

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

	MONDAY 21 FEBRUARY	TUESDAY 22 FEBRUARY	WEDNESDAY 23 FEBRUARY	THURSDAY 24 FEBRUARY	FRIDAY 25 FEBRUARY
MAIN	Chicken and Tomato Pasta Bake (1, 9)	Mild Chilli Beef with Nachos (10)	Roast Gammon with Pineapple	Oven Baked Beef Sausages with Gravy (1, 8)	Battered Fish (1, 4)
VEGGIE	Spring Vegetable Cottage Pie (10)	Sweet Potato and Chickpea Samosa (1)	Cheese and Leek Pie with a Shortcrust Pastry (1, 9)	Oven Baked Vegetarian Sausages with Gravy (1)	Crispy Quorn Nuggets (1, 7, 9)
PASTA	Fresh Pesto Pasta (1)	Macaroni Cheese (1, 9, 11)	Roasted Pepper Twist (1)	Chunky Tomato Pasta (1)	Salmon Lasagne with a Cheesy Topping (1, 4, 7, 9, 11)
POTATO	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings
Sides	Fresh Carrots and Green Beans	Savoury Rice, Roasted Mediterranean Vegetables and Sweetcorn	Roast Potatoes, Fresh Broccoli and Cauliflower	Mashed Potatoes, Fresh Carrots and Garden Peas	Chips, Baked Beans and Mushy Peas
DESSERT	Peach and Apple Crumble with Custard (1, 9)	Blueberry Muffin (1, 7)	Chocolate Sponge with Chocolate Sauce (1, 7, 9)	Tutti Frutti Thursday	Oatie Cookie (1)
	VEGGIE PASTA POTATO SIDES DESSERT	Chicken and Tomato Pasta Bake (1, 9) Spring Vegetable Cottage Pie (10) Fresh Pesto Pasta (1) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Fresh Carrots and Green Beans Peach and Apple Crumble with Custard	Chicken and Tomato Pasta Bake (1, 9) Spring Vegetable Cottage Pie (10) Fresh Pesto Pasta (1) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Fresh Carrots and Green Beans Chicken and Tomato Pasta Bake (10) Sweet Potato and Chickpea Samosa (1) Macaroni Cheese (1, 9, 11) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Savoury Rice, Roasted Mediterranean Vegetables and Sweetcorn Peach and Apple Crumble with Custard Blueberry Muffin (1, 7)	Chicken and Tomato Pasta Bake (1, 9) Spring Vegetable Cottage Pie (10) Fresh Pesto Pasta (1) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Fresh Carrots and Green Beans Peach and Apple Crumble with Custard Mild Chilli Beef with Nachos (10) Sweet Potato and Chickpea Samosa (1) Macaroni Cheese (1, 9, 11) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Savoury Rice, Roasted Mediterranean Vegetables and Sweetcorn Blueberry Muffin Chocolate Sponge with Chocolate Sponge with Chocolate Sponge with Chocolate Sponge with Chocolate Spange	Chicken and Tomato Pasta Bake (1, 9) Spring Vegetable Cottage Pie (10) Fresh Pesto Pasta (1) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Fresh Carrots and Green Beans Mild Chilli Beef with Nachos (10) Sweet Potato and Chickpea Samosa (1) Cheese and Leek Pie with a Shortcrust Pastry (1, 9) Roasted Pepper Twist (1) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Fresh Carrots and Green Beans Peach and Apple Crumble with Custard Mild Chilli Beef with Nachos (10) Roast Gammon with Pineapple Cheese and Leek Pie with a Shortcrust Pastry (1, 9) Cheese and Leek Pie with a Shortcrust Pastry (1, 9) Filled Baked Jacket Potato Please see our blackboard for choice of toppings Filled Baked Jacket Potato Please see our blackboard for choice of toppings Roast Potatoes, Fresh Broccoli and Cauliflower Mashed Potatoes, Fresh Carrots and Garden Peas Tutti Frutti Thursday

AVAILABLE DAILY - HOMEMADE WHOLEMEAL BREAD • FRUITY YOGHURT • JELLY • FRESH FRUIT • CHEESE AND BISCUITS • FRESH SALAD BAR

ALLERGEN KEY

1 CEREALS CONTAINING GLUTEN 3 MOLLUSCS 5 PEANUTS 7 EGGS 9 MILK 11 MUSTARD 13 SESAME 2 CRUSTACEANS 4 FISH 6 NUTS 8 SOYBEANS 10 CELERY 12 LUPIN 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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	MONDAY 28 FEBRUARY	TUESDAY 1 MARCH	WEDNESDAY 2 MARCH	THURSDAY 3 MARCH	FRIDAY 4 MARCH
MAIN	Mild Chicken Curry with Rice and Naan Bread (1)	Spaghetti Bolognaise with Garlic Bread (1, 8)	Chicken Pie with a Shortcrust Pastry Topping (1)	Swedish Style Pork Meatballs with Mashed Potato (1, 8)	100% Cod Fishfingers (1, 4)
VEGGIE	Vegetable Pad Thai (1, 7)	Butternut Squash and Leek Risotto (10)	Broccoli and Cauliflower Filled Yorkshire (1, 7, 9)	Cheese and Onion Pinwheel (1, 9)	Carrot and Chickpea Burger (1, 7)
PASTA	Mac n' Cheese (1, 9, 11)	Mediterranean Vegetable Pasta (1)	Fresh Pesto Pasta (1)	Tomato and Basil Twirls (1)	Vegetable Bolognaise Pasta (1)
POTATO	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings
Sides	Homemade Onion Bhaji and Garden Peas	Roasted Butternut Squash and Broccoli	Roast Potatoes, Fresh Carrots and Cabbage	Herby New Potatoes, Fresh Broccoli and Sweetcorn	Chips, Fruity Slaw (7) and Baked Beans
DESSERT	Lemon Sponge with Custard (1, 7, 9)	Apricot Cupcake (1, 7)	Apple and Berry Sponge with Custard (1, 7, 9)	Tutti Fruitti Thursday	Gingerbread Cookie (1)
	AVAII ABLE DAILY HOME	MADE WILOUEMENT PREAD - EDUIT	VVOCUUDT - IEUV - EDECU EDUIT	- CHEECE AND DISCUITS - EDECH S	ALAD DAD

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	MONDAY 7 MARCH	TUESDAY 8 MARCH	WEDNESDAY 9 MARCH	THURSDAY 10 MARCH	FRIDAY 11 MARCH
MAIN	BBQ Pulled Chicken in a Taco with Rice (14)	Shepherd Pie (10)	Roast Beef with Yorkshire Pudding (1, 7, 9)	6	Breaded Fish (1, 4)
VEGGIE	Spring Vegetable Cottage Pie (10)	Cheese and Tomato Pizza (1, 8, 9)	Roasted Root Vegetable Bake with a Herby Crust (1)		Mixed Bean Tortilla Stack (1)
PASTA	Chunky Tomato Pasta (1)	Roasted Pepper Spirals (1)	Vegetable Ragu Pasta (1)	Bengal Tiger Chicken Steak (1, 7, 9, 10, 14) One Horned Rhino	Arrabiata Pasta (1)
POTATO	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Crispy Quorn Nuggets (1, 7, 9) 3 Toed Sloth Cheese Pasta (1, 9, 11)	Filled Baked Jacket Potato Please see our blackboard for choice of toppings
Sides	Fresh Broccoli and Sweetcorn	Cubed New Potatoes, Fresh Carrots and Chef's Green Salad	Roast Potatoes, Fresh Mashed Swede and Green Beans	Gorilla Jacket Potato with a Choice of Toppings Jaguar Potato Wedges Chimpanzee Fresh Carrots and Garden Peas	Chips, Baked Beans and Mushy Peas
Dessert	Mixed Berry Sponge with Custard (1, 7, 9)	Tutti Fruitti Tuesday	Marble Sponge with Custard (1, 7, 9)	Elephant Chocolate Cookie (1)	Fruit Wedges with a Lemon Shortbread Finger (1)

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	MONDAY 14 MARCH	TUESDAY 15 MARCH	WEDNESDAY 16 MARCH	THURSDAY 17 MARCH	FRIDAY 18 MARCH
MAIN	Mexican Style Chicken Enchilada with Rice (1, 9)	Beefburger in a Bun (1, 10, 11, 14)	Roast Turkey and Yorkshire Pudding (1, 7, 9)	Beef Lasagne with Garlic Bread (1, 7, 8, 9, 11)	100% Cod Fishfingers (1, 4)
VEGGIE	Bean and Vegetable Goulash with Cous Cous (1)	Vegetarian Burger in a Bun (1, 8)	Tomato and Caramalised Onion Tart (1, 7, 9)	Vegetable Byriani (10)	Cheese and Tomato Baked Pitta (1, 9)
PASTA	Macaroni Cheese (1, 9, 11)	Mixed Roasted Vegetable Pasta (1)	Chunky Tomato Pasta (1)	Fresh Pesto Pasta (1)	Vegetable Bolognaise Pasta (1)
POTATO	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings
SIDES	Fresh Carrots and Green Beans	Oven Baked Potato Wedges, Stack a Burger Salads, Garden Peas	Roast Potatoes, Fresh Cabbage and Carrots	Fresh Broccoli and Sweetcorn	Chips, Baked Beans and Mushy Peas
DESSERT	Apple and Banana Crumble with Custard (1, 7, 9)	Cinnamon Sponge with Butterscotch sauce (1, 7, 9, 14)	Chocolate Brownie (1, 7) with Fruit Wedges	Tutti Fruitti Thursday	Fruity Flapjack (1, 14)
	AVAILABLE DAILY LIGHT	MADE WILOUEMEAL DDEAD - EDILIS	VVOCUURT - IFLLY - ERECU ERIUT	- CHEECE AND DISCUITS - EDECH C	ALAD DAD

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MAIN	Mild Beef Curry with Poppadum	Chicken Meatballs in a Herby Tomato Sauce with Spaghetti (1, 8)	Roast Gammon with Pineapple (14)	Beef Sausage Toad in the Hole with Gravy (1, 7, 8, 9)	Battered Fish (1, 4)
VEGGIE	Homemade Vegetable Spring Roll (1)	Mixed Bean Chilli with Rice (10)	Leek, Squash and Parsley Crumble (1, 9)	Vegetarian Sausage Toad in the Hole with Gravy (1, 7, 9)	Mixed Bean Pasty (1)
PASTA	3 Cheese Pasta (1, 9, 11)	Roasted Vegetable Spirals (1)	Mediterranean Vegetable Pasta (1)	Chunky Tomato Pasta (1)	Salmon and Pea Pasta (1, 4, 9)
POTATO	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings	Filled Baked Jacket Potato Please see our blackboard for choice of toppings
SIDES	Rice, Fresh Broccoli and Sweetcorn	Roasted Butternut Squash and Garden Peas	Roast Potatoes, Fresh Broccoli and Roasted Root Vegetables	Mashed Potatoes, Fresh Carrots and Green Beans	Chips, Mushy Peas and Baked Beans
Dessert	Mandarin Sponge with Custard (1, 7, 9)	Mixed Berry Cheesecake (1, 8, 9)	Apple Cake with a Crunchy Topping and Custard (1, 7, 9)	Tutti Fruitti Thursday	Strawberry Muffin (1, 7)

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(M)	
MAIN	

Bolognaise Pasta Bake with Garlic Bread

(1, 8, 9)

MONDAY 28 MARCH

Spinach and Chickpea Curry with Rice

(10)

Fresh Pesto Twirls (1)

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)

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

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 Chunky Tomato Pasta (1)

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)

Vegetable Bolognaise Pasta (1)

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

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

> Chips, Baked Beans and Mushy Peas

Oatie Orange Cookie (1)

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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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