



WEEK 1 CAMDEN SUMMER/AUTUMN MENU 2026



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
VEG & SALAD DESSERTS	MAIN MEALS	Option One Planet Friendly Day 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)	
		Option Two 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	
		Vegetables Courgette (VE) Butternut Squash (VE) 	Green Beans (VE) Carrots (VE) 	Cabbage (VE) Broccoli (VE) 	Leeks (VE) Cauliflower (VE) 	Peas (VE) Sweetcorn (VE) 	
		Salad Bar 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) 	
		Dessert Yoghurt (V) and Tinned Peaches (VE)	Yoghurt (V) and Fresh Fruit (VE) 	Yoghurt (V) and Fresh Fruit – Honeydew Melon, Orange and Apple (VE) 	Yoghurt (v) and Tinned pears	Yoghurt (V) and Fresh Fruit – Apple, Banana, Oranges 	
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

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WEEK 2 CAMDEN SUMMER/AUTUMN MENU 2026



MAIN MEALS		Planet Friendly Day					MENU KEY:
		Option One					
VEG & SALAD	Option Two	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)	
	Vegetables	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	
	Salad Bar	Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (VE)	Roasted Summer Vegetables(VE) Peas (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Coleslaw(VE)	
	Dessert	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		Yoghurt (V) and Fresh Fruit – Apple, Watermelon and Pineapple (VE)	Yoghurt (V) and Fresh Fruit – Apple, Banana, Oranges	Yoghurt (V) and Fresh Fruit – Pineapple, Orange and Apple (VE)	Yoghurt (V) and Tinned Peaches	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)					(V) Vegetarian (VE) Vegan



Whole grain



Plant based



Added plant protein



Chef's Special



Local Red Tractor Meat



Local, Seasonal Fruit & Veg

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WEEK 3 CAMDEN SUMMER/AUTUMN MENU 2026



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One	Planet Friendly Day 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	
	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)	
	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	
	DESSERTS						
	VEG & SALAD						
	VEGETABLES						
	MAIN MEALS						
	MENU KEY:						
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

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