

MONDAY 3 NOVEMBER

MAIN British Sausage Casserole served with Herb Buttered Potatoes,
Steamed Broccoli and Rich Onion Gravy (1, 14)
MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN) (1, 9, 13)
DESSERT Apple and Berry Crumble with Custard (1, 7, 9)

CELEBRATING NATIONAL SANDWICH DAY - SEE COUNTERS FOR DETAILS

TUESDAY 4 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11)
DESSERT Lemon and Orange Muffin (1, 7)



STREET FOOD OF THE DAY - TURKISH - Crispy Chicken Sweet Chilli Flatbread (1, 7)

WEDNESDAY 5 NOVEMBER

MAIN Roast Gammon with Pineapple served with Crispy Roast Potatoes,
Seasonal Vegetables and Rich Gravy (1)
MAIN Sweet Pepper and Lentil Loaf served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (VEGAN)
DESSERT Chocolate Sponge and Chocolate Sauce (1, 7, 9)



STREET FOOD OF THE DAY - KOREAN - Korean BBQ Chicken with Cool Mint and Coriander Dip and Rice (7)

THURSDAY 6 NOVEMBER

MAIN Chilli served with Rice and Nachos, Corn or
Chef's Lime and Chilli Slaw and Mixed Salad
MAIN Roasted Vegetable Fajitas with Mexican Bean Rice served with
Corn or Chef's Lime and Chilli Slaw and Mixed Salad (VEGETARIAN) (1, 9)
DESSERT Iced Carrot Cake (1, 7, 9)



STREET FOOD OF THE DAY - AMERICAN - Stacked Chicken Sub Rolls (1, 9)

FRIDAY 7 NOVEMBER

MAIN Classic Hamburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (1, 9, 13)
MAIN Spicy Beanburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (VEGETARIAN) (1, 7, 8, 13)
DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)



STREET FOOD OF THE DAY - MEXICAN - Spicy Chilli Beef Nachos with Salsa and Sour Cream (9)

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,
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WE ONLY USE



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MONDAY 10 NOVEMBER

**MAIN Beef Bolognese served with Garlic Slice,
Chef's Slaw and Salad (1, 8, 9, 11)**

**MAIN Spinach, Pea and Sweet Potato Risotto served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN) (1, 7, 9, 14)**

DESSERT Caramelised Pear and Apple Crunchy Crumble with Custard (1, 7, 9)



STREET FOOD OF THE DAY - GREEK - Marinated Chicken in a Flat Bread with Tzatziki and Fresh Mint (1, 9)

TUESDAY 11 NOVEMBER

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

DESSERT Jamaican Ginger Sponge and Custard (1, 7, 9)



STREET FOOD OF THE DAY - KOREAN - BBQ Korean Chicken Burger with Pickled Slaw, Potato Wedges

WEDNESDAY 12 NOVEMBER

**MAIN Roast Beef with Homemade Yorkshire Pudding served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy (1, 7, 9)**

**MAIN Squash and Bean One Pot, Garlic and Herb Dumplings,
Roast Potatoes and Seasonal Vegetables (VEGAN) (1)**

DESSERT Pineapple Upside Down Sponge and Custard (1, 7, 9)



STREET FOOD OF THE DAY - INDIAN - Mixed Vegetable Biryani

THURSDAY 13 NOVEMBER

**MAIN Creamy Chicken and Leek Pie with Golden Short Pastry Top, served with
Herby Potatoes, Carrots, Peas and Extra Gravy (1, 9, 11)**

**MAIN Chestnut Mushroom, Spinach, and Feta Penne in Rich Tomato Sauce
served with Garlic Slice and Chef's Salad (VEGETARIAN) (1, 9)**

DESSERT Fresh Fruit Salad



STREET FOOD OF THE DAY - BRITISH - Fish Finger Wrap with Tartar Sauce and Potato Wedges (1, 4, 7, 14)

FRIDAY 14 NOVEMBER

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

**MAIN Homemade BBQ Carrot
and Chick Pea Burger (VEGAN) (1, 13)**

DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)



STREET FOOD OF THE DAY - AMERICAN - Handmade Smash Burger with Cheese, Pickles and Salad (1, 8, 9, 13)

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

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MONDAY 17 NOVEMBER

MAIN Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes (VEGETARIAN) (1, 9, 11)

MAIN Teriyaki Vegetable and Mushroom Rice served with Stir Fry Greens and Beansprouts (VEGETARIAN) (8, 14)

DESSERT Toffee Apple Upside Down Cake with Toffee Sauce (1, 9)



STREET FOOD OF THE DAY - BRITISH - Giant Handmade Sausage Roll with Spiced Potato Wedges (1, 7, 9, 14)

TUESDAY 18 NOVEMBER

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

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



STREET FOOD OF THE DAY - CHINESE - Sweet and Sour Stir Fried Rice with Prawn Crackers (1, 2, 7, 8)

WEDNESDAY 19 NOVEMBER

MAIN Roast Gammon with Pineapple served with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (1)

MAIN Spinach and Feta Filo Pie served with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (VEGETARIAN) (1, 9)

DESSERT Mixed Berry and Apple Cake with Custard (1, 7, 9)



STREET FOOD OF THE DAY - THAI - Chilli and Ginger Noodles (7, 8)

THURSDAY 20 NOVEMBER

MAIN Puff Pastry Topped Beef and Onion Pie with Buttered Cabbage, Carrots and Extra Onion Gravy (1, 9)

MAIN Herb Crusted Broccoli, Cauliflower and Leek Mornay with Buttered Cabbage, Carrots and New Potatoes (VEGETARIAN) (1, 9)

DESSERT Creamy Baked Rice Budding with Sticky Fruit Jam (9)



STREET FOOD OF THE DAY - AMERICAN - American - Sweet BBQ Chicken Wings with Wedges and Slaw (7)

FRIDAY 21 NOVEMBER

MAIN Handmade Smashed Beef Burger with Salad and Pickles and Cheesy Sauce served with Chips, Beans or Chef's Slaw and Salad (1, 9, 13)

MAIN Salmon and Dill Fish Burger, stacked with Salad and Mayo and Pickles served with Chips and Peas (1, 4, 7)

MAIN Homemade Beetroot, Carrot and Chickpea Burger topped with Garlic and Paprika Mayo and Mixed Leaves served with Chips, Beans or Chef's Slaw and Salad (VEGETARIAN) (1, 7)

DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)



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

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

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FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA



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MONDAY 24 NOVEMBER

MAIN British Sausages served with Herb Buttered Potatoes,
Steamed Broccoli and Rich Onion Gravy (1, 14)
MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN) (1, 9, 13)
DESSERT Apple and Berry Crumble with Custard (1, 7, 9)

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

TUESDAY 25 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11)
DESSERT Lemon and Orange Muffin (1, 7)

 **STREET FOOD OF THE DAY - KOREAN** - Korean BBQ Chicken with Cool Mint and Coriander Dip and Rice (7)

WEDNESDAY 26 NOVEMBER

MAIN Roast Turkey with Stuffing served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (1)
MAIN Sweet Pepper and Lentil Loaf served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (VEGAN)
DESSERT Pear Sponge and Custard (1, 7, 9)

 **STREET FOOD OF THE DAY - TURKISH** - Crispy Chicken Sweet Chilli Flatbread (1, 7)

THURSDAY 27 NOVEMBER

MAIN Smoked Paprika Beef Burritos served with Corn or
Chef's Lime and Chilli Slaw and Mixed Salad (1, 9)
MAIN Roasted Vegetable Fajitas with Mexican Bean Rice served with
Corn or Chef's Lime and Chilli Slaw and Mixed Salad (VEGETARIAN) (1, 9)
DESSERT Iced Carrot Cake (1, 7, 9)

 **STREET FOOD OF THE DAY - MEXICAN** - Spicy Chilli Beef Nachos with Salsa and Sour Cream (9)

FRIDAY 28 NOVEMBER

MAIN Classic Hamburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (1, 9, 13)
MAIN Spicy Beanburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (VEGETARIAN) (1, 7, 8, 13)
DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

 **STREET FOOD OF THE DAY - AMERICAN** - Stacked Chicken Sub Rolls (1, 9)

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

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MONDAY 1 DECEMBER

**MAIN Beef Bolognaise served with Garlic Slice,
Chef's Slaw and Salad (1, 8, 9, 11)**

**MAIN Spinach, Pea and Sweet Potato Risotto served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN) (1, 7, 9, 14)**

DESSERT Mixed Fruit Crunchy Crumble with Custard (1, 7, 9)

**DAILY FESTIVE TREATS AVAILABLE****TUESDAY 2 DECEMBER**

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

DESSERT Jamaican Ginger Sponge and Syrup Sauce (1, 7, 9)

**DAILY FESTIVE TREATS AVAILABLE****WEDNESDAY 3 DECEMBER**

**MAIN Roast Beef with Homemade Yorkshire Pudding served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy (1, 7, 9)**

**MAIN Squash and Bean One Pot, Garlic and Herb Dumplings,
Roast Potatoes and Seasonal Vegetables (VEGAN) (1)**

DESSERT Pineapple Upside Down Sponge and Custard (1, 7, 9)

**DAILY FESTIVE TREATS AVAILABLE****THURSDAY 4 DECEMBER**

**MAIN Creamy Chicken and Leek Pie with Golden Short Pastry Top, served with
Herby Potatoes, Carrots, Peas and Extra Gravy (1, 9, 11)**

**MAIN Chestnut Mushroom, Spinach, and Feta Penne in Rich Tomato Sauce
served with Garlic Slice and Chef's Salad (VEGETARIAN) (1, 9)**

DESSERT Fresh Fruit Salad

**DAILY FESTIVE TREATS AVAILABLE****FRIDAY 5 DECEMBER**

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

**MAIN Homemade BBQ Carrot
and Chick Pea Burger (VEGAN) (1, 13)**

DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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MONDAY 8 DECEMBER

MAIN Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes (VEGETARIAN) (1, 9, 11)

MAIN Teriyaki Vegetable and Mushroom Rice served with Stir Fry Greens and Beansprouts (VEGETARIAN) (8, 14)

DESSERT Toffee Apple Upside Down Cake with Toffee Sauce (1, 9)

**DAILY FESTIVE TREATS AVAILABLE****TUESDAY 9 DECEMBER**

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

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

**DAILY FESTIVE TREATS AVAILABLE****WEDNESDAY 10 DECEMBER**

MAIN Roast Gammon with Pineapple served with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (1)

MAIN Spinach and Feta Filo Pie served with

Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (VEGETARIAN) (1, 9)

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

**DAILY FESTIVE TREATS AVAILABLE****THURSDAY 11 DECEMBER**

MAIN Cottage Pie with Broccoli, Carrots and Extra Onion Gravy

MAIN Herb Crusted Broccoli, Cauliflower and Leek Mornay with Broccoli, Carrots and New Potatoes (VEGETARIAN) (1, 9)

DESSERT Meringue Topped Lemon Mousse (7, 9)

**DAILY FESTIVE TREATS AVAILABLE****FRIDAY 12 DECEMBER**

MAIN Handmade Smashed Beef Burger with Salad and Pickles and Cheesy Sauce served with Chips, Beans or Chef's Slaw and Salad (1, 9, 13)

MAIN Salmon and Dill Fish Burger, stacked with Salad and Mayo and Pickles served with Chips and Peas (1, 4, 7)

MAIN Homemade Beetroot, Carrot and Chickpea Burger topped with Garlic and Paprika Mayo and Mixed Leaves served with Chips, Beans or Chef's Slaw and Salad (VEGETARIAN) (1, 7)

DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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MONDAY 15 DECEMBER

MAIN British Sausages served with Herb Buttered Potatoes,
Steamed Broccoli and Rich Onion Gravy (1, 14)
MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with
Garlic Slice, Chef's Slaw and Salad (VEGETARIAN) (1, 9, 13)
DESSERT Apple and Berry Crumble with Custard (1, 7, 9)

DAILY FESTIVE TREATS AVAILABLE

TUESDAY 16 DECEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11)
DESSERT Lemon and Orange Muffin (1, 7)

DAILY FESTIVE TREATS AVAILABLE

WEDNESDAY 17 DECEMBER

MAIN Roast Turkey with Stuffing served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (1)
MAIN Sweet Pepper and Lentil Loaf served with Roast Potatoes,
Roasted Seasonal Root Vegetables and Rich Gravy (VEGAN)
DESSERT Pear Sponge and Custard (1, 7, 9)

DAILY FESTIVE TREATS AVAILABLE

THURSDAY 18 DECEMBER

MAIN Smoked Paprika Beef Burritos served with Corn or
Chef's Lime and Chilli Slaw and Mixed Salad (1, 9)
MAIN Roasted Vegetable Fajitas with Mexican Bean Rice served with
Corn or Chef's Lime and Chilli Slaw and Mixed Salad (VEGETARIAN) (1, 9)
DESSERT Iced Carrot Cake (1, 7, 9)

DAILY FESTIVE TREATS AVAILABLE

FRIDAY 19 DECEMBER

MAIN Classic Hamburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (1, 9, 13)
MAIN Spicy Beanburger with Salad and Pickles served with
Chips, Baked Beans or Chef's Slaw and Salad (VEGETARIAN) (1, 7, 8, 13)
DESSERT Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

DAILY FESTIVE TREATS AVAILABLE

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