



WEEK 1 CAMDEN SPRING SUMMER MENU 2026



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS VEG & SALAD DESSERTS	Planet Friendly Day Option One Classic Macaroni Cheese with Sweetcorn Bread (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	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 Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg
	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 Bolognese with Spaghetti 	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce 	
	Option Two Courgette (VE) Butternut Squash (VE) Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Sweetcorn (VE)	Green Beans (VE) Carrots (VE) Sweet Potato and Coriander Salad (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Coleslaw (V)	Cabbage (VE) Broccoli (VE) Rainbow Slaw (VE) Green Bean Salad (VE) Cucumber (VE) Tabbouleh Salad (VE) Carrot Sticks (VE)	Leeks (VE) Cauliflower (VE) Beetroot and Orange Salad (VE) Tomato Pasta (VE) Sweetcorn (VE) Lettuce (VE) Tomatoes (VE)	Peas (VE) Sweetcorn (VE) Lettuce (VE) Pepper Sticks (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Beetroot (VE)	
	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) 	

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:
MAIN MEALS 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	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)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg
	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	
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)	
VEG & SALAD 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)	
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 3 CAMDEN SPRING SUMMER MENU 2026



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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)	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	
VEG & SALAD	Vegetables	Carrots (VE) Peppers (VE) Rainbow Slaw (VE) Beetroot (VE) Butternut Squash (VE) Mixed Lettuce (VE) Cucumber Sticks (VE)	Vegetable Medley (VE) Broccoli (VE) Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Sweetcorn (VE) Peas (VE) Tomatoes (VE) Cucumber Slices (VE) Grated Carrot (VE) Green Bean Salad (VE) Vegetable Pasta Salad (VE)	Green Beans (VE) Red Cabbage (VE) Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE) Tomatoes (VE)	Baked Beans (VE) Peas (VE) Apple and Raisin Salad (V) Coleslaw (V) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (VE)	
	Salad Bar						
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	
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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