

KENT & TKAT SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Option One Macaroni Cheese</p> <p>Option Two Chickpea Curry with Rice</p> <p>Sides Green Beans & Sweetcorn</p> <p>Dessert NEW Banana Mousse</p>	<p>Option One Phat Pasty Pork Sausage Roll with Potato Wedges & Tomato Sauce</p> <p>Option Two Quorn Vegan Cumberland Sausage with Potato Wedges & Tomato Sauce</p> <p>Sides Baked Beans & Peas</p> <p>Dessert Orange Drizzle Cake</p>	<p>Option One Roast Chicken with Stuffing, Roast Potatoes & Gravy</p> <p>Option Two Roasted Quorn with Stuffing, Roast Potatoes & Gravy</p> <p>Sides Carrots & Cabbage</p> <p>Dessert Fruit Platter</p>	<p>Option One Spaghetti Bolognese</p> <p>Option Two Tomato & Vegetable Pasta</p> <p>Sides Sweetcorn & Peppers</p> <p>Dessert Apple Flapjack</p>	<p>Option One Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce</p> <p>Option Two Cheese & Bean Pasty with Chips & Tomato Sauce</p> <p>Sides Baked Beans & Peas</p> <p>Dessert Strawberry Jelly with Mandarins</p>
WEEK TWO	<p>Option One Cheese & Tomato Pizza With New Potatoes</p> <p>Option Two Lentil & Sweet Potato Curry with Rice</p> <p>Sides Peas & Coleslaw</p> <p>Dessert Iced Vanilla Sponge</p>	<p>Option One Beef Chilli with Rice</p> <p>Option Two Loaded Jacket With Cheese & Spring Onion or Tomato Pasta</p> <p>Sides Sweetcorn & Green Beans</p> <p>Dessert Peaches & Ice Cream (or Cream for Serveries)</p>	<p>Option One Roasted Pork Sausages with Roast Potatoes & Gravy</p> <p>Option Two Veg Wellington with Roast Potatoes & Gravy</p> <p>Sides Fresh Vegetable Medley</p> <p>Dessert Freshly Chopped Fruit Salad</p>	<p>Option One Greek Chicken Pitta with Herby Rice & Tzatziki</p> <p>Option Two Greek Spinach & Cheese Whirl with Herby Rice & Tzatziki</p> <p>Sides Broccoli & Carrots</p> <p>Dessert Jam & Coconut Sponge</p>	<p>Option One Battered Fish with Chips & Tomato Sauce</p> <p>Option Two Quorn Vegan Cumberland Sausage with Chips & Tomato Sauce</p> <p>Sides Baked Bean & Peas</p> <p>Dessert Oaty Cookie</p>
WEEK THREE	<p>Option One Tomato Pasta</p> <p>Option Two NEW Chinese Vegetable Noodles</p> <p>Sides Peas & Sweetcorn</p> <p>Dessert Pineapple Upside Down Cake</p>	<p>Option One Beef Burger with Potato Wedges & Tomato Sauce</p> <p>Option Two Quorn Burger with Potato Wedges & Tomato Sauce</p> <p>Sides Baked Beans & Rainbow Slaw</p> <p>Dessert Cheese & Crackers</p>	<p>Option One Roast Chicken with Roast Potatoes & Gravy</p> <p>Option Two Vegetable Pasty with Roast Potatoes & Gravy</p> <p>Sides Carrots & Swede</p> <p>Dessert Fruit Medley</p>	<p>Option One Chef Shilpa's Mild Chicken Curry with Rice</p> <p>Option Two Cowboy Sausage and Bean Hotpot</p> <p>Sides Sweetcorn & Peppers</p> <p>Dessert Strawberry and Apple Crumble with Ice Cream (or Cream for Serveries)</p>	<p>Option One Fishfingers with Chips & Tomato Sauce</p> <p>Option Two NEW Cheesy Broccoli Frittata with Chips</p> <p>Sides Baked Beans & Peas</p> <p>Dessert Vanilla Shortbread</p>

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.