

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



DUE TO CURRENT SUPPLY RISKS, ALLERGENS MAY BE SUBJECT TO CHANGE

MAIN	

Chicken and Tomato Pasta Bake (1, 9)

MONDAY 21 FEBRUARY

Spring Vegetable Cottage Pie (10)



Fresh Pesto Pasta (1)



Fresh Carrots and Green Beans



Peach and Apple Crumble with Custard (1, 9)

TUESDAY 22 FEBRUARY

Mild Chilli Beef with Nachos (10)

Sweet Potato and Chickpea Samosa (1)



Filled Baked Jacket Potato
Please see our blackboard for
choice of toppings

Savoury Rice, Roasted Mediterranean Vegetables and Sweetcorn

Blueberry Muffin (1, 7)

WEDNESDAY 23 FEBRUARY

Roast Gammon with Pineapple

Cheese and Leek Pie with a Shortcrust Pastry (1, 9)

Roasted Pepper Twist (1)



Roast Potatoes, Fresh Broccoli and Cauliflower

Chocolate Sponge with Chocolate Sauce (1, 7, 9)

THURSDAY 24 FEBRUARY

Oven Baked Beef Sausages with Gravy (1, 8)

Oven Baked Vegetarian Sausages with Gravy (1)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Mashed Potatoes, Fresh Carrots and Garden Peas

Tutti Frutti Thursday

FRIDAY 25 FEBRUARY

Battered Fish (1, 4)

Crispy Quorn Nuggets (1, 7, 9)

Salmon Lasagne with a Cheesy Topping (1, 4, 7, 9, 11)



Chips, Baked Beans and Mushy Peas

Oatie Cookie (1)

AVAILABLE DAILY - FRUITY YOGHURT • JELLY • FRESH FRUIT • CHEESE AND 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

*ALL OUR MENUS ARE TREE NUT AND PEANUT FREE

INGREDIENTS CONTAINING GLUTEN (INDICATED BY THE NUMBER 1 ON THE MENU) WILL CONTAIN WHEAT, OATS, BARLEY, SPELT, RYE OR KAMUT, OR A COMBINATION THEREOF. 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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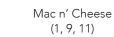
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Mild Chicken Cu

Mild Chicken Curry with Rice and Naan Bread (1)

MONDAY 28 FEBRUARY

Vegetable Pad Thai (1, 7)





Homemade Onion Bhaji and Garden Peas

> Lemon Sponge with Custard (1, 7, 9)

TUESDAY 1 MARCH

Spaghetti Bolognaise with Garlic Bread (1, 8)

Butternut Squash and Leek Risotto (10)



Filled Baked Jacket Potato
Please see our blackboard for
choice of toppings

Roasted Butternut Squash and Broccoli

Apricot Cupcake (1, 7)

WEDNESDAY 2 MARCH

Chicken Pie with a Shortcrust Pastry Topping (1)

Broccoli and Cauliflower Filled Yorkshire (1, 7, 9)

Fresh Pesto Pasta (1)



Roast Potatoes, Fresh Carrots and Cabbage

Apple and Berry Sponge with Custard (1, 7, 9)

THURSDAY 3 MARCH

Swedish Style Pork Meatballs with Mashed Potato (1, 8)

Cheese and Onion Pinwheel (1, 9)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Herby New Potatoes, Fresh Broccoli and Sweetcorn

Tutti Fruitti Thursday

FRIDAY 4 MARCH

100% Cod Fishfingers (1, 4)

Carrot and Chickpea Burger (1, 7)

Vegetable Bolognaise Pasta (1)



Chips, Fruity Slaw (7) and Baked Beans

Gingerbread Cookie (1)

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WE ONLY USE













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BBQ Pulled Chicken in a Taco with Rice (14)

MONDAY 7 MARCH

Spring Vegetable Cottage Pie (10)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings



Mixed Berry Sponge with Custard (1, 7, 9)

TUESDAY 8 MARCH

Shepherd Pie (10)

Cheese and Tomato Pizza (1, 8, 9)

Roasted Pepper Spirals



Cubed New Potatoes, Fresh Carrots and Chef's Green Salad

Tutti Fruitti Tuesday

WEDNESDAY 9 MARCH

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

Roasted Root Vegetable Bake with a Herby Crust (1)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Roast Potatoes, Fresh Mashed Swede and Green Beans

> Marble Sponge with Custard (1, 7, 9)

THURSDAY 10 MARCH



DINOSAUR DAY

Tyrannosaurus Rex Chicken Steak (1, 7, 9, 10, 14)

Iguanodon Crispy **Quorn Nuggets** (1, 7, 9)

Triceratops 3 Cheese Pasta (1, 9, 11)

Diplodocus Potato Wedges

Brachiosaurus Fresh Carrots and Garden Peas

> Jurassic Park Chocolate Cookie (1)

FRIDAY 11 MARCH

Breaded Fish (1, 4)

Mixed Bean Tortilla Stack



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

> Chips, Baked Beans and Mushy Peas

Fruit Wedges with a Lemon Shortbread Finger (1)

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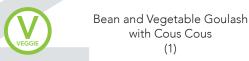


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MONDAY 14 MARCH

Mexican Style Chicken Enchilada with Rice (1, 9)







Fresh Carrots and Green Beans



TUESDAY 15 MARCH

Beefburger in a Bun (1, 10, 11, 14)

Vegetarian Burger in a Bun (1, 8)



Filled Baked Jacket Potato
Please see our blackboard for
choice of toppings

Oven Baked Potato Wedges, Stack a Burger Salads, Garden Peas

Cinnamon Sponge with Butterscotch sauce (1, 7, 9, 14)

WEDNESDAY 16 MARCH

Roast Turkey and Yorkshire Pudding (1, 7, 9)

Tomato and Caramalised Onion Tart (1, 7, 9)

Chunky Tomato Pasta (1)



Roast Potatoes, Fresh Cabbage and Carrots

Chocolate Brownie (1, 7) with Fruit Wedges

THURSDAY 17 MARCH

Beef Lasagne with Garlic Bread (1, 7, 8, 9, 11)

Vegetable Byriani (10)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

> Fresh Broccoli and Sweetcorn

Tutti Fruitti Thursday

FRIDAY 18 MARCH

100% Cod Fishfingers (1, 4)

Cheese and Tomato Baked Pitta (1, 9)

Vegetable Bolognaise Pasta (1)



Chips, Baked Beans and Mushy Peas

> Fruity Flapjack (1, 14)

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Mild Beef Curry with Poppadum

MONDAY 21 MARCH

Homemade Vegetable Spring Roll (1)





Rice, Fresh Broccoli and Sweetcorn

Mandarin Sponge with Custard (1, 7, 9)

TUESDAY 22 MARCH

Chicken Meatballs in a Herby Tomato Sauce with Spaghetti (1, 8)

Mixed Bean Chilli with Rice (10)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Roasted Butternut Squash and Garden Peas

Mixed Berry Cheesecake (1, 8, 9)

WEDNESDAY 23 MARCH

Roast Gammon with Pineapple (14)

Leek, Squash and Parsley Crumble (1, 9)

Mediterranean Vegetable Pasta



Roast Potatoes, Fresh Broccoli and Roasted Root Vegetables

Apple Cake with a Crunchy Topping and Custard (1, 7, 9)

THURSDAY 24 MARCH

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

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



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Mashed Potatoes, Fresh Carrots and Green Beans

Tutti Fruitti Thursday

FRIDAY 25 MARCH

Battered Fish (1, 4)

Mixed Bean Pasty (1)

Salmon and Pea Pasta (1, 4, 9)



Chips, Mushy Peas and Baked Beans

> Strawberry Muffin (1, 7)

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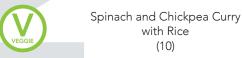
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MONDAY 28 MARCH

Bolognaise Pasta Bake with Garlic Bread (1, 8, 9)





Filled Baked Jacket Potato Please see our blackboard for choice of toppings

> Fresh Broccoli and Sweetcorn

Peach Sponge with Custard (1, 7, 9)

TUESDAY 29 MARCH

Sweet and Sour Chicken with Noodles and Prawn Cracker (1, 2, 7, 8, 14)

> Italian Bean Stew with Dumplings (1)

Mac n' Cheese (1, 9, 11)



Fresh Stir Fry Vegetables and Green Beans

Steamed Jam Sponge with Custard (1, 7, 9)

WEDNESDAY 30 MARCH



Roast Beef with Yorkshire Pudding (1, 7, 9)Mushroom, Pepper and Pesto Strudel Jacket Potato with a Choice of Toppings Roast Potatoes, Fresh Broccoli and Carrots

Easter Cupcake

(1, 7)

THURSDAY 31 MARCH

Meat Feast Pizza (1, 8, 9)

Cheese and Tomato Pizza (1.8.9)



Filled Baked Jacket Potato Please see our blackboard for choice of toppings

Herby New Potatoes, Coleslaw (7) and Garden Peas

Tutti Frutti Thursday

FRIDAY 1 APRIL

Breaded Fish (1, 4)

Mixed Bean and Rice Wrap (1)

Roasted Pepper Spirals



Chips, Baked Beans and Mushy Peas

Oatie Orange Cookie (1)

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