

- Introducing Lexington
- Independents,

Your New Caterer
At United Learning



Lexington Independents at United Learning

Lexington Independents are thrilled to have taken over the catering services at United Learning.

Our award-winning sister company, Lexington Catering, has nearly 20 years of experience providing catering to some of the most prestigious names in business including Rothschild, Lloyds of London, BNP Paribas, Savills and London Business School.

In 2019, we saw a gap in the Independent School market for a quality-focused new entrant, delivering exciting, healthy, innovative food that inspired parents, pupils and teachers alike. To propel catering into the heart of school life, Lexington Independents was born.



The Catering Services at United Learning

Our vibrant menus, food trend innovations and proactive engagement with the school community will ensure food and drink sits at the very core of the pupil experience.

Our business is driven by happy, motivated and empowered people. The service we provide across the school is delivered by an engaged, friendly and diligent team, to meet the needs and expectations of our guests.



Our Food Ethos

We know the crucial role that food can play in a pupil's ability to learn, develop and ultimately flourish.

Food isn't simply fuel, it's critical to creating happy, healthy and inquisitive young minds.

Our menus are developed with our in-house team of nutrition and dietetic experts to ensure we support pupils, parents and schools in nurturing healthy eating habits across all age groups.

Our flavour-packed menus take inspiration from the latest high street trends, big global flavours, and of course British classics – ensuring we can win over even the fussiest of eaters.

We take great care to source our food from British farms that practice ethical and sustainable farming methods and work with suppliers who deliver great-tasting quality produce all year round.



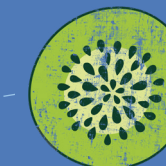
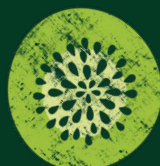
Allergen Management

At Lexington Independents, your child's health and safety will always be of the utmost importance to us. Our teams receive allergy training annually, and whenever there's an update to allergen laws.

In our prep schools, having accurate information about dietary needs and allergies is crucial for us to prepare and serve meals that meet their requirements. Our dietitians and catering team work together and follow a robust process, so you can feel reassured that whenever safely possible, an alternative menu will be provided.

Our guide 'Medical Diet Menus - A Guide for Parents, Guardians & Carers' contains further information about the medical diet process for prep schools and includes step by step instructions for you to record this information to ensure we are fully aware of any medical diet requirements.

In our senior schools, our catering team will provide accurate allergen information to your child. We ask that your child speaks to the team if they want to know about specific allergens so that they are able to make an informed, safe choice.



Here is
what's coming!



AUTUMN 2023

September

National/International Day/Events

- Zero Waste Week 4th-8th September
- National Tofu Month 1-30th September
- World Paella Day 20th September
- World Heart Day 29th September
- World Dumpling Day 26th September

Cos Lettuce
Hampshire

Blackberries
Kent

Aubergine
Kent

Seasonal Focus

- Zero Waste Week - Trashed pop up
- National Tofu Month - Tofu dishes throughout the month
- Dumpling day! Dumplings throughout the day (breakfast+lunch)
- World Heart Day - heart-healthy foods

Seasonal Campaign

- Autumn is here! Autumnal specials
- Start of school - welcome lunch

October

National/International Day/Events

- World Vegetarian Month 1st-31st October
- Halloween 31st October
- National Curry week 2nd -8th October
- World Egg Day 13th October
- World Pasta Day 25th October

Carrots
Worcestershire

Pumpkins
Hampshire

Cobnuts
Kent

Seasonal Focus

- Halloween special menu - pumpkin recipes
- Halloween bakery specials
- Halloween vegetable suppliers - pumpkin pop up table
- National Curry Week - Curry from around the world throughout the week
- World Pasta Day - Pasta lunch specials!
- World Egg Day - Egg breakfast specials

Seasonal Campaign

- Seasonal/autumnal transitional specials throughout the month
- Generic Autumn marketing

November

National/International Day/Events

- World Vegan Day 1st November
- Bonfire Night 5th November
- Diwali 31st October - 4th November
- British Pudding Day 9th November
- Thanksgiving 28th November
- St. Andrew's Day 30th November

Swede
Suffolk

Gala Apple
Kent

Chicory
Essex

Seasonal Focus

- World Vegan Day! Winter vegan comforts throughout the week
- Bonfire Night - Bonfire themed specials
- Diwali - South Asian themed menu
- Thanksgiving lunch
- St. Andrew's Day - Traditional Scottish Menu

Seasonal Campaign

- Winter warmers - soup specials throughout the month - soup and bread meal deals

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WINTER 2023/24

December

National/International Day/Events

- Hanukkah 26th December - 2nd January
- Winter Solstice 21st December
- Christmas 25th December
- New Years Eve 31st December

Parsnips
Suffolk

Sprouts
Cambridge

Comice pears
Kent

Seasonal Focus

- Happy holiday! New Year/ Merry Christmas
- Hanukkah inspired dishes
- Winter warmer dishes throughout the month
- Christmas drinks specials

Seasonal Campaign

- Christmas lunch
- Festive bakery specials
- Generic Christmas marketing

January

National/International Day/Events

- Veganuary 1st-31st January
- Burns Night 25th January
- Australia Day 26th January
- International Sticky Toffee Pudding Day 23rd January

Savoy Cabbage
Nottingham

Russet Apples
Kent

Jerusalem Artichoke
Worcestershire

Seasonal Focus

- Healthy eating month!
- Scottish produce/ menu for Burns Night
- Australian themed food menu
- Sticky Toffee Pudding offering

Seasonal Campaign

- Promote Veganuary - e.g., Vegan Mondays/ Vegan specials throughout the month
- Vitalicious pop-up
- Promote healthy fresh juices
- Introduce new healthy juice dedicated to Veganuary
- Vegetable/ fruit supplier pop up table

February

National/International Day/Events

- World Nutella Day 5th February
- Chinese New Year (Year of the Dragon) 10th February
- Super Bowl 11th February
- Valentine's Day 14th February
- Real Bread Week 17th - 25th February
- Shrove Tuesday 13th February

Cauliflower
Kent

Braeburn Apples
Kent

Celeriac
Suffolk

Seasonal Focus

- Pancake Day special, sweet and savoury
- Pancake Day - making demonstrations
- Chinese New Year special menu
- Super Bowl - American classics menu
- Nutella bakery specials

Seasonal Campaign

- Valentine's Day specials all week

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Prep/Nursery Menu

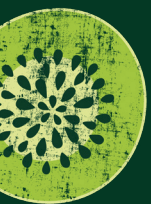
Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Milk, fruit-infused water, beetroot brownie, banana	Milk, fruit-infused water, raspberry & white chocolate crispy cake, easy peeler	Milk, fruit-infused water, crudités, fruit sticks, hummus	Milk, fruit-infused water, Cumberland sausage roll or vegan 'sausage' roll, banana	Milk, fruit-infused water, mozzarella & tomato pinwheels, plum				
LUNCH									
Soup	Mediterranean vegetable	Seasonal tomato	Sweet green lentil	Broccoli	Curried cauliflower				
Home from home	Home baked cottage pie, sautéed seasonal green beans	Thyme roasted chicken, carrot & peas	Spinach, penne, garlic bread	Egg noodles, prawn crackers	Mozzarella & tomato pizza, baked potato wedges				
On the side	Selection of green vegetables	Harissa vegetable tagine	Selection of vegetables, penne, garlic bread	Tempura vegetables	Cous cous, baked squash				
King Edward counter	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans				
Dessert	Sticky toffee pudding	Lemon meringue cake	Tiramisu	Apple turnover	Muffins				
Cold dessert	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit				
DINNER									
Pasta	Ham and mushroom tagliatelle	Roasted red pepper macaroni	Mushroom sauce with penne	Spinach & ricotta cannelloni	Macaroni cheese				
Home from home	Pumpkin seed & baby spinach risotto	Pork stroganoff, white rice	Chicken korma, onion, bhajis, saag aloo	Beef bolognese with spaghetti	Bibimbap - choose your fillings				
On the side	Rocket & watercress salad	Mushroom stroganoff, green beans & roasted peppers	Burnt aubergine curry, naan bread	Garlic foccacia, tricolor salad, mixed greens	Vegetarian bibimbap - choose your fillings				
Dessert	Millionaires tart	Selection of muffins	Lime cheesecake	Strawberry shortbread	Chocolate & cherry roulade				
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves				



Prep/Nursery Menu



Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Milk, fruit-infused water, seeded super oat slice, banana	Milk, fruit-infused water, chocolate dipped shortbread, easy peeler	Milk, fruit-infused water, crudités, fruit sticks, hummus	Milk, fruit-infused water, cheddar & thyme muffins, plum	Milk, fruit-infused water, croque monsieur, cut fruit salad				
	LUNCH								
Soup	Pea & mint	Sweetcorn chowder	Orzo minestrone	Butternut squash & chilli	Mexican bean soup				
Home from home	Homemade beef bolognese, rice	Loin of pork baps, American slaw, apple puree, warm Greek style potatoes	Macaroni cheese	Chicken korma, rice, stir-fried vegetables	Fish & chips, minted peas, tartare sauce				
On the side	Roasted courgette pesto spaghetti, garlic focaccia, broccoli	Pepper & spinach jackfruit, American slaw, BBQ apple, warm Greek style potatoes	Baked vegan bolognese	Katsu aubergine, jasmine rice, stir-fried vegetables	Nori wrapped tofu				
King Edward counter	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans				
Dessert	Churros with orange chocolate sauce	Apply thyme crumble	Red velvet cake	Japanese melon bun	Ice cream selection				
Cold dessert	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit				
DINNER									
Pasta	Spaghetti	Rigatoni bolognese	Mushroom tagliatelle	Pesto pasta	Cheddar & chive macaroni				
Home from home	Spaghetti Milanese	Aubergine moussaka, lentil & parmesan	Dill & fish pie, hash brown topping	Coconut & chilli chicken pad thai	Sweet & sour chicken Hong Kong style, prawn crackers				
On the side	Tempura vegetables, broccoli & cauliflower	Greek salad, flatbreads	Leek, cheddar & mushroom hot pot, braised carrots	Thai green tofu pad thai	Sweet & sour broccoli Hong Kong style				
Dessert	Doughnuts	Chocolate fountain	Selection of choux buns	Banana fritters	Raspberry & white chocolate roulade				
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves				

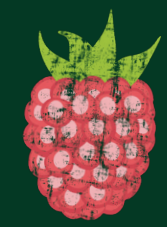


Prep/Nursery Menu



Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Milk, fruit-infused water, oaty biscuits, apple or banana	Milk, fruit-infused water, seeded super oat slice, banana	Milk, fruit-infused water, crudités, fruit sticks, hummus	Milk, fruit-infused water, cheddar & parsley straws, cut fruit salad	Milk, fruit-infused water, mozzarella & tomato paninis, easy peeler				
LUNCH									
Soup	Carrot & coriander	French onion	Cauliflower & cheddar	Lentil & butternut squash	Vegetarian noodle broth				
Home from home	Baked chicken, peas & red peppercorn, dauphinoise potato	Honey roasted gammon, rosemary roasted potatoes, carrots, cauliflower cheese	Beef bolognese, spaghetti, garlic, focaccia, broccoli	Asian style vegetable noodles, spring rolls	Breaded chicken goujons, French fries, carrots, baked beans				
On the side	Tomato & basil gnocchi	Tempura tofu, rosemary roast potatoes, carrots greens beans	Courgette Milanese	Vegetarian Asian style vegetable noodles, spring rolls	Sweetcorn and pepper fritters, French fries, carrots, baked beans				
King Edward counter	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans	Freshly baked jacket potato with cheese and baked beans				
Dessert	Mango mousse pudding	Raspberry & cranberry flapjack, fruit jelly, yoghurt, fresh fruit	Carrot cake, fruit jelly, yoghurt, fresh fruit	Lemon posset, fruit jelly, yoghurt, fresh fruit	Rice crispy cakes, fruit jelly, yoghurt, fresh fruit				
Cold dessert	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit	Fruit jelly, yoghurt, fresh fruit				
DINNER									
Pasta	Mushroom & tarragon penne	Butternut squash orzo	Noodle broth	Spinach pesto pasta	Caprese pasta salad				
Home from home	Swedish style meatballs, mashed potato, creamy cranberry gravy	BBQ chicken wings, baked sweet potato, corn cobs	Subway counter	Pepperoni pizza, potato wedges	Sweet & sour chicken Hong Kong style, sticky rice				
On the side	Tarragon braised mushrooms, green beans	BBQ cauliflower wings, Boston beans	French fries, roasted corn	Margherita pizza, American slaw, selection of dips	Sweet & sour vegetables Hong Kong style, stir fry vegetables				
Dessert	Fruit & marshmallow skewers	Rocky road	Portuguese tart	Chocolate mousse	Strawberry jelly				
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves				

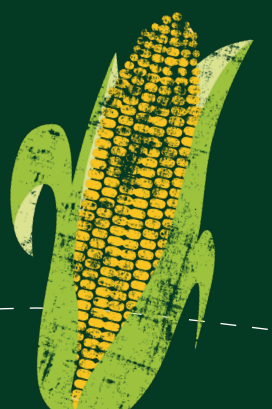
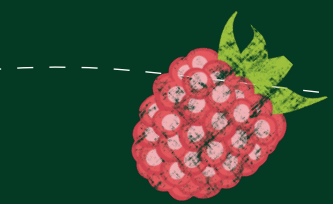
Senior Menu



Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Belgian waffles, crispy bacon, maple syrup and a poached egg	Sausage and egg muffins with hash browns	Continental Pastries, bagels, smoked salmon and selection of cured meats and smashed avocado	Filled croissants or French toast with our new smoothie bar	Full English Fried bread, scrambled egg, baked beans, bacon and sautéed mushrooms				
	Available daily – Selection of pastries, muffins, bagels, cereal, toast, preserves and yoghurt counter								
Soup	Mediterranean vegetable	Simply creamy tomato	Sweet green lentil	Broccoli	Curried cauliflower				
Home from home	Rosti topped beef cottage pie, sautéed green beans	Baked chicken thigh gyros, herby parmentier, carrot & chickpea medley	Spinach & rocket green pesto	Teriyaki pork stir fry noodles, prawn crackers	Mozzarella & tomato pizza, baked potato wedges				
Street eats	Vegetarian poke bowl	Chicken & bacon baguette, crisps	Smokey BBQ Ribs, cobette, potato skins	Mexican vegetable enchiladas	Cucumber hosomaki with pickled glnger				
On the side	Mediterranean vegetable, sweet potato gratin	Moroccan squash tagine, pomegranate and mint cous cous	Roasted red pepper pesto penne, garlic bread	Tempura vegetables with Thai green sauce	Tomato & rocket salad, coleslaw				
King Edward counter	Freshly baked jacket potato with cheese, vegetable bolognaise and baked beans	Freshly baked jacket potato with cheese, whipped feta & sumac and baked beans	Freshly baked jacket potato with cheese, mushroom & onions, baked beans	Freshly baked jacket potato with cheese, beef chilli and baked beans	Freshly baked jacket potato with cheese, tuna mayonnaise, baked beans				
Dessert	Sticky toffee pudding	Lemon meringue	Tiramisu	Apple turnover	Muffins: Chocolate & beetroot, lime & courgette				
DINNER									
Pasta	Tagliatelle	Roasted red pepper macaroni	Mushroom & thyme penne	Spinach & ricotta cannelloni	Honey & mustard macaroni				
Home from home	Tagliatelle carbonara	Pork stroganoff, Lyonnais potatoes	Tandoori chicken thighs, onion, bhajis, saag aloo	Hassleback potatoes with beef chilli	Chicken bibimbap, choose your fillings				
On the side	Butternut squash & sage risotto, rocket & watercress salad	Mushroom stroganoff, green beans & roasted peppers	Burnt aubergine curry, naan bread	Garlic foccacia, tricolor salad, mixed greens	Vegetarian bibimbap, choose your fillings				
Dessert	Millionaires tart	Selection of muffins	Lime cheesecake	Strawberry shortbread	Lemon meringue roulade				
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads				

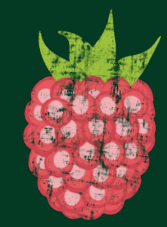


Senior Menu



Saturday		Sunday
BREAKFAST		
	Breakfast In Bed Sweet pancakes or savoury bacon and sweetcorn muffins	Breakfast in Bed Bacon turnovers or lemon and poppyseed muffins
LUNCH		
Jacket potato counter	Freshly baked jacket potatoes with selection of toppings	Freshly baked jacket potatoes with selection of toppings
Home from home	Eggs Benedict	Chilli hot dogs, French fries, onion rings
Sides	Grilled tomatoes, sautéed potatoes	Fried mozzarella, Pico de Gallo dressing
Dessert	Selection of cookies	Beetroot brownie
DINNER		
Home from home	Chicken enchilada, seasonal sautéed greens	Roast beef, Yorkshire pudding, dauphinoise gratin
Sides	5 Bean burrito, coriander rice, courgette fritters	Cheese, leek & potato pithivier, braised red cabbage, roasted root vegetables
Dessert	Oreo cookie cheesecake	Rhubarb & winter berry crumble
Selection of chefs salads	Daily selection	Daily selection

Senior Menu



Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Belgian waffles, crispy bacon, maple syrup and a poached egg	Sausage and egg muffins with hash browns	Continental Pastries, bagels, smoked salmon and selection of cured meats and smashed avocado		Filled croissants or French toast with our new smoothie bar		Full English - Fried bread, scrambled egg, baked beans, bacon and sautéed mushrooms		
	Available daily — Selection of pastries, muffins, bagels, cereal, toast, preserves and yoghurt counter								
LUNCH									
Soup	Pea & mint	Sweetcorn chowder	Orzo minestrone		Butternut squash & chilli		Mexican bean soup		
Home from home	Texas style beef chilli, dirty rice	Loin of pork baps, American slaw & apple puree, sage stuffing warm Greek style potatoes	Macaroni cheese, butternut squash & spinach, Mediterranean vegetable		Katsu curry, jasmine rice, stir fried vegetables		Fish & chips, minted peas, tartare sauce		
Street eats	Deli style subs	Tomato & basil penne	Beef chilli nachos		Chicken & avocado bagel		Falafel, pitta, pickled vegetables, cous cous		
On the side	Roasted courgette pesto spaghetti, garlic focaccia, broccoli	Pepper & spinach jackfruit, American slaw & BBQ apple, sage stuffing, warm Greek style potatoes	Baked vegan bolognese		Katsu aubergine, jasmine rice, stir fried vegetables		Nori wrapped tofu		
King Edward counter	Freshly baked jacket potato with cheese, vegetable bolognaise and baked beans	Freshly baked jacket potato with cheese, whipped feta & sumac and baked beans	Freshly baked jacket potato with cheese, mushroom & onions, baked beans		Freshly baked jacket potato with cheese, beef chilli and baked beans		Freshly baked jacket potato with cheese, tuna mayonnaise, baked beans		
Dessert	Churros, orange chocolate sauce	Apple thyme crumble	Red velvet cake		Japanese melon bun		Ice cream selection		
DINNER									
Pasta	Spaghetti	Rigatoni bolognaise	Mushroom tagliatelle		Pesto pasta		Cheddar & chive macaroni		
Home from home	Chicken Milanese parmigiana	Aubergine moussaka, lentil & parmesan	Dill & fish pie, hash brown topping, minted peas		Coconut & chilli chicken Pad Thai		Sweet & sour chicken Hong Kong style, prawn crackers		
On the side	Tempura vegetables, broccoli & cauliflower	Greek salad, flatbreads	Leek, cheddar & mushroom hot pot, braised carrots		Thai green tofu Pad Thai		Sweet & sour broccoli Hong Kong style		
Dessert	Doughnuts	Chocolate fountain	Selection of choux buns		Banana fritters		Raspberry & white chocolate roulade		
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads		Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads		Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads		



Senior Menu



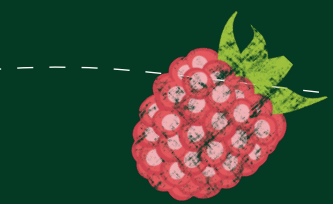
Saturday		Sunday
BREAKFAST		
	Breakfast In Bed Ham and cheese croissant or mixed Danish	Breakfast in Bed Cinnamon roll or sausage turnover
LUNCH		
Jacket potato counter	Freshly baked jacket potatoes with selection of toppings	Freshly baked jacket potatoes with selection of toppings
Home from home	Croque madame	Cheddar & tomato quiche
Sides	Boston beans loaded fries, mixed salads	Minted new potatoes, peas
Dessert	Chocolate cupcakes	Pancakes, chocolate sauce, berry compote
DINNER		
Home from home	Chicken tikka masala, onion bhaji, spiced green beans	Roasted porchetta, root vegetable risotto, rocket & tomato salad
Sides	Vegetable korma, braised pilaf	Sage & wild mushroom risotto, parmesan crisp
Dessert	Treacle tart	Lemon & white chocolate trifle
Selection of chefs salads	Daily selection	Daily selection

Senior Menu



Monday		Tuesday		Wednesday		Thursday		Friday	
BREAKFAST									
	Belgian waffles, crispy bacon, maple syrup and a poached egg	Sausage and egg muffins with hash browns	Continental Pastries, bagels, smoked salmon and selection of cured meats and smashed avocado	Filled croissants or French toast with our new smoothie bar	Full English Fried bread, scrambled egg, baked beans, bacon and sautéed mushrooms				
-	Available daily – Selection of pastries, muffins, bagels, cereal, toast, preserves and yoghurt counter								
LUNCH									
Soup	Carrot & coriander	French onion	Cauliflower & cheddar	Lentil & butternut squash	Vegetarian noodle broth				
Home from home	Baked chicken thigh & chorizo, peas & red pepper corn, dauphinoise potato	Honey roasted gammon, rosemary roasted potatoes, cumin carrots, cauliflower cheese	Beef bolognaise, spaghetti, garlic focaccia, broccoli	Ramen bowls, prawn crackers, pickled vegetables	Chalkboard friday				
On the side	Sage, mushroom & onion gnocchi, peas & red pepper corn	Beetroot bourgignon, rosemary roasted potatoes, cumin carrots, greens beans	Courgette Milanese	Ramen bowls vegetarian option, pickled vegetables	Chalkboard friday vegetarian option				
Street eats	Onion bhaji, raita, naan, lentil dahl	Arancini, red pepper hummus, rocket salad	Southern fried oyster mushrooms, corn cobs, potato wedges, slaw	5 Bean burrito, nachos, jalapeños	Teriyaki noodles				
King Edward counter	Freshly baked jacket potato with cheese, vegetable bolognaise and baked beans	Freshly baked jacket potato with cheese, whipped feta & sumac and baked beans	Freshly baked jacket potato with cheese, mushroom & onions, baked beans	Freshly baked jacket potato with cheese, beef chilli and baked beans	Freshly baked jacket potato with cheese, tuna mayonnaise, baked beans				
Dessert	Mango mousse pudding	Raspberry & cranberry flapjack	Carrot cake	Lemon posset, shortbread	Rice crispy cakes				
Pasta	Mushroom & tarragon penne	Butternut squash orzo	Noodle broth	Spinach pesto pasta	Caprese pasta salad				
Home from home	Swedish style meatballs, mashed potato, creamy cranberry gravy	BBQ Chicken wings, baked sweet potato, corn cobs	Ginger & lemon pork stir fry, bean shoot noodles	Pepperoni pizza, Cajun style wedges	Katsu chicken, sticky rice				
On the side	Tarragon braised mushrooms, green beans	BBQ Cauliflower wings, Boston beans	Tempura tofu, stir fried vegetables	Margherita pizza, American slaw, selection of dips	Katsu aubergine, stir fry vegetables				
Dessert	Fruit & marshmallow skewers	Rocky road	Crème brulee	Chocolate fountain	Chai tea jelly				
Salad Bar	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads	Rainbow slaw, cucumber, tomato, grated carrot, sweetcorn, grated cheese, bread rolls, mixed leaves and daily selection of chefs salads				

Senior Menu



Saturday		Sunday
BREAKFAST		
	Breakfast In Bed Carrot cake muffin or cheese & bacon	Breakfast in Bed Belgian waffles or pigs in blankets
LUNCH		
Jacket potato counter	Freshly baked jacket potatoes with selection of toppings	Freshly baked jacket potatoes with selection of toppings
Home from home	Corn dogs, chilli bacon jam	Chorizo & fish paella
Sides	French fries, peppered corn	Macaroni cheese, chive & mozzarella topping
Dessert	Ice cream	Chocolate fountain
DINNER		
Home from home	Beef black bean sauce, stir fry vegetables	Southern fried chicken burger, blue cheese dressing
Sides	Sweet chilli tofu, spring rolls, coconut rice	Southern fried mushroom burgers, sauté fries
Dessert	Profiteroles	Cranberry & white chocolate cookies
Selection of chefs salads	Daily selection	Daily selection

Sixth Form Menu



	Monday	Tuesday	Wednesday	Thursday	Friday
LUNCH					
BREAKFAST	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap
DELI BAR	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches
SMOOTHIE BAR	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day
STREET EATS	Sweet chili chicken thighs, piri piri rice, grilled courgette Or Sweet chili butternut and chickpea cakes, piri piri rice	Chicken gyros with pickle and flat bread, roasted lemon potatoes Or Greek vegetable skewers, pickled carrot, flatbread, roasted lemon potatoes	Bang Bang chicken wings, grilled corn, sweet potato wedges Or Bang Bang cauliflower wings, grilled corn, sweet potato wedges	Shredded chicken burritos, chipotle and lime potatoes Or Shredded vegetable burrito, chipotle and lime potatoes	Teriyaki bao buns, kimchi and rice Teriyaki pulled mushroom bao buns, kimchi and rice
LIGHT BITES	Jumbo sausage roll Or Vegan pastry roll	Bacon turnover Or Vegetable pastry	Selection of Bagel pizza bites	Ham and cheese panini Or Four cheese and tomato pizza	Loaded tater tots
SALAD BAR	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads
DAILY DELIGHT	Cookie selection	Brownie of the day	Muffin of the day	Carrot cake	Rocky road



Sixth Form Menu



	Monday	Tuesday	Wednesday	Thursday	Friday
LUNCH					
BREAKFAST	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap
DELI BAR	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches
SMOOTHIE BAR	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day
STREET EATS	Sweet and sour chicken noodles Or Sweet and sour vegetable noodles	Chicken and chorizo paella Or Pepper, onion and mushroom paella	Katsu chicken curry with sticky rice Or Katsu vegetable curry with sticky rice	Korean chicken skewers, pepper and carrot slaw, gamja potato	Buttermilk chicken tacos, pickle vegetables, lime mayo and tortilla chips Or Smoky pulled aubergine and black bean taco with tortilla chips and avocado
LIGHT BITES	Loaded potato wedges	BBQ sausage lattice Or BBQ Veg sausage lattice	Pizza slice	Spicy chicken Quesadilla Or Cajun vegetable and cheese quesadilla	Chinese noodle pot
SALAD BAR	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads
DAILY DELIGHT	Cookie selection	Chocolate swirl cake	Muffin of the day	Belgian waffle	Brownie of the day



Sixth Form Menu



	Monday	Tuesday	Wednesday	Thursday	Friday
	LUNCH				
BREAKFAST	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap	Selection of pastries Or Granola bowl Or Build your own breakfast bap
DELI BAR	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches	Homemade selection of bagels, sub rolls and sandwiches
SMOOTHIE BAR	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day	Freshly made smoothie of the day
STREET EATS	Dirty BBQ pretzel chicken stack burger Or Dirty BBQ pretzel pulled mushroom and lentil burger	Mexican beef enchiladas, spicy rice Or Spicy courgette and butterbean enchiladas and spicy rice	Garlic and herb chicken thigh khobez with shredded spicy potatoes Or Garlic and herb roasted vegetable and lentil khobez with shredded spicy potatoes	indian snack tray Sweet poattaa pakora Bombay aloo Pilau rice and tandoori chicken Or Spiced lentil dahl with pakora and chapati	Breaded Thai fish cakes with rice noodles, crunchy spiced vegetables, siracha mayonnaise
LIGHT BITES	Cheese loaded nachos	Cheese and bacon twists	Vegetable samosa	Bricktop cheese toastie	Nut free chicken satay skewers
SALAD BAR	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads	Chef selection of seasonal salads
DAILY DELIGHT	Cookie selection	Brownie of the day	Muffin of the day	Muffin of the day	Lemon drizzle cake bars



Healthy Eating

Enjoying great-tasting healthy food in early life often leads to healthy eating habits that stay with you.

Working with our Head of Nutrition, Hannah Locket, we ensure that our menus for United Learning are continuously focused on delivering nutritious, tasty and visually appealing healthy meals.

We have a bespoke collection of award-winning healthy eating brands designed to appeal to a range of tastes and needs.'



Vitalicious

Blitzed to order fruit and vegetable juices - Getting your five a day has never been easier!



Grains & Greens

Vegetarian and vegan dishes that are protein packed and taste incredible



FreeFrom

Our alternatives to traditional sweet treats cater to a range of dietary requirements without compromising on taste

Veggie BBQ Recipe

Elote - Mexican grilled corn

Ingredients

- 2 tablespoons ricotta
- 2 tablespoons mayonnaise
- 1/2 teaspoon chipotle chilli powder
- ½ teaspoon of paprika
- 4 whole corn on the cob with husk
- 6 tablespoons grated parmesan cheese
- 1 lime, quartered
- Pinch of salt

Instructions

- Preheat BBQ - It's best to cook over fire and coal but a normal grill will do
- Combine the ricotta, mayonnaise, paprika and chipotle powder in a small bowl
- Keep the corn in the husk and grill, turning occasionally
- When the corn is almost cooked pull the husk, season with salt and return to the grill turning occasionally to char the kernels. This should take about 15 minutes
- When cooked spread each corn with one tablespoon of the sauce and sprinkle with the parmesan and then squeeze the lime all over the corn





Introducing Green Force Champions

Green Force is our new sustainability initiative at United Learning.

Green Force is our sustainability initiative based at United Learning that links our menus directly back to the pupils' environment and acts as a vehicle for teaching pupils about sustainability, sourcing and society.

Through Green Force, we introduce pupils to the importance of eating locally produced, seasonal food and how what they consume can directly impact the environment.

In a recent case, we prevented over 250 plastic bottles from entering recycling at an education site by introducing our own branded reusable water bottles.



Trashed

As caterers, we take our responsibility to eliminate food waste incredibly seriously. Not only is it financially wasteful but food waste has a detrimental effect on the environment, both at a local and global level.

One of the unique ways we are doing this is through our award-winning food concept, Trashed.

Trashed focuses on creating delicious dishes by incorporating underused cuts of meat and vegetables that often end up being thrown away or overlooked.





Web: lexingtonindependents.co.uk

