



WEEK 1 CAMDEN SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		Planet Friendly Day				
MAIN MEALS	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					
VEG & SALAD	13/07/26	Mild Mexican Chili with Rice and Sweetcorn Bread (VE)	Chicken 50% Enchilada Bake with Paprika Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Hearty Beef and Lentil Bolognese with Spaghetti	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
	31/08/26					
	21/09/26					
	12/10/26					
DESSERTS	Option Two	Courgette (VE) Butternut Squash (VE)	Green Beans (VE) Carrots (VE)	Cabbage (VE) Broccoli (VE)	Leeks (VE) Cauliflower (VE)	Peas (VE) Sweetcorn (VE)
		Roasted Vegetable and Lentil Salad (VE)	Sweet Potato and Coriander Salad (VE)	Rainbow Slaw (VE)	Beetroot and Orange Salad (VE)	Lettuce (VE)
		Carrot Sticks (VE)	Tomatoes (VE)	Green Bean Salad (VE)	Tomato Pasta (VE)	Pepper Sticks (VE)
		Mixed Lettuce (VE)	Lettuce (VE)	Cucumber (VE)	Sweetcorn (VE)	BBQ Noodle Salad (V)
		Diced Peppers (VE)	Cucumber (VE)	Tabbouleh Salad (VE)	Lettuce (VE)	Grated Carrot (VE)
SALAD		Sweetcorn (VE)	Coleslaw (V)	Carrot Sticks (VE)	Tomatoes (VE)	Beetroot (VE)
DESSERTS	Salad Bar	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)

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)

AVAILABLE DAILY:

(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 VEG & SALAD DESSERTS	Planet Friendly Day Spaghetti & Hearty Planet Friendly Balls with Tomato and Herb Bread (VE) Classic Cheese & Tomato Pizza with Summer Mixed Salad (V)	Summer Butterbean Treasure Chest Risotto (VE) Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Golden Roasted Quorn, New Potatoes & Gravy (VE) Chicken Sausage, New Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V) Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Wholemeal Vegetable Pasta Bake (VE) Battered Fish with Chips & Tomato Sauce
	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				
	Option Two	Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (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 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)
	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)	Yoghurt (V) and Fresh Fruit (VE)
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)					
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