

KENT & TKAT SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE						
Option One	V318 Macaroni Cheese	P24 Phat Pasty Pork Sausage Roll with SD6 Potato Wedges & SD14 Tomato Sauce	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti Bolognese	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce	Whole grain
Option Two	V321 Chickpea Curry with SD84 Rice	V167 Vegan Sausage with SD6 Potato Wedges & SD14 Tomato Sauce	V204 Roasted Quorn, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	V188 Tomato & Vegetable SD11 Pasta	V191 Cheese & Bean Pasty with SD5 Chips & SD14 Tomato Sauce	Plant based
Sides	SD12 Green Beans & SD19 Sweetcorn	SD22 Baked Beans & SD18 Peas	SD28 Carrots & SD35 Cabbage	SD19 Sweetcorn & SD26 Peppers	SD22 Baked Beans & SD18 Peas	Chef's Special
Dessert	D269 Banana Mousse	D182 Orange Drizzle Cake	D225 Fruit Platter	D171 Apple Flapjack	D235 Strawberry Jelly with Mandarins	
WEEK TWO						
Option One	V231 Cheese & Tomato Pizza with SD2 New Potatoes	B49 Beef Chilli with SD84 Rice	P25 Pork Sausage, SD82 Roast Potatoes & SD118 Gravy	GR1 Greek Chicken Pitta with SD195 Herby Rice & GR3 Tzatziki	F3 Battered Fish with SD5 Chips & SD14 Tomato Sauce	
Option Two	V108 Lentil & Sweet Potato Curry with SD84 Rice	V234 Loaded Jacket or V160 Tomato & Vegetable SD11 Pasta	V260 Veg Wellington, SD82 Roast Potatoes & SD118 Gravy	GR2 Greek Spinach & Cheese Whirl with SD195 Herby Rice & GR3 Tzatziki	V167 Vegan Sausage with SD5 Chips & SD14 Tomato Sauce	
Sides	SD18 Peas & SD47 Coleslaw	SD19 Sweetcorn & SD12 Green Beans	SD102 Fresh Vegetable Medley	SD20 Broccoli & SD28 Carrots	SD22 Baked Beans & SD18 Peas	
Dessert	D177 Iced Vanilla Sponge	D166 Peaches & D13 Ice Cream or D229 Cream for Serves	D223 Freshly Chopped Fruit Salad	D233 Jam & Coconut Sponge	D85 Oaty Cookie	
WEEK THREE						
Option One	V160 SD11 Tomato Pasta	B63 SD17 Beef Burger with SD6 Potato Wedges & SD14 Tomato Sauce	C4/ C5 Roast Chicken with SD82 Roast Potatoes & SD118 Gravy	C86 Chicken Komma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	Added plant protein
Option Two	V337 Chinese Vegetable Noodles	V47 SD17 Quorn Burger with SD6 Potato Wedges & SD14 Tomato Sauce	V341 Vegetable Pasty with SD82 Roast Potatoes & SD118 Gravy	V320 Cowboy Sausage and Bean Hotpot	V336 Cheesy Broccoli Frittata with SD5 Chips	
Sides	SD18 Peas & SD19 Sweetcorn	SD22 Baked Beans & SD92 Rainbow Slaw	SD28 Carrots & SD21 Swede	SD19 Sweetcorn & SD26 Peppers	SD22 Baked Beans & SD18 Peas	
Dessert	D262 Pineapple Upside Down Cake	D56 Cheese & Crackers	D224 Fruit Medley	D259 Summer Crumble with D13 Ice Cream or D229 Cream for Serves	D57 Vanilla Shortbread	
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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