

# HARRIETSHAM SPRING SUMMER MENU

2026

## WEEK ONE

20.04.26  
11.05.26  
08.06.26  
29.06.26  
20.07.26  
14.09.26  
05.10.26

## WEEK TWO

27.04.26  
18.05.26  
15.06.26  
06.07.26  
31.08.26  
21.09.26  
12.10.26

## 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

### MONDAY

### TUESDAY

### WEDNESDAY

### THURSDAY

### FRIDAY

### MENU KEY:



Whole grain



Plant based




Added plant protein



Chef's Special

#### 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

#### 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

#### 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 

#### 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:

Tomato Pasta , 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.