

CATERING SERVICES /
Connect
EST 1989

with fresh food that
drives value & inspires

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A vibrant, fresh salad is presented in a white bowl with a gold rim. The salad is overflowing with various green leafy vegetables, including arugula and baby spinach. It is garnished with sliced cherry tomatoes, chunks of ripe avocado, and small balls of fresh mozzarella cheese. The salad is set against a light gray background, and the overall composition is clean and appetizing.

“Fresh food is our passion.
People are our strength.”

Feeding your numbers

Why Schools Choose Connect

We understand the real challenges schools face: rising costs, growing parental expectations, attendance concerns, wellbeing demands and the pressure to stand out in a competitive landscape. Connect helps schools overcome these hurdles with a catering service that works hard behind the scenes to deliver real, measurable value.

- Fresh, nutritious meals that improve focus, behaviour, and physical performance
- Support for pupil wellbeing and mental health through consistent, balanced nutrition
- Stronger enrolment and retention through a standout dining experience that parents notice
 - Clear, efficient pricing with no hidden extras and minimal waste
- Our open book policy gives full visibility, you can view any invoice at any time, ensuring complete transparency and accountability across every part of your catering service
- Sustainability and ESG leadership aligned with school values and inspection frameworks
 - Dedicated relief teams and staff development so you're never left short-handed
 - 100% compliance with food safety, allergens, and nutritional guidelines
 - With Connect, you can focus on education while we help feed your numbers



A taste of Connect Catering

Established in 1989, Connect is a family-run, independent contract caterer with over 30 years of experience in education catering. We specialise in tailored, fresh food services for nursery schools, preparatory and senior schools, SEND settings, colleges, and boarding environments.

Every service is built around the unique culture, community and operational needs of each school. We're agile enough to offer a personal touch and experienced enough to deliver long-term value.

We hold **ISO 9001** certification, a recognised quality standard that demonstrates we deliver what we promise. Our systems, standards and processes are regularly audited to ensure we consistently meet the highest expectations for service, safety, and satisfaction.

With Connect, you get more than a catering provider. You get a trusted partner focused on outcomes that matter, wellbeing, achievement, reputation, and enrolment.





Stimulating the mind & body

With a large proportion of daily calories consumed during the school day, what pupils eat matters: academically, emotionally and physically.

At Connect, our menus are built to enhance attention, improve mood and support cognitive development. Balanced nutrition fuels academic focus and helps reduce behavioural issues. It also provides the physical fuel needed for PE, training and sporting achievement, vital in today's whole-child education strategies.

Our food is fresh, seasonal and packed with natural energy, designed to support classroom learning, boost attendance and power physical performance.

A report by the National School Breakfast Programme found that 94% of schools saw improved behaviour and attainment with healthy breakfasts, and 95% noted improved attendance. Better food equals better outcomes, and that's how we help feed your numbers.

“Everyone has been raving about the quality of the meals.”

Growing a partnership

We believe strong partnerships are built on shared values, care, reliability and mutual respect. At Connect, we work collaboratively with each school to become an extension of your team.

We tailor every aspect of the service, from menu planning to allergy management, around your pupils' needs and your operational goals. Our excellent training and investment in your team (achieving IIP Gold) means you'll feel the consistency, warmth and professionalism from day one.

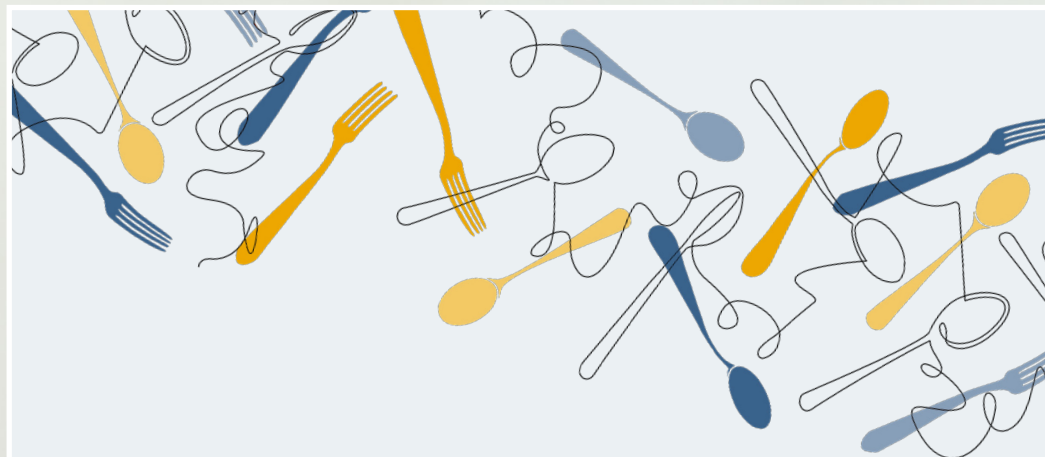
Our food doesn't just support your pupils, it supports your vision.

“Your catering team has been working so hard and we're so happy to have them with us.”



Starting the day right

The most important meal of the day, to kick start the metabolism and provide energy for the morning.



Breakfast Club

Something Savoury

(vegetarian options available)

- Bacon Sandwiches
- Sausage Sandwiches
- Beans on Toast
- French Toast
- Tomato & Cheese Croissant

Something Sweet

- Superfood Yoghurt with Fruit Purée & Granola
- Porridge Breakfast Bar
- Toast with Butter & Jam
- Banana Pancakes

Available Daily

A Selection of Freshly Made Breads, Cereals, Yoghurt Pots, Freshly Cut Fruit & Dried Fruit

Drinks

Fruit Juice, Squash, Milk, Flavoured Milk & Water



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Weekly Menu

Monday

Soup of the Day

Cream of Tomato & Basil

Something Hot

Baked Tomato Pasta

Something Vegetarian

Ratatouille &
Goat Cheese Frittata

On The Side

Garlic Bread
Roast Courgettes
Steamed Carrots

Something Sweet

Plum & Apple Cobbler
with Whipped Cream

Tuesday

Soup of the Day

Minestrone

Something Hot

Mild Chicken Korma

Something Vegetarian

Tempeh & Mixed Vegetables

On The Side

Jasmine Rice
Minted Peas
Bombay Potatoes

Something Sweet

Eve's Pudding
with Custard

Wednesday

Soup of the Day

Chicken & Sweetcorn

Something Hot

Honey Glazed Gammon with
Yorkshire Pudding & Gravy

Something Vegetarian

Roast Bell Peppers &
Giant Cous Cous

On The Side

Roast Potatoes
Parsnips & Carrots
Red Cabbage

Something Sweet

Chocolate Rocky Road

Thursday

Soup of the Day

Cauliflower & Cheddar

Something Hot

Chilli Con Carne

Something Vegetarian

Vegan Chilli Con Carne

On The Side

Long Grain Rice
Roast Broccoli
Sweet Potatoes

Something Sweet

Melon Salad
with Mixed Fruit Yoghurt

Friday

Soup of the Day

Mild Spice Pumpkin

Something Hot

Oven Baked Battered Cod
with Freshly Made Tartare
Sauce & Lemon

Something Vegetarian

Sun Dried Tomato
& Red Onion Quiche

On The Side

Chunky Chips
Roast Tomatoes
Mushy Peas

Something Sweet

Stick Toffee Pudding
with Toffee Sauce

A clear plastic lunchbox is filled with a variety of fresh foods. On the left is a large sandwich made with white bread, filled with lettuce, tomato, cheese, and meat. To the right of the sandwich are several whole strawberries, a cluster of blueberries, and a pile of raspberries. Below the berries are several slices of yellow bell pepper. In the foreground, there is a whole green apple, two whole orange tomatoes, and a head of broccoli. The lunchbox is placed on a white marble surface.

Fuelling your adventure

We provide packed lunches to keep pupils and staff energised and ready for action throughout the day. Our lunches are thoughtfully prepared to ensure everyone has the fuel they need for a fantastic day out, whether it's an educational trip or an outdoor adventure. With our balanced and delicious options, you can focus on the experience while we take care of the nourishment.



Packed Lunch

When booking a packed lunch for your activity, please select an item from each section to form the lunch of your choice. Please talk to a member of the Catering Department if you have any special requirements, dietary needs or allergies. Packed lunches will be charged at the same cost as a lunch options.

Lunch

- Ham & Cheese Wrap
- Chicken Noodle Salad
- Tuna & Cucumber Pitta Pocket
- Jerk Style Chicken Rice Box
- Chilli Bean Rice Salad
- Nut Free Pesto Pasta Pot
- Chicken & Butternut Squash Pastry
- Roasted Vegetable Pizza Fingers
- Falafel & Tzatziki Wholemeal Pitta Pocket
- California Veggie Sandwich
- Tuna & Coleslaw Sandwich
- Roasted Ham & Tomato Wrap
- Chicken with Crunchy Salad

Extras

- Orange Smiles
- Apricot & Ginger Flapjack
- Carrot & Apple Muffins
- Chewy Apple & Oat Bars
- Cherry Tomatoes
- Cucumber & Red Pepper Slices

Snack

- Cheese Cubes
- Carrot Batons with Tzatziki
- Nut Free Pesto & Cheese Straw Puffs
- Carrot Sticks
- Breadsticks with Red Pepper Houmous

- Water

Dietary Requirements



Forest School Adventure

Trail One

Troll Eyes (Houmous) served with Hedgehog Crackers

Trail Two

Fox Ears (Goats Cheese, Sun Dried Tomatoes & Nut Free Pesto) in Buns

Between The Trees

Boars in Blankets
Great Horned Owl Mac 'N' Cheese
Lizard Corn Fritters with a Tomato Salsa

On The Mud Path

Beetle Wings (Potato Crisps)
Tree Roots (Pretzel Sticks)

Sweet Bites

Badger Doughnuts
Woodpecker Cake
Forest Popcorn



Supporting your catering service



From managing daily operations to navigating unexpected challenges, Connect provides robust and responsive support that keeps your catering running smoothly.

Your dedicated Operations Manager provides direct, on-site support with scheduled visits at least twice a month to maintain high standards in food quality, hygiene, and service delivery. These visits allow for close communication with your team, proactive issue resolution, and continuity across all aspects of the service.

Working closely with the Chef Manager, they deliver ongoing training, oversee compliance with health and safety and allergen legislation, and support continuous improvement. They also monitor key performance indicators, such as meal uptake and waste reduction, and oversee financial reporting - ensuring complete

transparency and adherence to agreed budgets through our open book policy, which allows you to view any invoice at any time.

To support your wider goals, we provide clear, easy-to-understand reporting and regular service reviews, all tailored to your school or college's specific needs. Whether you're managing cost pressures, compliance expectations, or just looking for fresh ideas, we're here to support you - consistently and personally.

Our relief team is always ready to step in when needed - whether for emergency cover, deep cleans, or large-scale events. You'll never be left short-handed or under pressure.

“ It was a pleasure to meet the Connect team, the food and service were fantastic. ”



Connect's 7 key ingredients

Real Food, Real Standards, Real Impact.

Traceable from Field to Fork: all our suppliers are fully audited, giving you complete confidence in our ingredients and the journey they've taken.

Meat You Can Trust: we only source meat that meets strict animal welfare standards - high quality, responsibly produced, and fully transparent.

Only Free-Range Eggs: we use British Lion marked or RSPCA Assured free-range eggs in every kitchen. Always fresh, always ethical.

British Milk, Always: all our fresh milk comes from British farms - supporting local producers and reducing food miles.

Sustainably Sourced Fish: our fish is sustainably caught, and wherever possible, certified by the Marine Stewardship Council - good for pupils, great for the planet.

Seasonal Fruit & Vegetables: we serve what's in season - it tastes better, travels less, and makes the most of nature's rhythm.

From Waste to Fuel: our used cooking oil doesn't go to waste - we recycle it into clean-burning biofuel as part of our zero-to-landfill approach.





Nurturing our teams

Great school food depends on great people. That's why we invest in every individual across our catering teams, from training and mentoring to career development and wellbeing.

We focus on building motivated, skilled, and confident staff who feel part of the school community and understand their role in supporting your pupils.

When your catering team feels supported and valued, they deliver a consistent service that reflects well on your school and keeps parents reassured.

“ Always served with a smile, it really makes a difference. ”



What our clients say

We believe the best measure of our service is the feedback we receive from the schools we work with. Here's what some of our clients have to say about their experience with Connect:

“ Just a quick note to say that I thought the lunch today, chicken pie and syrup sponge, was insanely good! Thanks so much for the efforts you go to, making the pupils happy and keeping the food standards so high. I know everyone has been raving about the quality of the meals. ”
- Teacher at an Independent School

“ I just wanted to say how special lunch was today, the colours, smell and variety on offer were superb. A great effort by your team, and as ever, served with a smile. My halloumi slider and accompanying salad were lovely, and I sat in the Headmaster's garden in the sunshine. All that was missing was a glass of prosecco! ”
- Bursar at an Independent school

“ I just wanted to take a moment to express my gratitude to Connect Catering for the fantastic Christmas lunch provided for the staff. Rahul and the team really went above and beyond with both the delicious food and excellent service. It was also a pleasure to meet Victoria. ”
- Bursar at a Theological College







Protecting our planet one plate at a time

Sustainability is front and centre for schools, from inspections to parent expectations. At Connect, it's embedded in everything we do. We prioritise responsible sourcing, waste reduction, and long-term climate goals.

Our fleet is 100% hybrid or electric

We've purchased our two acres of Atlantic Rainforest for rewilding

Our Head Office runs on solar power (42 panels and growing)

We're cutting internal paper use by 50%

Our schools are running waste reduction campaigns right now

We're fully committed to achieving Net Zero

We hold ISO 14001 for Environmental Management and ISO 50001 for Energy Efficiency, formal recognition that our practices meet the highest environmental and energy standards.

You won't just meet your sustainability targets, you'll show leadership.

Adding fun to mealtimes

Food should be fun, too. We bring creativity into dining spaces with interactive events, pop-up food concepts and themed menus that delight pupils and create community spirit.

From World Book Day to Lunar New Year, our events make mealtimes memorable. They also build engagement, boost uptake and contribute to a positive school culture.

“ I just wanted to share the amazing African themed lunch we had today celebrating black history week - everyone was talking about how great everything was. Your catering team has been working so hard and we are happy to have them with us! ”

- Bursar, Independent School, Buckinghamshire



WORLD Book Day!

MENU

Wormy Spaghetti
The Twits

Farmer Boggis's Chicken
Fantastic Mr Fox

Supertato Wedges covered in Cheese

Medley of Broccoli & Cauliflower

Evil Peas escaped from the freezer

Bruce Bogtrotter's Chocolate Cake
Matilda



A Taste Of Greece

Mains

Moussaka
Meatballs in a
Olive & Tomato Sauce
Lamb Kleftiko
Spanakopita
(Spinach & Potato Filo Pie)

Sides

Greek Fries
Spanakorizo (Spinach Rice)
Roasted Mediterranean
vegetables

Puddings

Honey Cookies
Baklava
Orange Cake

Salad bar

Greek Salad
Watermelon & Feta Salad
Orzo Pasta, Tomato & Basil
Salad
Chicken Gyros
Halloumi Kebabs
Chicken Souvlaki
Tzatziki
Houmous



A TASTE OF Egypt

Menu MAIN

Egyptian Style Lamb & Chickpea Tagine
or

Egyptian Style Mixed Vegetable Bake

Served with Cous Cous, Peas & Sweetcorn

DESSERT

Egyptian Sweet Cookies



A TASTE OF THE WILD WILD WEST

MAINS

Slow Cooked BBQ Pork
Wild West Hot Dog Sliders
Marshall's Mac & Cheese
Rootin' Tootin' Baked Beans
Campfire Corn On The Cob

SALAD BAR

Ma's Freshly Made Slaw
Jambalaya Rice Salad
Wagon Wheel Pasta Salad
Tumbleweed Tater Salad
Lonestar BBQ Chicken Wings
Ranch Dressing

PUDDING

Peach Cobbler
Mississippi Mud Pie



Awards & Accreditations

At Connect, we believe in backing up our promises with proof, through consistent third-party accreditation and industry recognition. These awards and certifications are more than badges; they're assurances that your catering partner is reliable, responsible, and focused on excellence.

INVESTORS IN PEOPLE® **We invest in people** Gold

We invest in every member of our team to help them perform at their best, and that pays off in consistency, quality, and loyalty. We've held Investors in People accreditation since 2000, achieving Gold in 2011 and retaining it in every assessment since.

THE SUNDAY TIMES **Best Places To Work 2023**

Rated Excellent, this shows our commitment to creating workplaces where teams feel valued, energised and motivated to give their best to your school.

THE SUNDAY TIMES **100 Best Companies To Work For**

We ranked No. 1 nationally in 2019 and have been in the top 5 three times, a reflection of how well we engage and support our people.

ISO Certifications - What They Mean for Your School

We hold ISO certifications across four key areas, each one carefully chosen to ensure safety, consistency, sustainability, and peace of mind for your school community.

ISO 9001 - Quality Management

Audits confirm that the service standards we promise are delivered across every school we work with, no matter the size or location.

ISO 14001 - Environmental Management

Sustainability is embedded into business decisions at every level, helping your school meet its environmental goals with confidence.

ISO 50001 - Energy Management

We actively support schools in reducing energy usage, helping you lower your environmental impact and save costs at the same time.

ISO 45001 - Health & Safety Management

In any environment with children, safety and safeguarding are non-negotiable. This standard is clear evidence of how seriously we take our responsibility to protect every pupil, staff member and visitor.



Let's feed your numbers

Whether you're looking to refresh your current offer or completely rethink your catering model, we'd love to hear from you.

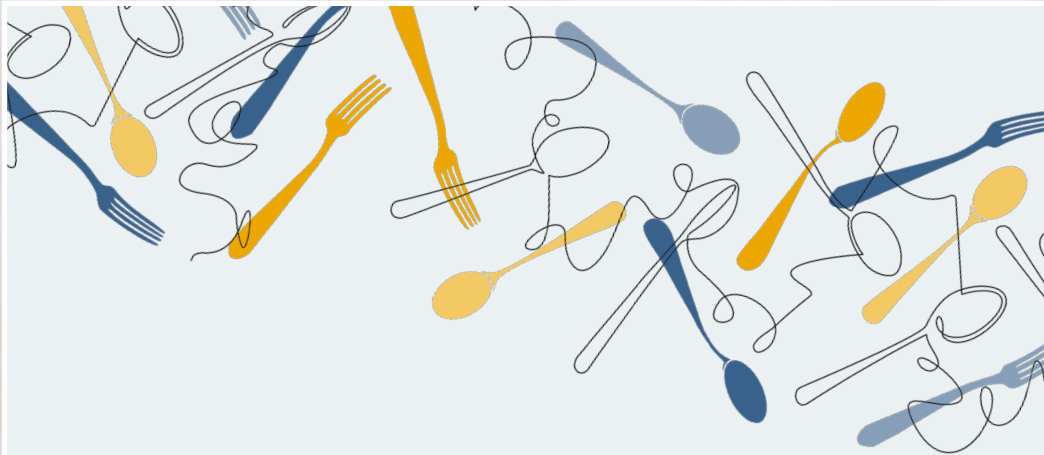
At Connect, we don't just deliver great school meals, we create exceptional food experiences that elevate every moment of school life.

From vibrant sandwich platters that excite, to fresh and dynamic match teas, elegant house dinners, and show, stopping summer balls, our hospitality service is crafted to impress. Every event is tailored with creativity, care and a commitment to quality that leaves a lasting impression on pupils, staff, and parents alike.

Whatever the occasion, we bring flair, flexibility and attention to detail, ensuring your events are not only seamless, but truly memorable.

**Connect Catering - fresh food,
happy pupils & the results to prove it.**





Cold Fork Buffet

Main Course

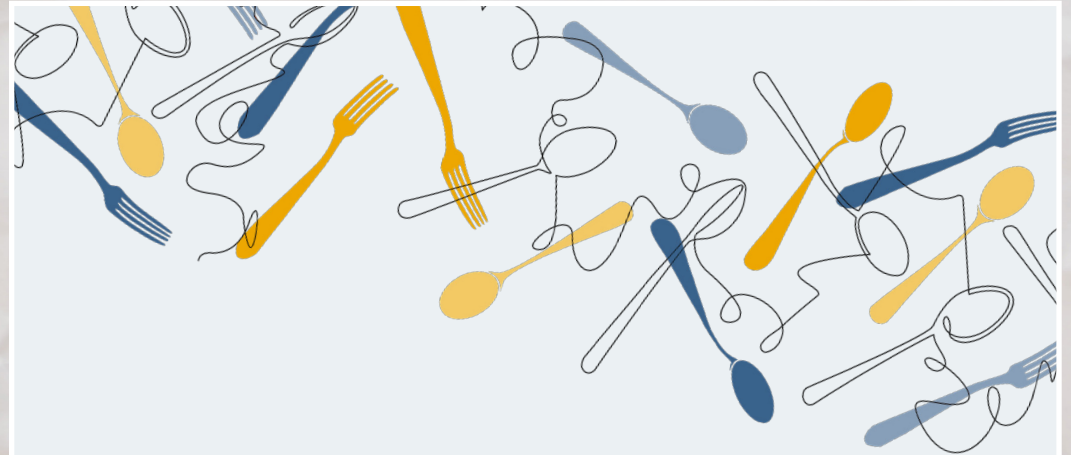
Shaved Pastrami with Pickles, Rocket & Parmesan
Ham Hock Bon Bon with New Potatoes & Piccadilli
Poached Salmon Supreme with Watercress, Fennel & Soft Boiled Hens Egg
Crispy Thai Shrimp Cakes with Mango Dip
Buffalo Mozzarella with Herbs & Sugar Cured Tomatoes
Classic Chickpea & Sweet Potato Falafels with Mint Yoghurt

Side Dishes

Mixed Baby Leaf Salad
Roasted Courgette, Sun Blushed Tomato & Chervil Salsa
Heritage Tomato, Oregano & Shaved Parmesan Salad
Adzuki & Edamame Bean Salad with an Aromatic Soy Dressing

Desserts

Sicilian Lemon Tart with Cream
New York Cheesecake with Salted Caramel & Honeycomb
Fresh Fruit Platter with Passion Fruit Crème Fraiche



Hot Fork Buffet

Main Course

Korean Shredded Beef with Sticky Rice
Pan Fried Pollock with Braised Gem Lettuce & Rocket Pesto
Fettucine with Roasted Ratatouille & Parmesan

Accompaniments

Shredded Wilted Greens
New Potatoes with Caramelised Shallots
Fennel, Radish & Black Eyed Beans
Roasted Beets, Fennel & Quinoa Salad

Desserts

Chocolate Brownie Cheesecake
Orchard Apple Tarte Tatin with Ice Cream
Blackberry Parfait





Match Teas

Pupils Hot Winter Match Teas
Cumberland Sausage with Mash & Baked Beans
Tuna, Fusilli Pasta, Creamy Cheddar & Herb Bake with Garlic Ciabatta
Hot Chocolate

Pupils Summer Match Teas
Honey Roast Ham with Smoked Cheese Bloomers
Chunky Houmous Salad Wrap
Lemonade Cup Cakes
Freshly Made Blackcurrant & Apple Cordial

Parents Hot Winter Match Teas
A Mug of Sweet Potato & Roasted Red Pepper Soup
Sticky Ginger Loaf with Frosted Lemon Topping
Hot Crumpets with Butter & Jam
Tea & Coffee

Parents Summer Match Teas
Greek Salad Pittas with Kalamata Olives
Pressed BLT Focaccia with Mustard Mayonnaise
Beetroot Crisps
Mini English Strawberry Trifle
Mango Sparkling Water
Tea, Coffee or Minted Tea



Canapés

Fish
Smoked Haddock Croquettes with Pea Purée
Smoked Salmon Blinis with Cream Cheese, Dill & Capers

Meat
Rare Beef & Stilton Crostini with Caramelised Onion
Korean BBQ Pork Lollypop

Vegetarian
Mini Goats Cheese, Cranberry & Herb Bonbon
Mushroom Arancini with Truffle Aioli dusted with Parmesan





Hospitality Menus

Sandwich Lunch

**Sandwiches, Wraps, Pittas & Flatbreads
with a Selection of Fillings including:**

Brie & Grape
Egg Mayonnaise & Cress
Pastrami & Slaw
Prawn & Dill Mayonnaise
Roast Beef & Horseradish Cream
Roast Chicken, Plum Tomato & Nut Free Pesto
Tuna & Cucumber Salad
Italian Salami with Mozzarella
Falafel, Tomato Salad
Goats Cheese, Bacon & Lambs Leaf
Pulled Pork & Pickle
California Veggie

Freshly Made Biscuits & Cakes

Fresh Fruit Platter

Formal Afternoon Tea

A Selection of Open Sandwiches, Wraps & Pittas

Smoked Salmon with Chive & Lemon Butter
Chicken with Fig Relish & Watercress
Mozzarella with Plum Tomato & Basil
Roast Beef & Horseradish Cream

Mini Cheese Scones with
Caramelised Red Onion Chutney

Peaches & Cream Cupcakes
Mini Chocolate Tart with Raspberry Cream
Freshly Cut Fruit Platter with Yoghurt & Honey

Traditional English Tea
Freshly Made Ginger Beer with Ice

End of Term Lunch

Poke Bowls

Lime Chicken & Coriander with Sweet Chilli Egg Noodles & Rocket
Moroccan Vegetable Cous Cous & Crumbled Goats Cheese with Minted Yoghurt
Roasted Tomato & Basil Soup Shot
Prawn & Mango Wild Rice Salad
Rare Shredded Roast Beef, Sun Blushed Tomato, Shredded Carrot & Mustard Dressed Salad
Mediterranean Vegetable & Mozzarella with Basil Marinade & Giant Cous Cous

Mini Chocolate Tortes with Berries
Bite Sized Apple Pies
Fresh Fruit Platter

Tea & Coffee



People

Training & support
for all staff

Value

Freshly made food,
locally sourced

Quality

Excellent
customer service

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