

KENT AUTUMN / WINTER MENU 2026-2027

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 02.11.2026 23.11.2026 14.12.2026 18.01.2027 08.02.2027 08.03.2027	Option One  Tomato Pasta with Garlic Bread  Option Two Autumn Vegetable Lasagne With Garlic Bread Sides Green Beans & Sweetcorn Dessert Cheese and Crackers	Pork Hot Dog with Potato Wedges & Tomato Sauce  Veggie Hotdog with Potato Wedges & Tomato Sauce Baked Beans & Peas Apple Crumble with Cream 	Roast Chicken, Stuffing, Roast Potatoes and Gravy  Vegetarian Wellington with Roast Potatoes and Gravy Carrots & Swede  Fruit Medley	 Beef Tortilla Stack with Rice   Vegetable Pasta Bake  Vegetable Medley Syrup Sponge With Custard	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce Cheese Whirl with Chips and Tomato Sauce Baked Beans & Peas  Jelly With Mandarins	 Whole grain
WEEK TWO 09.11.2026 30.11.2026 04.01.2027 25.01.2027 22.02.2027 15.03.2027	Option One Classic Cheese and Tomato Pizza With New Potatoes   Option Two Mild Mexican Chilli with Rice  Sides Baked Beans & Peas  Dessert Gingerbread Cookie	 Spaghetti Bolognese  Veggie Spaghetti Bolognese Sweetcorn & Green Beans Chocolate Brownie with Chocolate Sauce	Roast Gammon with Roast Potatoes and Gravy  Quorn Fillet with Roast Potatoes and Gravy Cabbage & Carrots  Fruit Salad	Chicken Meatballs in Tomato Sauce with Rice   Creamy Chickpea and Coconut Curry with Rice  Vegetable Medley Sticky Toffee Apple Crumble with Custard 	Fishfingers with Chips & Tomato Sauce  Veggie Sausage with Chips and Tomato Sauce Baked Beans & Peas  Golden Syrup Snap	 Plant based
WEEK THREE 16.11.2026 07.12.2026 11.01.2027 01.02.2027 01.03.2027 22.03.2027	Option One Macaroni Cheese  Option Two Sweet Potato & Lentil Curry with Rice  Sides Green Beans & Sweetcorn  Dessert Oaty Cookie 	 Chicken Wrap with Paprika Wedges  Vegetable Wrap with Paprika Wedges Vegetable Medley Fruit Crumble with Custard 	Sausages with Roast Potatoes and Gravy  Veggie Sausage and Roast Potatoes and Gravy Carrots & Cabbage  Fruit Salad	Chicken & Sweetcorn Pie with Crushed Potatoes & Gravy  Tomato Pasta Peas & Swede Ginger Cake with Custard	Fishfingers with Chips & Tomato Sauce Cheese & Bean Puff with Chips & Tomato Sauce Baked Beans & Peas  Jelly with Mandarins	 Added plant protein
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					 Chef's Special

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.