

Connect

CATERING SERVICES / EST 1989

Fresh food served with a smile

sales@connectcatering.co.uk

01491 826000



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 and more than 300 staff across our portfolio, specialising in tailored, fresh food services.

We know every institution is different, every group has individual needs and pressures. As such, we build our service to match your aspirations, your culture and your budget.

We're small and agile enough to offer a personal approach whilst being large enough to deliver long-term value.

Our systems, standards and processes are externally audited to ensure we consistently meet the highest expectations for service, safety, and satisfaction.

With Connect, you get more than a catering provider. You also get a trusted partner who understands the importance of supporting your school community.

We cater for nursery calls, preparatory and senior schools alongside SEND schools, colleges and boarding establishments.





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

Why Schools choose Connect



We understand the real challenges schools face: rising costs, growing parental expectations, wellbeing demands and the pressure to stand out.

Connect provides schools with a catering service that works hard behind the scenes to deliver real, measurable value.

- Fresh, nutritious meals that improve student focus, behaviour, and physical performance
 - Clear, open book, efficient pricing with no hidden extras and minimal waste
- 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

“What gets measured, gets done.”

Nourishing your students needs

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

Our chefs are given the autonomy to express their creativity and flair with all meals being prepared onsite, using seasonal ingredients throughout the year.

“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.

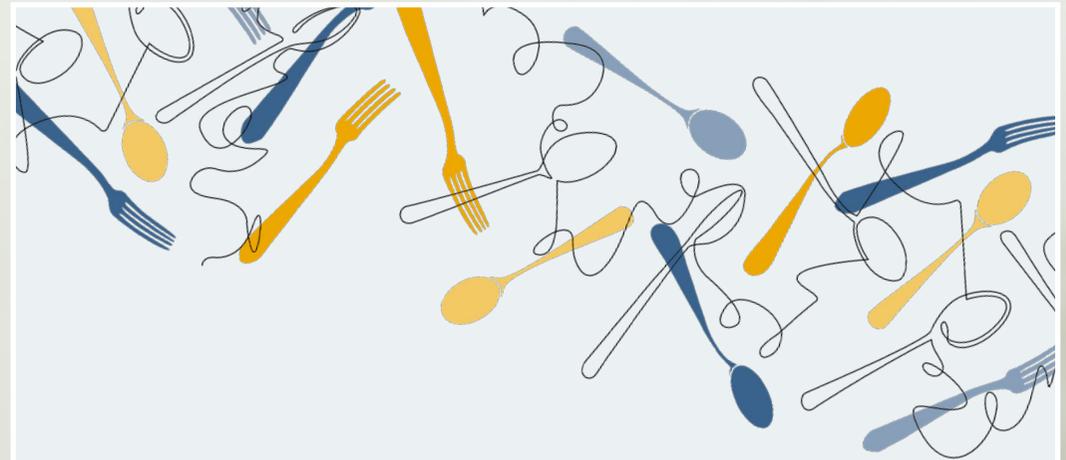
We tailor every aspect of the service, from menu planning to allergy management, around your students' needs and your operational goals. Our excellent training and investment in your team means you'll feel the quality, warmth and professionalism from day one.

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



Fuelling the day

From breakfast right through to supper, our chefs create bespoke menus and have access to our in-house nutritionist, helping them craft dishes that sustain students learning.



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





Weekly Menu

Monday

Soup of the Day

Cream of Tomato & Basil

Main Meal

Creamy Mushroom
& Bacon Pasta

Vegetarian Meal

Ratatouille &
Goats Cheese Frittata

Served With

Garlic Bread
Roast Courgettes
Steamed Carrots

Dessert

Plum & Apple Crumble
with Custard

Tuesday

Soup of the Day

Minestrone

Main Meal

Mild Chicken Korma

Vegetarian Meal

Creamy Veggie Korma

Served With

Jasmine Rice
Minted Peas
Bombay Potatoes

Dessert

Mango Lassi
Mousse

Wednesday

Soup of the Day

Chicken & Sweetcorn

Main Meal

Honey Glazed Gammon with
Yorkshire Pudding & Pan Gravy

Vegetarian Meal

Butternut
Squash Wellington

Served With

Roast Potatoes
Parsnips & Carrots
Red Cabbage

Dessert

Chocolate Rocky Road

Thursday

Soup of the Day

Cauliflower & Cheddar

Main Meal

Chilli Con Carne

Vegetarian Meal

Vegan Chilli Con Carne

Served With

Long Grain Rice
Roast Broccoli
Sweet Potatoes

Dessert

Melon Salad
with Mixed Fruit Yoghurt

Friday

Soup of the Day

Mild Spice Pumpkin

Main Meal

Oven Baked Battered Cod
with Freshly Made Tartare
Sauce & Lemon

Vegetarian Meal

Sun Dried Tomato
& Red Onion Quiche

Served With

Chunky Chips
Roast Tomatoes
Mushy Peas

Dessert

Sticky Toffee Pudding
with Toffee Sauce

“Your menus with Connect will be designed to meet your specifications and your budget”

Operational Support



Connect provides robust and responsive support that keeps your catering running smoothly and on budget.

Your dedicated Operations Manager provides direct, on-site support with visits at least twice a month to maintain high standards covering everything from hygiene, health & safety to marketing & menu development.

These visits allow for close communication with your team, proactive issue resolution, and continuity throughout 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.

Monitoring key performance indicators, such as meal uptake and waste reduction, your operations manager oversees your financial reporting. This ensures complete transparency and adherence to agreed budgets through our open book policy, which allows you to view any invoice at any time.

“It’s a pleasure to work with the Connect team, the food and service are fantastic.”



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 developing 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 high quality service that reflects well on your school and keeps parents reassured.

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





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.

Only Free-Range Eggs: we use British Lion marked or RSPCA assured free-range eggs in every kitchen.

British Milk, Always: all our fresh milk comes from British farms.

Sustainably Sourced Fish: our fish is sustainably caught, and wherever possible, certified by the Marine Stewardship Council.

Seasonal Fruit & Vegetables: we serve what's in season.

From Waste to Fuel: our used cooking oil doesn't go to waste.







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 quality, loyalty, and consistency. 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.



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

At Connect Catering, sustainability is central to everything we do, not just a formality.

We prioritise responsible sourcing, waste reduction, and long-term climate goals.

Our fleet is 100% hybrid or electric

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

We've cut internal paper use by 50%

Our schools are running waste reduction campaigns

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.





Making Mealtimes Exciting

No matter the age group

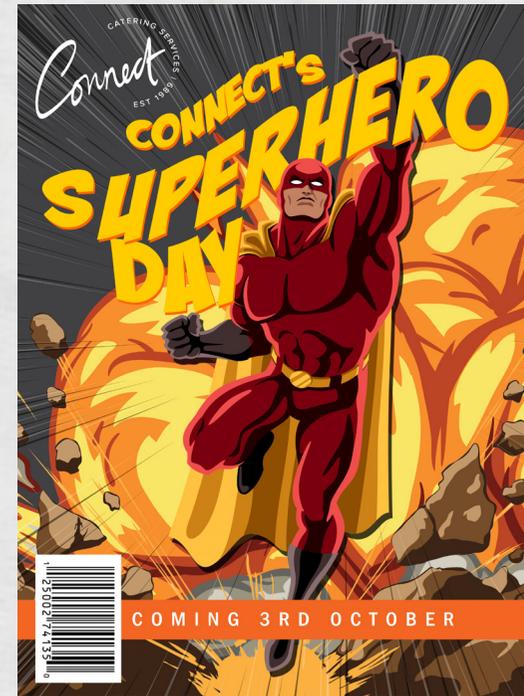
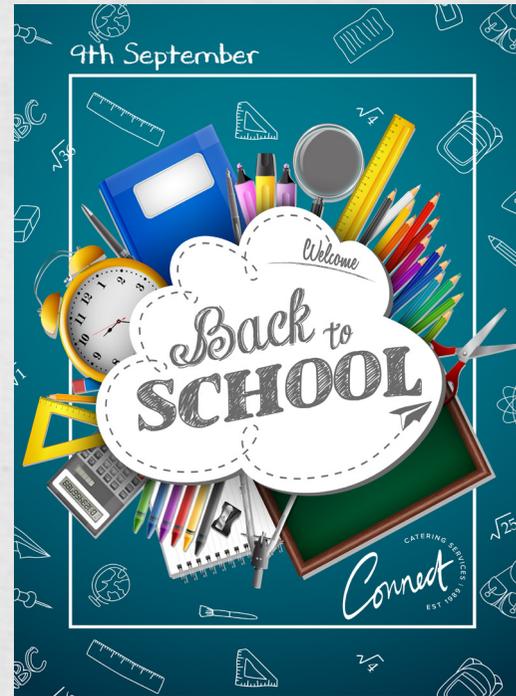
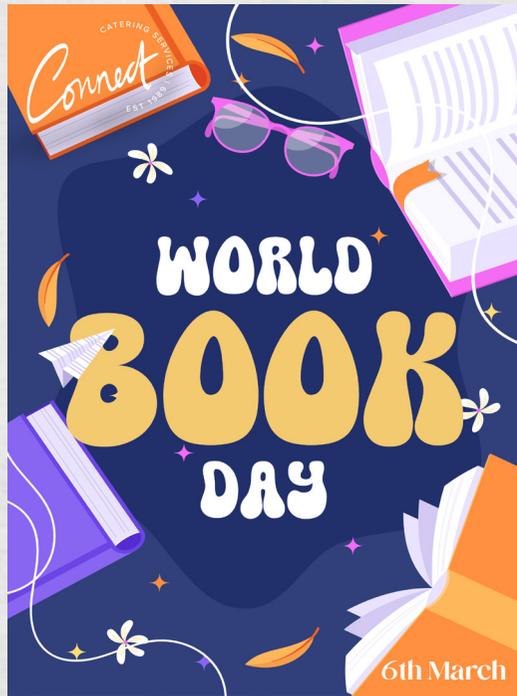
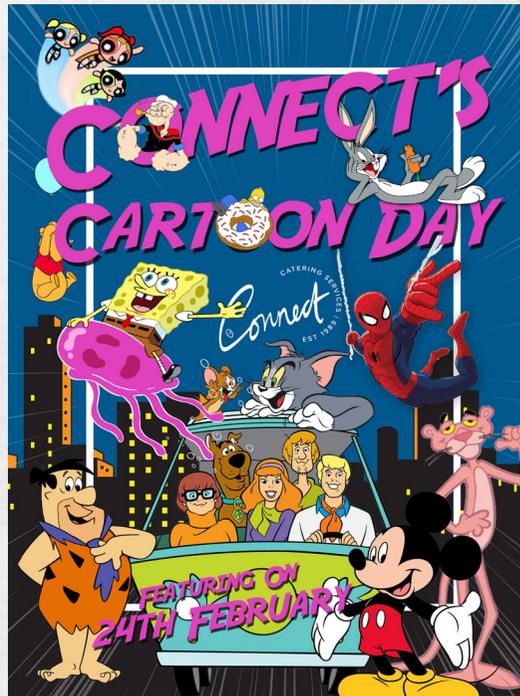
Food should be more than a meal. It should be fun, no matter the age. That's why we bring creativity into dining spaces with curated, interactive events, pop-up food concepts and themed menus that delight pupils and create community spirit.

From primary education celebrating World Book Day, to sixth-formers grabbing a light bite, our events make mealtimes memorable and evolve alongside the children. They also build engagement, boost school lunch uptake and contribute to a positive school culture.

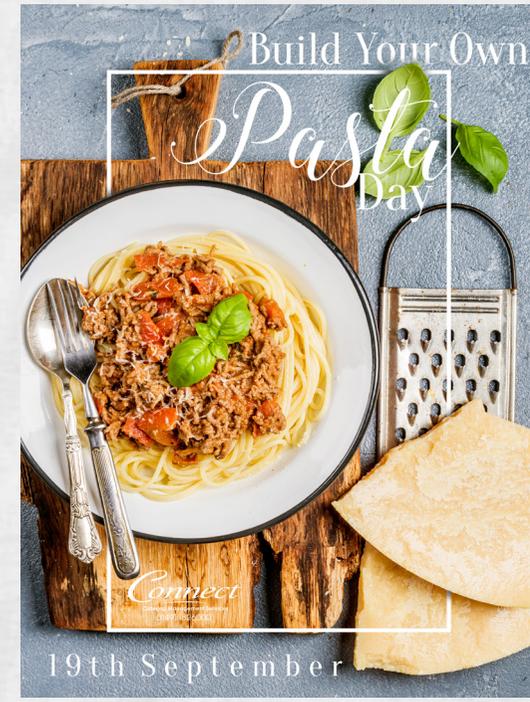
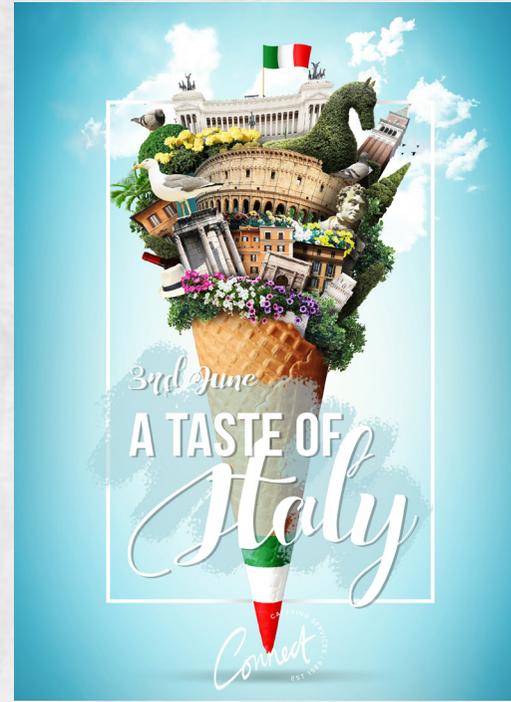
“I just wanted to share the amazing African themed lunch we had today celebrating Black History Week - everyone was talking about how great everything was. Your catering team has been working so hard and we are happy to have them with us!”



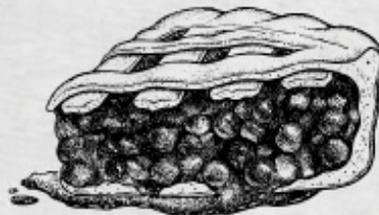
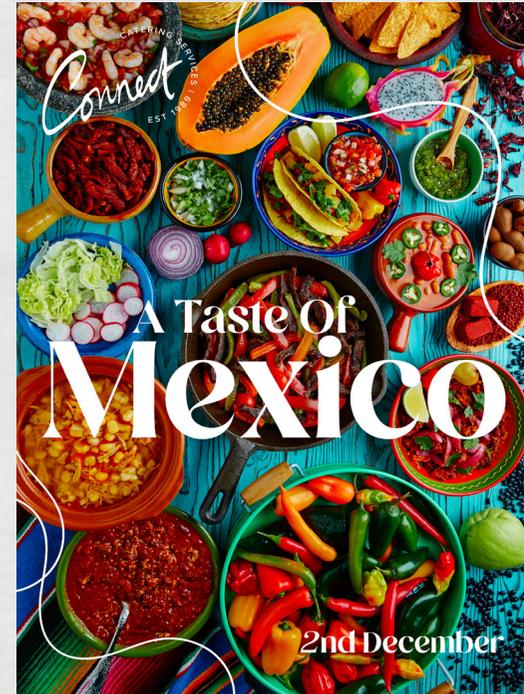
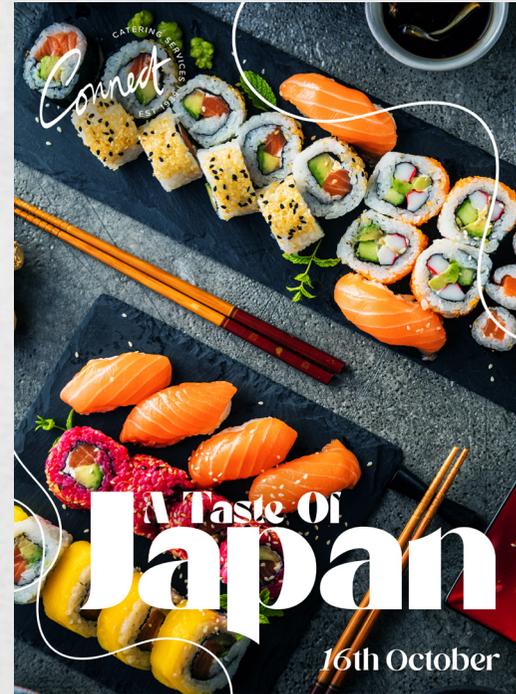
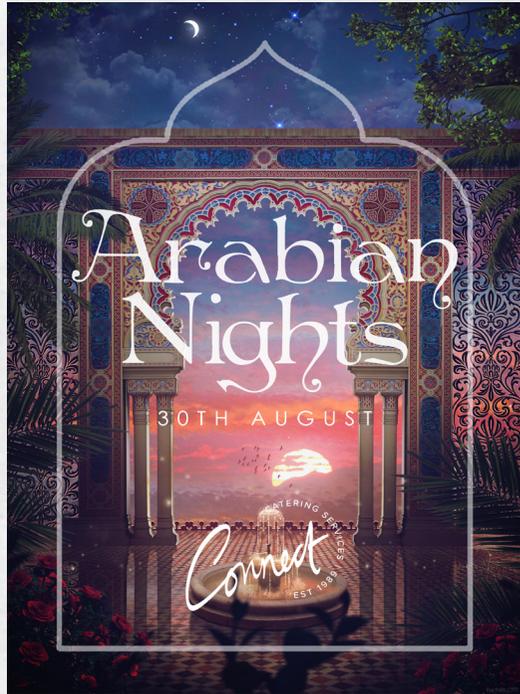
From Preparatory



To Senior



To Sixth Form



Hospitality to impress

From open mornings that impress, to fresh and hearty 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 students, staff, and parents alike.

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





Cold Fork Buffet

Main Course

Shaved Pastrami with Pickles, Rocket & Parmesan

Ham Hock Bon Bon with New Potatoes & Piccalilli

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

Chocolate Orange Brownie

New York Cheesecake with Salted Caramel & Honeycomb

Fresh Fruit Platter with Passion Fruit Crème Fraiche



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



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

Fresh food, happy students & the results to prove it.

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.

Contact our sales team to find out how we can help you.

sales@connectcatering.co.uk | 01491 826000



Education has been a staple of Connect since our inception in 1989.

Our chairman and founder John Herring achieved a BEd Hons in catering and went on to become a teacher at catering college. His daughter, and our CEO Victoria, was a secondary school teacher, whilst John's granddaughter is currently a primary school teacher.

At Connect, education is more than a sector, it's a passion.

People

Training & support
for all staff

Value

Freshly made food,
locally sourced

Quality

Excellent
customer service

sales@connectcatering.co.uk | 01491 826000