


KENT & TKAT SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 20.04.26 11.05.26 08.06.26 29.06.26 20.07.26 14.09.26 05.10.26	Option One Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges & Tomato Sauce	Roast Chicken with Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	MENU KEY:  Whole grain  Plant based  Added plant protein  Chef's Special
	Option Two  Chickpea Curry with Rice 	 Quorn Vegan Cumberland Sausage with Potato Wedges & Tomato Sauce	 Roasted Quorn with Stuffing, Roast Potatoes & Gravy	 Tomato & Vegetable Pasta	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides Green Beans & Sweetcorn	Baked Beans & Peas	Carrots & Cabbage	Sweetcorn & Peppers	Baked Beans & Peas	
	Dessert NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO 27.04.26 18.05.26 15.06.26 06.07.26 31.08.26 21.09.26 12.10.26	Option One Cheese & Tomato Pizza With New Potatoes 	 Beef Chilli with Rice 	Roasted Pork Sausages with Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice & Tzatziki	Battered Fish with Chips & Tomato Sauce	
	Option Two  Lentil & Sweet Potato Curry with Rice 	Loaded Jacket With Cheese & Spring Onion or Tomato Pasta	 Veg Wellington with Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice & Tzatziki	Quorn Vegan Cumberland Sausage with Chips & Tomato Sauce	
	Sides Peas & Coleslaw	Sweetcorn & Green Beans	Fresh Vegetable Medley	Broccoli & Carrots	Baked Bean & Peas	
	Dessert Iced Vanilla Sponge	Peaches & Ice Cream (or Cream for Serveries)	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge	 Oaty Cookie 	
WEEK THREE 13.04.26 04.05.26 01.06.26 22.06.26 13.07.26 07.09.26 28.09.26 19.10.26	Option One  Tomato Pasta	 Beef Burger with Potato Wedges & Tomato Sauce	Roast Chicken with Roast Potatoes & Gravy	 Chef Shilpa's Mild Chicken Curry with Rice 	Fishfingers with Chips & Tomato Sauce	
	Option Two NEW Chinese Vegetable Noodles	Quorn Burger with Potato Wedges & Tomato Sauce	 Vegetable Pasty with Roast Potatoes & Gravy	 Cowboy Sausage and Bean Hotpot	NEW Cheesy Broccoli Frittata with Chips	
	Sides Peas & Sweetcorn	Baked Beans & Rainbow Slaw	Carrots & Swede	Sweetcorn & Peppers	Baked Beans & Peas	
	Dessert Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Ice Cream (or Cream for Serveries) 	 Vanilla Shortbread	
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.