



WEEK 1 CAMDEN SPRING SUMMER MENU 2026



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
VEG & SALAD	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)	MENU KEY:  Whole grain  Plant based  Added plant protein
	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	 Chef's Special  Local Red Tractor Meat
	Vegetables	Courgette (VE) Butternut Squash (VE) 	Green Beans (VE) Carrots (VE) 	Cabbage (VE) Broccoli (VE) 	Leeks (VE) Cauliflower (VE) 	Peas (VE) Sweetcorn (VE) 	 Chef's Special
	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)   	 Local Red Tractor Meat
	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 	 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

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WEEK 2 CAMDEN SPRING SUMMER MENU 2026



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
VEG & SALAD	MAIN MEALS	Option One Planet Friendly Day 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) 	
	Option Two	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	
	Vegetables	Carrots (VE) Spring Greens (VE) 	Sweetcorn (VE) Broccoli (VE) 	Roasted Summer Vegetables(VE) Peas (VE) 	Green Beans (VE) Cauliflower (VE) 	Peas (VE) Coleslaw(VE) 	
	Salad Bar	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) 	
	Dessert	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) 	
							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)

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WEEK 3 CAMDEN SPRING SUMMER MENU 2026



		Planet Friendly Day					MENU KEY:	
VEG & SALAD	MAIN MEALS		Option One 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) 	 Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg
	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			
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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