KENNET EARLY YEARS LUNCH MENU – AUTUMN WINTER 2026-2027

	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK ONE 02/11/26 23/11/26 14/12/26 04/01/26 25/01/27 15/02/27 08/03/27 29/03/27	Lentil & Sweet Potato Curry with Rice Broccoli & Sweetcorn Natural Yoghurt with Fruit Salad (Banana, Grape Wedges, Apple Wedges, Honeydew Melon Slices)	Vegetable Frittata Muffins with New Potatoes & Homemade Tomato Sauce Salmon Fishcake with New Potatoes & Homemade Tomato Sauce Peas & Baked Beans Apple Flapjack	Quorn Vegan Fillets with Roast Potatoes & Gravy Roast Chicken with Roast Potatoes & Gravy Swede Green Beans Yoghurt & Mandarins	Caribbean Squash & Bean Stew with Herby Potatoes Chicken & Bean Stew with Herby Potatoes Peas Carrots Pear Cobbler with Custard	Classic Soya Mince Bolognaise with Wholemeal Pasta Hearty Beef & Lentil Bolognaise with Wholemeal Pasta Carrots Cauliflower Natural Yoghurt & Banana Fingers
WEEK TWO 09/11/26 30/11/26 21/12/26 11/01/27 01/02/27 22/02/27 15/03/26 05/04/27	Soya Mince Cottage Pie Carrots Peas Berry Yoghurt	Roasted Cauliflower Curry with Rice Chicken Tikka Masala With Rice Green Beans Sweetcorn Melon & Cheese Sticks	Creamy Butterbean Macaroni Cheese with Garlic & Herb Bread Creamy Tuna and Spinach Pasta Bake with Garlic & Herb Bread Broccoli Carrots Bananas & Custard	Parsnip & Sweet Potato Loaf with Skin on Roast Potatoes & Gravy Roast Chicken, Skin on Roast Potatoes & Gravy Cabbage Cauliflower Apple & Blackberry Crumble with Custard	Butternut Squash & Lentil Lasagne * Garlic & Herb Bread Beef & Lentil Lasagne &Garlic & Herb Bread Carrot & Courgette Medley Oranges & Yoghurt
WEEK THREE 16/11/26 07/12/26 28/12/26 18/01/27 08/02/27 01/03/27 22/03/27	Cheese & Tomato Pizza & Wedges Carrots Sweetcorn Eves Pudding with Custard	Mildly Spiced Mixed Bean Jollof Rice Chicken Jollof Rice Green Beans Sweetcorn Apple Slices & Yoghurt	Homity Pie (Potato, Spinach & Cheese Tart) with New Potatoes with Gravy Cottage Pie with Gravy Carrots Broccoli Berry Yoghurt	Chefs Special Moroccan Vegetable & Chickpea Couscous Chicken and Vegetable Couscous Cauliflower Peas Pear Crumble with Custard	Cheese & Pepper Swirls with Mashed Potatoes Traditional Fish Fingers with Mashed Potatoes & Homemade Tomato Sauce Baked Beans Sweetcorn Peaches with Yoghurt

MENU KEY

ALLERGY INFORMATION:
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.

caterlink
feeding the imagination

KENNET EARLY YEARS TEA MENU – AUTUMN WINTER 2026- 2027

	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK ONE 02/11/26 23/11/26 14/12/26 04/01/26 25/01/27 15/02/27 08/03/27 29/03/27	Cheese & Pepper Swirls with Wedges, Cucumber & Carrot Sticks ~ Melon & Pear Wedges	Wholemeal Tuna Pasta Bake or Wholemeal Lentil Pasta Bake with Broccoli ~ Banana & Orange Wedges	Pear & Cheese Sticks Caribbean Squash & Butterbean Curry with Rice	Jacket Potato with Baked Beans ~ Melon Boats & Pepper Sticks	Pizza Fingers with Sweet Potato Wedges ~ Pineapple & Tomato Quarters
WEEK TWO 09/11/26 30/11/26 21/12/26 11/01/27 01/02/27 22/02/27 15/03/26 05/04/27	Macaroni Cheese with Carrot, Cucumber & Pepper Sticks ~ Orange Wedges & Pineapple	Wholemeal Cheese and Tomato Pizza with Sweet Potato Wedges ~ Seasonal Apples Wedges & Pear Wedges	Cucumber & Carrot Sticks with Houmous ~ Chicken & Vegetable Couscous or Chickpea Couscous and Sweetcorn	Tomato, Lentil & Basil Pasta with Carrot Sticks ~ Orange & Pear Wedges	Jacket Potato with Baked Beans ~ Melon & Carrot Sticks
WEEK THREE 16/11/26 07/12/26 28/12/26 18/01/27 08/02/27 01/03/27 22/03/27	Jacket Potato with Tuna and Sweetcorn with Cucumber and Beetroot Salad ~ Apple & Orange Slices	Broccoli & Cheese Swirls with Cucumber &Carrot Sticks ~ Orange Wedges & Cherry Tomato Quarters	Cheese & Crackers ~ Tomato & Lentil Pasta with Carrot & Pepper Sticks	Savoury Muffins with Potato & Chive Salad & Cheese Sticks ~ Banana & Tomato Quarters	Pizza Fingers with Sweet Potato Wedges ~ Pear Slices & Cucumber Sticks & Carrot Sticks

MENU KEY

ALLERGY INFORMATION:
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.

caterlink
feeding the imagination