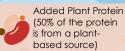
Camden Spring Summer 2025 WEEK ONE		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
21 st APRIL 12 TH MAY 9 TH JUNE 30 TH JUNE	Option One	Caribbean vegetable stew(VE) with Rice and Peas (VE)	Creamy lentil and Coconut Curry (VE) with 50/50 Wholemeal Rice (VE) and Homemade Flatbread (VE)	Soya Mince Cottage Pie (VE) with Gravy (VE)	Creamy Cheese Macaroni (V) with Garlic and Herb Bread (VE)	Breaded Fish with Chips and Tomato sauce
MAIN MEALS	Option Two	Vegetarian Lasagne with Herby Garlic Bread	Chicken Jollof Rice	Cottage pie With Gravy	BBQ Quorn (VE) with New Potatoes (VE)	Wholemeal Tuna Pasta Bake with Tomato and Herb Bread
21 ST JULY 1 ST SEPT 22 ND SEPT 13 TH OCT	Option Three	Jacket Potato with Cheese	Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)	Jacket Potato (VE) with Baked Beans (VE)	Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)	Jacket Potato (VE) with Beans (VE)
	Vegetables	Sweetcorn (VE) Cauliflower (VE)	Carrots (VE) 🔆 Courgettes (VE)	Cauliflower (VE) Green Beans (VE)	Broccoli(VE) 🔆 Red Cabbage (VE) 🔆	Carrots (VE) 🔆 Peas (VE)
VEGETABLES AND SALAD	Salad Bar	Roasted Chickpea Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Coleslaw (V)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Olives (VE) Lettuce (VE) Tomatoes (VE)	Roasted Sweet Potato (VE) Lettuce (VE) Pepper Sticks (VE) Cucumber (VE) Carrot Sticks (VE)	Rainbow Slaw (VE) Green Beans (VE) Cucumber (VE) Tabbouleh Salad (VE) Beetroot (VE)	Lettuce (VE) Tomatoes (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Sweetcorn (VE)
DESSERT	Dessert	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE) 🧩	Yoghurt (V) and Fresh Fruit (VE)
MENU KEY	Added Plant Protein (50% of the protein is from a plant- Wholemeal Planet Friendly, Low Local Red (V) Vegetarian Added Plant Protein Fruit & Veg (V) Vegetarian 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 allerge to the catering team for information. If your child has a school lunch and has a food allergy or allerge to the catering team for information.					









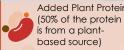


intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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) - Drinking Milk (V)



Camden Spring WEEK TWO	Summer 202	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
28 TH APRIL 19 TH MAY 16 TH JUNE 7 TH JULY	Option One	Spicy Vegetable Lentil Couscous (VE) with Sweetcorn Bread (VE)	Vegetable Biryani V(VE) with Turmeric Bread (VE)	Quorn and Black Bean Fajitas V(VE) with Mexican Rice (VE)	Lentil and Basil Whirl (VE) with Steamed New Potatoes (VE)	Wholemeal Cheese and Tomato Quiche (V) with Steamed New Potatoes (VE)
8 TH SEPT MAIN MEALS	Option Two	Tomato, Lentil and Roasted Vegetable Whole meal Penne Pasta (VE)	Hearty Beef & Lentil Bolognaise with Wholemeal Penne	Roast Turkey, Stuffing, Mashed Potatoes and Gravy	Caribbean Spiced Chicken Curry with Rice and Peas	Breaded Fish with Chips and Tomato Sauce
29 TH SEPT 20 TH OCT	Option Three	Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)	Jacket Potato (VE) with Baked Beans (VE)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)	Jacket Potato (VE) with Beans (VE)
VEGETABLES AND SALAD	Vegetables Salad Bar	Peas (VE) Cauliflower (VE) Grated Carrot (VE) Cucumber Sticks (VE) Sweet Potato Power Salad (VE) Tomato Salsa (VE)	Carrots (VE) Courgettes (VE) Lettuce (VE) Tomato Pasta (VE) Olives (VE) Carrot Sticks (VE) Cucumber Slices (VE)	Cauliflower (VE) Green Beans (VE) Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Green Beans (VE)	Broccoli (VE) Red Cabbage (VE) Coleslaw (V) Mixed Bean Salad (VE) Cucumber (VE) Pepper Sticks (VE) Sweetcorn (VE)	Peas (VE) Baked Beans (VE) Beetroot (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)
DESSERT	Dessert	Yoghurt (V) and Fresh Fruit (VE	Yoghurt (V) and Fresh Fruit (VE)	Diced Pepper (VÉ) Yoghurt (V) and Fresh Fruit (VE	Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE)
MENU KEY	Added Plant (50% of the p is from a plan	rotein ht- Wholemeal Planet F	Friendly, Low Local Red	(V) Vegetarian catering team	- FORMATION: to to know about particular allergens in for information. If your child has a schoo u will be asked to complete a form to en	ol lunch and has a food allergy or





Carbon Option



(VE) Vegan

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Camden Spring Summer 2025 WEEK THREE		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
5 TH MAY 2 ND JUNE 23 RD JUNE 14 TH JULY	Option One	Lentil and Sweet Potato Curry (VE) with 50/50 Wholemeal Rice (VE) and Turmeric Bread (VE)	Peri-Peri Chicken with cous cous , Sweetcorn Salsa and Roasted Vegetable and Olive Bread	Rainbow Pizza Slices (V)with Pasta Salad (VE)	Chinese Vegetable Noodles (V)	Lentil and Basil Whirl (VE) with Steamed New Potatoes (VE)
MAIN MEALS	Option Two	Salmon Fishfingers with Steamed New Potatoes	Tomato, Lentil and Roasted Vegetable Wholemeal Penne Pasta (VE)	Chicken Tikka Masala with 50/50 Wholemeal Rice	Beef & onion Pie Sweet Potato wedges	Breaded Fish with Chips and Tomato Sauce
15 TH SEPT 6 TH OCT	Option Three	Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)	Jacket Potato (VE) with Baked Beans (VE)	Jacket Potato (VE) with Cheese (V) or Vegan Cheese VE)	Jacket Potato (VE) with Tuna and Sweetcorn Mayonnaise	Jacket Potato (VE) with Baked Beans (VE)
VEGETABLES AND SALAD	Vegetables Salad Bar	Baked Beans (VE) Broccoli (VE) Tomatoes (VE) Beetroot (VE) Grated Carrot (VE) Butternut Squash (VE) Mixed Lettuce (VE)	Carrots (VE) Peppers (VE) Rainbow Slaw (VE) Olives (VE) Cucumber Sticks (VE) Green Bean Salad (VE) Vegetable Pasta Salad	Peas (VE) Cauliflower (VE) Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE)	Sweetcorn (VE) Carrots (VE) Apple and Raisin Salad (V) Cucumber Slices (VE) Grated Carrot (VE) Mixed Lettuce (VE)	Coleslaw (V) Green Beans (VE) Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)
DESSERT	Dessert	Yoghurt (V) and Fresh Fruit (VE)	(VE) Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE)	Pepper Sticks (VE) Yoghurt (V) and Fresh Fruit (VE)	Yoghurt (V) and Fresh Fruit (VE)
MENU KEY	Added Plant Protein (50% of the protein is from a plant-based source) Wholemeal based source) Added Plant Protein (50% of the protein is from a plant-based source) Wholemeal Carbon Option Planet Friendly, Low Carbon Option Tractor Meet Local, Seasonal Fruit & Veg (V) Vegetarian (V) Vegetarian (VE) Vegan (VE) Veg					



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