WEEK 1 CAMDEN SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEALS	**Planet Friendly Day**				
Option One	Classic Macaroni Cheese with Sweetcorn Bread (V)	Smokey Bean Burger with Paprika Wedges (VE)	Lentil Wellington, Roast Potatoes & Gravy (VE)	Chef's Special Chickpea Curry with Rice (VE)	Cheesy Broccoli Frittata with New Potatoes (V)
13/04/26 04/05/26 01/06/26 22/06/26 13/07/26 31/08/26 21/09/26 12/10/26	Mild Mexican Chilli with Rice and Sweetcorn Bread (VE)	Chicken 50% Enchilada Bake with Paprika Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Hearty Beef and Lentil Bolognaise with Spaghetti	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
VEG & SALAD					
Option Two	Courgette (VE) Butternut Squash (VE)	Green Beans (VE) Carrots (VE)	Cabbage (VE) Broccoli (VE)	Leeks (VE) Cauliflower (VE)	Peas (VE) Sweetcorn (VE)
Vegetables	Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Sweetcorn (VE)	Sweet Potato and Coriander Salad (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Coleslaw (V)	Rainbow Slaw (VE) Green Bean Salad (VE) Cucumber (VE) Tabbouleh Salad (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Sweetcorn (VE) Lettuce (VE) Tomatoes (VE)	Lettuce (VE) Pepper Sticks (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Beetroot (VE)
Salad Bar					
DESSERTS	Yoghurt (V) and Tinned Peaches (VE)	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	Pear and Raisin Sponge (V)	Strawberry Jelly with Mandarins (VE)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local Red Tractor Meat
- Local, Seasonal Fruit & Veg

AVAILABLE DAILY: Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)

(V) Vegetarian (VE) Vegan

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.

WEEK 2 CAMDEN SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEALS	**Planet Friendly Day**				
Option One **20/04/26** **11/05/26** **08/06/26** **29/06/26** **20/07/26** **07/09/26** **28/09/26** **19/10/26**	Spaghetti & Hearty Planet Friendly Balls with Tomato and Herb Bread (VE)	Summer Butterbean Treasure Chest Risotto (VE)	Golden Roasted Quorn, New Potatoes & Gravy (VE)	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V)	Wholemeal Vegetable Pasta Bake (VE)
	Classic Cheese & Tomato Pizza with Summer Mixed Salad (V)	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Chicken Sausage, New Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce
VEG & SALAD					
Option Two	Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (VE)	Roasted Summer Vegetables(VE) Peas (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Coleslaw(VE)
Vegetables	Mixed Bean Salad (VE) Lettuce (VE) Tomato Pasta (VE) Cucumber Slices (VE) Beetroot (VE)	Grated Carrot (VE) Cucumber Sticks (VE) Roasted Vegetable and Lentil Salad (VE) Tomato Salsa (VE) Beetroot (VE)	Grated Carrot and Raisin Salad (VE) Coleslaw (V) Green Bean Salad (VE) Diced Pepper (VE) Cucumber (VE)	Carrot Sticks (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Sweet Potato Power Salad (VE) Mixed Lettuce (VE) Carrot Sticks (VE) Pepper Sticks (VE) Sweetcorn (VE)
DESSERTS					
Salad Bar	Yoghurt (V) and Fresh Fruit – Apple, Watermelon and Pineapple (VE)	Peaches (VE) & Ice Cream (V)	Yoghurt (V) and Fresh Fruit – Pineapple, Orange and Apple (VE)	Apple Sponge (V)	Yoghurt (V) and Fresh Fruit (VE)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local Red Tractor Meat
- Local, Seasonal Fruit & Veg

AVAILABLE DAILY: Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)

(V) Vegetarian (VE) Vegan

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.

WEEK 3 CAMDEN SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEALS	**Planet Friendly Day**				
Option One **27/04/26** **18/05/26** **15/06/26** **06/07/26** **14/09/26** **05/10/26**	Caribbean bean stew (VE)	Saucy Tomato Pasta (VE)	BBQ Quorn with Potato Wedges and Rainbow Slaw (V)	Luscious Lentil & Sweet Potato Curry with Rice and Turmeric Bread (VE)	Savoury Summer Chickpea &Vegetable hotpot (VE)
Option Two	Chinese Rainbow Noodles (V)	Beef Lasagne with Garlic Bread	Peri Peri Chicken with Potato Wedges and Rainbow Slaw	Chicken Korma with Rice and Turmeric Bread	Fishfingers with Chips & Tomato Sauce
VEG & SALAD					
Vegetables	Carrots (VE) Peppers (VE)	Vegetable Medley (VE) Broccoli (VE)	Sweetcorn (VE) Peas (VE)	Green Beans (VE) Red Cabbage (VE)	Baked Beans (VE) Peas (VE)
Salad Bar	Rainbow Slaw (VE) Beetroot (VE) Butternut Squash (VE) Mixed Lettuce (VE) Cucumber Sticks (VE)	Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Tomatoes (VE) Cucumber Slices(VE) Grated Carrot (VE) Green Bean Salad(VE) Vegetable Pasta Salad (VE)	Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE) Tomatoes (VE)	Apple and Raisin Salad (V) Coleslaw (V) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (VE)
DESSERTS					
Dessert	Yoghurt (V) and Fresh Fruit – Banana, Pineapple and Grapes (VE)	Yoghurt (V) and Tinned Pears	Yoghurt (V) and Fresh Fruit - Banana, Watermelon and Apple (VE)	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit – Apple, Banana, Oranges

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local Red Tractor Meat
- Local, Seasonal Fruit & Veg

AVAILABLE DAILY: Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)

(V) Vegetarian (VE) Vegan

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.