

KENT AUTUMN / WINTER MENU 2026-2027



WEEK ONE		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		MENU KEY:  Whole grain  Plant based  Added plant protein  Chef's Special
02.11.2026	Option One	 Tomato Pasta with Garlic Bread		 Pork Hot Dog with Potato Wedges & Tomato Sauce	 Roast Chicken, Stuffing, Roast Potatoes and Gravy	 Beef Tortilla Stack with Rice		 Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce				
23.11.2026	Option Two	Autumn Vegetable Lasagne With Garlic Bread		 Veggie Hotdog with Potato Wedges & Tomato Sauce	 Vegetarian Wellington with Roast Potatoes and Gravy	 Vegetable Pasta Bake		Cheese Whitt with Chips and Tomato Sauce				
14.12.2026	Sides	Green Beans & Sweetcorn		Baked Beans & Peas	Carrots & Swede	Vegetable Medley		Baked Beans & Peas				
18.01.2027	Dessert	Cheese and Crackers		Apple Crumble with Cream	 Fruit Medley	Syrup Sponge With Custard		Jelly With Mandarins				
08.02.2027	WEEK TWO	Option One	Classic Cheese and Tomato Pizza With New Potatoes	 Spaghetti Bolognaise	Roast Gammon with Roast Potatoes and Gravy	Chicken Meatballs in Tomato Sauce with Rice	Fishfingers with Chips & Tomato Sauce					
08.03.2027			Option Two	 Mild Mexican Chilli with Rice	 Veggie Spaghetti Bolognaise	 Quorn Fillet with Roast Potatoes and Gravy	 Creamy Chickpea and Coconut Curry with Rice	 Veggie Sausage with Chips and Tomato Sauce				
09.11.2026			Sides	Baked Beans & Peas	Sweetcorn & Green Beans	Cabbage & Carrots	Vegetable Medley	Baked Beans & Peas				
30.11.2026			Dessert	 Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	 Fruit Salad	Sticky Toffee Apple Crumble with Custard	 Golden Syrup Snap				
04.01.2027			WEEK THREE	Option One	Macaroni Cheese	 Chicken Wrap with Paprika Wedges	Sausages with Roast Potatoes and Gravy	Chicken & Sweetcorn Pie with Crushed Potatoes & Gravy	Fishfingers with Chips & Tomato Sauce			
25.01.2027	Option Two	 Sweet Potato & Lentil Curry with Rice			 Vegetable Wrap with Paprika Wedges	 Veggie Sausage and Roast Potatoes and Gravy	 Tomato Pasta	Cheese& Bean Puff with Chips & Tomato Sauce				
22.02.2027	Sides	Green Beans & Sweetcorn			Vegetable Medley	Carrots & Cabbage	Peas & Swede	Baked Beans & Peas				
15.03.2027	Dessert	 Oaty Cookie			Fruit Crumble with Custard	 Fruit Salad	Ginger Cake with Custard	Jelly with Mandarins				
16.11.2026	AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt											

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.