

INDEPENDENTCATERING | E D U C A T E R L I M I T E D

WEEK 1

MONDAY 2 SEPTEMBER

MAIN British Chicken Sausages served with Herb Buttered New Potatoes,
Steamed Broccoli and Rich Onion Gravy
MAIN Vegetarian Sausages served with Herb Buttered New Potatoes,
Steamed Broccoli and Rich Onion Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - JAPANESE - Katsu Chicken Curry with Fragrant Rice

DESSERT Lemon Sponge and Custard

TUESDAY 3 SEPTEMBER

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



STREET FOOD OF THE DAY - ITALIAN - Baked Three Cheese Macaroni Cheese

DESSERT Apple Crumble and Custard

WEDNESDAY 4 SEPTEMBER

MAIN British Roast Turkey served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy
MAIN Mushroom, Spinach and Lentil Loaf served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Spicy Chilli Beef Nachos with Salsa and Sour Cream

DESSERT Mixed Berry Posset

THURSDAY 5 SEPTEMBER

MAIN Pesto Chicken and Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad

MAIN Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - KOREAN - Hot Sticky Chilli Chicken with Cool Mint and Coriander Aioli

DESSERT Iced Carrot Cake

FRIDAY 6 SEPTEMBER

MAIN Classic Hamburger with Salad and Pickles served with Chips, Baked Beans or Chef's Slaw and Salad MAIN Spicy Beanburger with Salad and Pickles served with Chips, Baked Beans or Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Stacked Chicken Sub Rolls

DESSERT Choice of Home Bakes or Dessert Pots

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



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

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INDEPENDENT CATERING | E D U C A T E R L I M I T E D



MONDAY 9 SEPTEMBER

MAIN Chef's Summer Salads - see boards for details

MAIN Chef's Summer Salads - see boards for details (VEGETARIAN)



STREET FOOD OF THE DAY - (HINESE - Hoi-Sin Noodles with Prawn Crackers

DESSERT Fresh Fruit Salad

TUESDAY 10 SEPTEMBER

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



STREET FOOD OF THE DAY - MEXICAN - Spicy Nachos topped with Cheese and Jalapenos

DESSERT Banoffee Pie

WEDNESDAY 11 SEPTEMBER

MAIN Roast Lemon and Thyme Chicken Leg served with Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Squash and Bean One Pot, Garlic and Herb Dumplings, Roast Potatoes and Seasonal Vegetables (VEGETARIAN)



STREET FOOD OF THE DAY - INDIAN - Mixed Vegetable Biryani

DESSERT Pineapple Upside Down Sponge and Custard

THURSDAY 12 SEPTEMBER

MAIN Rich Beef Lasagne served with Garlic Slice, Chef's Slaw and Salad
MAIN Tomato and Herb Penne with Roasted Aubergine, Spinach and Feta served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - ENGLISH - Giant Hand Made Sausage Roll with Spiced Potato Wedges

DESSERT Pear and Apricot Cobbler with Custard

FRIDAY 13 SEPTEMBER

MAIN Peri-Peri Chicken (Mild Herb and Lemon or Hot) served with Chips,
Beans or Chef's Slaw and Salad
MAIN Handmade Margherita Pizza with Fresh Basil served with Chips,
Beans or Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Loaded Burger with American Cheese

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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INDEPENDENTCATERING | E D U C A T E R L I M I T E D



MONDAY 16 SEPTEMBER

MAIN Creamy Chicken, Mushroom, Rosemary and Chilli Pepper Risotto, served with Garlic Slice, Chef's Slaw and Salad MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with Garlic Slice, Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Fully Loaded Burritos

DESSERT Chocolate Sponge and Chocolate Sauce

TUESDAY 17 SEPTEMBER

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



STREET FOOD OF THE DAY - PORTUGESE - Garlic and Pork Steak Sandwich with Wedges

DESSERT Berry Cheesecake

WEDNESDAY 18 SEPTEMBER

MAIN Roast Garlic Chicken with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy
MAIN Mediteranean Stuffed Peppers (VEGETARIAN)



STREET FOOD OF THE DAY - (HINESE - Sweet and Sour Noodles with Prawn Crackers

DESSERT Apple and Apricot Crumble and Custard

THURSDAY 19 SEPTEMBER

MAIN Best British Sausages with Buttery Mashed Potatoes, Caramelised Onion Gravy and Seasonal Greens MAIN Vegetarian Sausage with Buttery Mashed Potatoes, Caramelised Onion Gravy and Seasonal Greens (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Spiced Chicken Fajita Wrap with Wedges

DESSERT Chocolate Brownie with Cream

FRIDAY 20 SEPTEMBER

MAIN Traditional Fish and Chips served with Baked Beans or Garden Peas or Chef's Salad

MAIN Cheddar and Onion Quiche served with Chips,

Baked Beans or Garden Peas or Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Texan BBQ Chicken Burgers

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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INDEPENDENTCATERING | E D U C A T E R L I M I T E D

WEEK 4

MONDAY 23 SEPTEMBER

MAIN Teriyaki Chicken Noodles served with Stir Fry Greens and Prawn Crackers

MAIN Teriyaki Vegetable and Mushroom Noodles served with

Stir Fry Greens and Beansprouts (VEGETARIAN)



STREET FOOD OF THE DAY - (HINESE - Sweet Chilli Chicken Wrap with Coleslaw

DESSERT Oat Topped Pear Crumble with Custard

TUESDAY 24 SEPTEMBER

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



STREET FOOD OF THE DAY - ITALIAN - Ultimate Mac n' Cheese

DESSERT Lemon Meringue Pie

WEDNESDAY 25 SEPTEMBER

MAIN Roast Turkey served with Crispy Roast Potatoes,
Seasonal Vegetables and Rich Gravy
MAIN Spinach and Feta Pie served with Crispy Roast Potatoes,
Seasonal Vegetables and Rich Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - CHINESE - Sweet and Sour Stir Fried Rice

DESSERT Marbled Chocolate and Vanilla Sponge with Custard

THURSDAY 26 SEPTEMBER

MAIN Rich Beef Lasagne, Garlic Slice, Brocolli and Baby Leaf Salad
MAIN Vegetable Lasagne, Garlic Slice, Brocolli and Baby Leaf Salad (VEGETARIAN)



STREET FOOD OF THE DAY - THAI - Chilli and Ginger Noodles

DESSERT Meringue Topped Berry Mousse

FRIDAY 27 SEPTEMBER

MAIN BBQ Chicken Burger with Salad and Pickles served with Chips, Beans or Chef's Slaw and Salad MAIN Salmon and Dill Fish Burger, stacked with Salad and Mayo served with Chips and Peas MAIN Vegetable Tortilla served with Chips, Beans or Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Pulled Pork Tacos with Spicy Pickled Red Cabbage Salad

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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INDEPENDENTCATERING | E D U C A T E R L I M I T E D



MONDAY 30 SEPTEMBER

WEEK 5

MAIN Spaghetti Carbonara (Smoked Bacon, Garlic, Eggs, Cracked Pepper and Cheese)
served with Garlic Slice and Chef's Salad
MAIN Chestnut Mushroom, Spinach, and Feta Penne In Rich Tomato Sauce

served with Garlic Slice and Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - BRITISH - Fish Finger Wrap with Tartar Sauce and Potato Wedges

DESSERT Rhubarb, Apple and Ginger Crumble with Custard

TUESDAY 1 OCTOBER

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



STREET FOOD OF THE DAY - MEXICAN - Hot Chicken Salsa Nachos

DESSERT Wonky Strawberries and Cream

WEDNESDAY 2 OCTOBER

MAIN British Roast Beef with Yorkshire Pudding, Crispy Roast Potatoes,
Roasted Seasonal Vegetables and Rich Gravy
MAIN Vegetable and Lentil Loaf served with Crispy Roast Potatoes,
Roasted Seasonal Vegetables and Rich Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - ITALIAN - Filled Ciabatta topped with Mozzarella and Fresh Basil

DESSERT Kentish Apple Cake and Custard

THURSDAY 3 OCTOBER

MAIN Mexican Chicken Enchiladas served with Potato Wedges, Sweetcorn and Pink Citrus Slaw MAIN Mexican Vegetable and Bean Enchiladas served with Potato Wedges,

Sweetcorn and Pink Citrus Slaw (VEGETARIAN)



STREET FOOD OF THE DAY - INDONESIAN - Nasi Goreng - Stir Fried Rice

DESSERT Fresh Fruit Salad

FRIDAY 4 OCTOBER

MAIN Traditional Fish and Chips served with a Choice of Baked Beans, Garden Peas or Slaw
MAIN Roasted Vegetable, Spinach and Feta Tart served with
Chips and a choice of Baked Beans, Garden Peas or Slaw (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Dirty Fries topped with Spicy Beef and Cheese

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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INDEPENDENTCATERING | E D U C A T E R L I M I T E D

WEEK 6

MONDAY 7 OCTOBER

MAIN Chef's Summer Salads - see boards for details

MAIN Chef's Summer Salads - see boards for details (VEGETARIAN)



STREET FOOD OF THE DAY - TURKISH - Chicken Shawarma with Pickles and Yoghurt Sauce

DESSERT Banana Sponge and Custard

TUESDAY 8 OCTOBER

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



STREET FOOD OF THE DAY - (HINESE - Crispy Chicken Sweet Chilli Flatbread

DESSERT Apple and Berry Crumble with Custard

WEDNESDAY 9 OCTOBER

MAIN Roast Chicken served with Crispy Roast Potatoes,
Roasted Root Vegetables, Greens and Rich Gravy

MAIN Herb Crusted Broccoli, Cauliflower and Leek Mornay with Crispy Roast Potatoes,
Roasted Root Vegetables, Greens and Rich Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Spicy Nachos topped with Cheese and Jalapenos

DESSERT Baked Cherry Pie and Cream

THURSDAY 10 OCTOBER

MAIN Slow Cooked Chunky Beef Chilli, with Sweet Pepper Rice, Sweetcorn and Pickled Red Slaw
MAIN Vegetable Halloumi Souvlaki and Warm Pitta
served with Potato Salad, Slaw and Mixed Leaves (VEGETARIAN)



STREET FOOD OF THE DAY - ITALIAN - Handmade Margherita Pizza with Fresh Basil and Oregano

DESSERT Victoria Sponge Cake

FRIDAY 11 OCTOBER

MAIN Classic Chicken Burger with Salad and Pickles served with Chips, Baked Beans or Chef's Slaw and Salad

MAIN Salmon and Dill Fish Burger, stacked with Salad and Mayo served with Chips and Peas MAIN Spicy Bean Burger in a Bun with Salad and Pickles served with Chips,

Baked Beans or Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - BRITISH - Ultimate Fish Finger Sandwich

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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INDEPENDENT CATERING | E D U C A T E R L I M I T E D



MONDAY 14 OCTOBER

MAIN Beef Meatballs and Penne in Rich Tomato and Herb Sauce served with Garlic Slice and Chef's Salad MAIN Sweet and Sour Vegetables served with Steamed Rice and Garlic, Ginger and Soy Fried Greens (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Hot Chicken Salsa Nachos

DESSERT Fresh Fruit Salad

TUESDAY 15 OCTOBER

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



STREET FOOD OF THE DAY - (HINESE - Sweet and Sour Noodles

DESSERT Coconut and Mango Fool

WEDNESDAY 16 OCTOBER

MAIN Lemon, Garlic and Thyme Roasted Chicken with
Roast Potatoes, Seasonal Vegetables and Rich Gravy
MAIN Summer Vegetable Tart with Roast Potatoes, Seasonal Greens and Rich Gravy (VEGETARIAN)



STREET FOOD OF THE DAY - ITALIAN - Filled Ciabatta topped with Mozzarella and Fresh Basil

DESSERT Peach and Apple Crumble and Custard

THURSDAY 17 OCTOBER

MAIN British Sausages and Creamy Mashed Potatoes served with Sauteed Greens and Onion Gravy MAIN Vegetarian Sausages and Creamy Mashed Potatoes served with Sauteed Greens and Onion Gravy (VEGETARIAN)



TREET FOOD OF THE DAY - BRITISH - Fish Finger Wrap with Tartar Sauce and Potato Wedges

DESSERT Raspberry Ripple Cake with Cream

FRIDAY 18 OCTOBER

MAIN Traditional Cod and Chips served with Beans or Garden Peas or Chef's Salad

MAIN Handmade Margherita Pizza served with

Chips, Beans or Garden Peas or Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Dirty Fries topped with Spicy Beef and Cheese

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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WEEK 8

MONDAY 21 OCTOBER

MAIN Creamy Chicken, Mushroom, Rosemary and Chilli Pepper Risotto, served with Garlic Slice, Chef's Slaw and Salad

MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with Garlic Slice, Chef's Slaw and Salad (VEGETARIAN)



STREET FOOD OF THE DAY - MEXICAN - Fully Loaded Burritos

DESSERT Chocolate Sponge and Chocolate Sauce

TUESDAY 22 OCTOBER

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



STREET FOOD OF THE DAY - PORTUGESE - Garlic and Pork Steak Sandwich with Wedges

DESSERT Berry Cheesecake

WEDNESDAY 23 OCTOBER

MAIN Roast Turkey with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy
MAIN Mediteranean Stuffed Peppers (VEGETARIAN)



STREET FOOD OF THE DAY - (HINESE - Sweet and Sour Noodles with Prawn Crackers

DESSERT Apple and Apricot Crumble and Custard

THURSDAY 24 OCTOBER

MAIN Pesto Chicken and Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad MAIN Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - KOREAN - Hot Sticky Chilli Chicken with Cool Mint and Coriander Aioli

DESSERT Iced Carrot Cake

FRIDAY 25 OCTOBER

MAIN Traditional Fish and Chips served with Baked Beans or Garden Peas or Chef's Salad

MAIN Cheddar and Onion Quiche served with Chips,

Baked Beans or Garden Peas or Chef's Salad (VEGETARIAN)



STREET FOOD OF THE DAY - AMERICAN - Texan BBQ Chicken Burgers

DESSERT Choice of Home Bakes or Dessert Pots

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



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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