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

WEEK 1

MONDAY 3 JUNE

MAIN British Pork 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 4 JUNE

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 5 JUNE

MAIN British Roast Gammon 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 6 JUNE

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 - ENGLISH - Giant Hand Made Sausage Roll with Spiced Potato Wedges

DESSERT Iced Carrot Cake

FRIDAY 7 JUNE

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 'JULY 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 10 JUNE

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 11 JUNE

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



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

DESSERT Banoffee Pie

WEDNESDAY 12 JUNE

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 13 JUNE

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 - KOREAN - Hot Sticky Chilli Chicken with Cool Mint and Coriander Aioli

DESSERT Pear and Apricot Cobbler with Custard

FRIDAY 14 JUNE

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)



Germany's 'Rudiger' Burger - Pork and Beef Burger with Garlic Mayo and Pickles

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

WEEK 3

MONDAY 17 JUNE





Belgium's 'Michy' Meatballs and Fries with a Spiced Tomato Sauce

DESSERT Chocolate Sponge and Chocolate Sauce

TUESDAY 18 JUNE

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



DESSERT Berry Cheesecake

WEDNESDAY 19 JUNE

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

Croatia 'Gvardiol's' Cevapi - Handmade Sausage in a Flat Bread with Spicy Yoghurt Dip

DESSERT Apple and Apricot Crumble and Custard

THURSDAY 20 JUNE

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)



EUŘO2024

Italy 'Destiny's' Hand Made Pepperoni Pizza

DESSERT Chocolate Brownie with Cream

FRIDAY 21 JUNE

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)



France's 'Mbappe' Burger Fully Loaded Burgers with 'Fofana' Fries

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 24 JUNE

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)



Spain's 'Rodri' Wrap – southern chicken wraps with Spicy 'Porro' Mayo

DESSERT Oat Topped Pear Crumble with Custard

TUESDAY 25 JUNE

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



England's 'Bellingham' Chicken Burger with 'Kane's' Katsu Sauce and 'Walker's' Wedges

DESSERT Lemon Meringue Pie

WEDNESDAY 26 JUNE

MAIN Honey and Thyme Roast Gammon 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)



Portugal's 'Ronaldo AKA THE GOAT' Biryani Curry (this does not contain Goat)

DESSERT Marbled Chocolate and Vanilla Sponge with Custard

THURSDAY 27 JUNE

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 - XX - xx

DESSERT Meringue Topped Berry Mousse

FRIDAY 28 JUNE

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

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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



MONDAY 1 JULY

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 2 JULY

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 Wonky Strawberries and Cream

WEDNESDAY 3 JULY

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 4 JULY

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 - MEXICAN - Hot Chicken Salsa Nachos

DESSERT Fresh Fruit Salad

FRIDAY 5 JULY

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 8 JULY

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 9 JULY

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



STREET FOOD OF THE DAY - CHINESE - Crispy Chicken Sweet Chilli Flatbread

DESSERT Apple and Berry Crumble with Custard

WEDNESDAY 10 JULY

MAIN Roast Gammon 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 11 JULY

MAIN Chicken Souvlaki and Warm Pitta served with Tzatziki, Chips, Chef's Salad and Slaw
MAIN Vegetable Halloumi Souvlaki and Warm Pitta
served with Tzatziki, Chips, Chef's Salad and Slaw (VEGETARIAN)



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

DESSERT Victoria Sponge Cake

FRIDAY 12 JULY

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



MONDAY 15 JULY

WEEK 7

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)



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

DESSERT Raspberry Ripple Cake with Cream

TUESDAY 16 JULY

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 17 JULY

MAIN Lemon, Garlic and Thyme Roasted Chicken with
Roast Potatoes, Seasonal Vegetables and Rich Gray

MAIN Summer Vegetable Tart with Roast Potatoes, Seasonal Greens and Rich Gravy (VEGETARIAN)



THURSDAY 18 JULY

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

FRIDAY 19 JULY

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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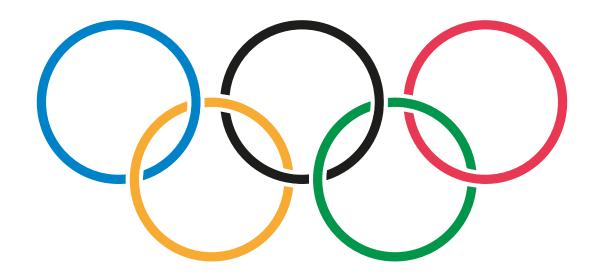








THE OLYMPICS ARE COMING!



FROM 22 JULY OUR CHEFS ARE CREATING OLYMPIC THEMED DISHES THROUGHOUT THE WEEK

SEE THE MENU BOARDS FOR DETAILS

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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