN - Salmon and Dill Fish Burger, stacked with Salad and
Mayo and Pickles served with Chips and Peas (1, 4, 7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA



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EDUCATERLIMITED.COM

MONDAY 12 OCTOBER

MAIN Cajun Vegetable and Butterbean Pasta (1) with
Garlic Bread (1, 8) and Chef's Salad (VEGETARIAN)

MAIN Creamy Cajun Chicken and Roasted Pepper Pasta (1) with
Garlic Bread (1, 8) and Chef's Salad

DESSERT Caramel Apple Crumble with Oaty Topping (1, 8) and Custard (1, 7, 9)



STREET FOOD - MEXICAN - Beef Mince Rice Bowl topped with Coriander, Spring Onions and Cheese (1, 9)

TUESDAY 13 OCTOBER

MAIN Vegetarian Sausage (1) with Buttered New Potatoes,
Red Onion Gravy, and Green Beans (VEGAN)

MAIN Great British Sausage (1, 14) with Buttered New Potatoes,
Red Onion Gravy, and Green Beans

DESSERT Apple and Berry Crumble (1, 8) with Custard (1, 7, 9)



STREET FOOD - GREEK - Chicken Souvlaki on Pitta (1) with Fresh Salad and Tzatziki Dip (9)

WEDNESDAY 14 OCTOBER

MAIN Roasted Cherry Tomato, Courgette and Red Onion Quiche (1, 7, 8, 9) served with
Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage (VEGETARIAN)

MAIN Roast Gammon and Pineapple with Rich Gravy, served with
Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage

DESSERT Iced Lemon Drizzle Cake (1, 7, 8)



STREET FOOD - TURKISH - Lamb Kofta with Yoghurt and Mint Dip on Flatbread (1, 7)

THURSDAY 15 OCTOBER

MAIN Cheese Topped Stuffed Roasted Pepper with Rice (8) served with
Minted Peas and Fresh Broccoli (VEGETARIAN)

MAIN Shepherd's Pie with Sweet Potato Topping,
served with Minted Peas and Fresh Broccoli

DESSERT Lemon and Lime Posset (8, 9) with Shortbread Biscuit (1, 8)



STREET FOOD - JAPANESE - Katsu Chicken Curry (1, 8, 10) with Fragrant Rice

FRIDAY 16 OCTOBER

MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)

MAIN Classic Hamburger with Salad and Pickles (1, 13) served with
Chips, Baked Beans or Chefs' Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - BRITISH - Battered Fish and Chip Wrap (1, 4, 8) with Ketchup, served with Chefs Salad and Slaw (7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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WHOLEMEAL PASTA



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MONDAY 19 OCTOBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT Lemon and Lime Cheesecake (1, 8, 9)



STREET FOOD - BRITISH - Home Made Sausage Roll (1, 7, 14) served with Smoked Paprika Wedges and Slaw (7)

TUESDAY 20 OCTOBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Plum and Apple Crumble (1, 8) with Vanilla Sauce (1, 7, 8, 9)



STREET FOOD - AMERICAN - Southern Style Sweet Chilli Chicken (1, 8) Hot Baguette (1, 7, 13) with Tomatoes and Red Onion served with Mixed Salad and Slaw (7)

WEDNESDAY 21 OCTOBER

MAIN Sage Roasted Beetroot, Red Onion and Cherry Tomatoes topped with Creamy Brie (9) served in a Crisp Filo Basket (1, 12) with Roast Potatoes,

Roasted Carrot and Celeriac with Green Cabbage (VEGETARIAN)

MAIN Roast Beef with Homemade Yorkshire Pudding (1, 7, 8, 9) Crisp Roast Potatoes, Roasted Carrot and Celeriac with Green Cabbage and Rich Gravy

DESSERT Chocolate Sponge (1, 7, 8) and Chocolate Sauce (1, 7, 8, 9)



STREET FOOD - CHINESE - Sweet and Sour Chicken (1) With Stir Fried Rice and Prawn Crackers (1, 2, 4, 8)

THURSDAY 22 OCTOBER

MAIN Vegetable and Bean Fajita Wrap (1) with Corns Cobs and Fried Greens (VEGAN)

MAIN Mild Jerk Chicken with Traditional Rice 'n' Peas served with Corn Cobs and Fried Greens

DESSERT Zesty Carrot Cake (1, 7, 8, 9)



STREET FOOD - KOREAN - Pulled Pork Bao Bun (1, 13) with Vegetable Noodles and Bok Choi (8)

FRIDAY 23 OCTOBER

MAIN Cheese, Onion and Vegetable Quiche (1, 7, 9) served with Chips, Beans and Chef's Salad (VEGETARIAN)

MAIN Handmade Smashed Beef Burger (1, 13) with Salad and Pickles and Cheesy Sauce served with Chips, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - MEXICAN - Mixed Vegetable and Bean Tacos topped with Salsa and served with Spicy Lime Slaw (7) and Chips

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
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