KENT AUTUMN / WINTER MENU 2026-2027

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feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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
	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 Bolognaise	Roast Gammon with Roast Potatoes and Gravy	Chicken Meatballs in Tomato Sauce with Rice	Fishfingers with Chips & Tomato Sauce
	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
	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
	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

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special

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.