

KENT AUTUMN / WINTER MENU 2026-2027

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 	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	MENU KEY:  Whole grain  Plant based  Added plant protein  Chef's Special
	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 Whirl with Chips and Tomato Sauce	
	Sides	Green Beans & Sweetcorn	Baked Beans & Peas	Carrots & Swede	Vegetable Medley	Baked Beans & Peas	
	Dessert	Cheese and Crackers	Apple Crumble with Cream 	 Fruit Medley	Syrup Sponge With Custard	 Jelly With Mandarins	
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 	 Spaghetti Bolognese	Roast Gammon with Roast Potatoes and Gravy	Chicken Meatballs in Tomato Sauce with Rice 	Fishfingers with Chips & Tomato Sauce	 Plant based  Added plant protein
	Option Two	 Mild Mexican Chilli with Rice 	 Veggie Spaghetti Bolognese	 Quorn Fillet with Roast Potatoes and Gravy	 Creamy Chickpea and Coconut Curry with Rice 	 Veggie Sausage with Chips and Tomato Sauce	
	Sides	Baked Beans & Peas	Sweetcorn & Green Beans	Cabbage & Carrots	Vegetable Medley	Baked Beans & Peas	
	Dessert	 Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	 Fruit Salad	Sticky Toffee Apple Crumble with Custard 	 Golden Syrup Snap	
WEEK THREE 16.11.2026 07.12.2026 11.01.2027 01.02.2027 01.03.2027 22.03.2027	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	 Chef's Special
	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	
	Sides	Green Beans & Sweetcorn	Vegetable Medley	Carrots & Cabbage	Peas & Swede	Baked Beans & Peas	
	Dessert	 Oaty Cookie 	Fruit Crumble with Custard 	 Fruit Salad	Ginger Cake with Custard	 Jelly with Mandarins	
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.