

21ST APRIL
12TH MAY
9TH JUNE
30TH JUNE

**MAIN
MEALS**

21ST JULY
1ST SEPT
22ND SEPT
13TH OCT

Option One

Caribbean Butterbean
Stew (VE) with Rice and
Peas (VE)



Creamy Chickpea and
Coconut Curry (VE) with
50/50 Wholemeal Rice
(VE) and Homemade
Flatbread (VE)



Soya Mince Cottage
Pie (VE) with Gravy
(VE)



Creamy Cheese and
Butterbean Macaroni (V)
with Garlic and Herb
Bread (VE)



Homemade Beetroot
and Lentil Burger
(VE) with
Chips (VE)

Option Two

Vegetarian Lasagne
with
Herby Garlic Bread



Chicken
Jollof Rice



Cottage pie
With
Gravy



BBQ Quorn (VE) with New
Potatoes (VE)

Breaded Fish and Chips
served with Tomato
Sauce



Option Three

Jacket Potato with
Salmon Mayonnaise

Jacket Potato (VE) with
Cheese (V) or Vegan
Sheese (VE)



Jacket Potato (VE)
with Baked Beans
(VE)



Jacket Potato (VE) with
Five Bean Chilli (VE) and
Rainbow Slaw d (VE)



Jacket Potato (VE)
with Chickpea Curry
(VE)



Vegetables

Sweetcorn (VE)
Cauliflower (VE)



Carrots (VE)
Courgettes (VE)



Cauliflower (VE)
Green Beans (VE)



Broccoli (VE)
Red Cabbage (VE)



Carrots (VE)
Peas (VE)



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)



Wholemeal Peach and
Carrot Cake (V) &
Custard (VE)



Yoghurt (V) with
Fresh Fruit (VE)



Yoghurt (V)
and Fresh Fruit (VE)



Strawberry Jelly with
Peaches and
Mandarins (VE)



MENU KEY



Added Plant Protein
(50% of the protein
is from a plant-
based source)



Wholemeal



Planet Friendly, Low
Carbon Option



Local Red
Tractor Meat



Local, Seasonal
Fruit & Veg
(V) Vegetarian
(VE) Vegan

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 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 Summer 2025 WEEK TWO

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

28TH APRIL
19TH MAY
16TH JUNE
7TH JULY
8TH SEPT

MAIN MEALS

29TH SEPT
20TH OCT

Option One

Spicy Vegetable
Lentil Couscous (VE)
with
Sweetcorn Bread (VE)

Chickpea and
Vegetable
Biryani V(VE)
with Turmeric
Bread (VE)

Quorn and Black
Bean Fajitas V(VE)
with Mexican Rice
(VE)

Beetroot, Butternut
Squash and Lentil
Wellington V(VE)
with Mashed Potatoes
and Gravy (VE)

Wholemeal Cheese
and
Tomato Quiche (V)
with Steamed New
Potatoes (VE)

Option Two

5bean Mexican Chilli
(VE) with 50/50
Wholemeal Rice (VE),
and Sweetcorn
Bread (VE)

Hearty Beef & Lentil
Bolognese
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

Option Three

Jacket Potato (VE)
with Cheese (V) or
Vegan Sheese
(VE)

Jacket Potato (VE) with
Baked Beans (VE)

Jacket Potato with
Tuna and Sweetcorn
Mayonnaise **F12**

Jacket Potato (VE) with
Five Bean Chilli (VE) and
Rainbow
Slaw (VE)

Jacket Potato (VE) with
Lentil Bolognese (VE)

VEGETABLES AND SALAD

Vegetables

Peas (VE)
Cauliflower (VE)

Carrots (VE)
Courgettes (VE)

Cauliflower (VE)
Green Beans (VE)

Broccoli (VE)
Red Cabbage (VE)

Peas (VE)
Baked Beans (VE)

Salad Bar

Grated Carrot (VE)
Cucumber Sticks (VE)
Sweet Potato Power
Salad (VE)
Tomato Salsa (VE)
Beetroot (VE)

Lettuce (VE)
Tomato Pasta (VE)
Olives (VE)
Carrot Sticks (VE)
Cucumber Slices (VE)

Roasted Vegetable
and Lentil Salad (VE)
Carrot Sticks (VE)
Mixed Lettuce (VE)
Green Beans (VE)
Diced Pepper (VE)

Coleslaw (V)
Mixed Bean Salad (VE)
Cucumber (VE)
Pepper Sticks (VE)
Sweetcorn (VE)

Beetroot (VE)
Rainbow Slaw (VE)
Iceberg Lettuce (VE)
Tomatoes (VE)
Couscous Salad (VE)

DESSERT

Dessert

Yoghurt (V) and Fresh
Fruit (VE)

Mandarin Sponge Cake
with Custard (VE)

Yoghurt (V) and Fresh
Fruit (VE)

Yoghurt (V) and Fresh
Fruit (VE)

Peach and Strawberry
Crumble (VE)
with Custard (VE)

MENU KEY



Added Plant Protein
(50% of the protein
is from a plant-
based source)



Wholemeal



Planet Friendly, Low
Carbon Option



Local Red
Tractor Meat



Local, Seasonal
Fruit & Veg
(V) Vegetarian
(VE) Vegan

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 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)

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

5TH MAY
2ND JUNE
23RD JUNE
14TH JULY

MAIN
MEALS

15TH SEPT
6TH OCT

Option One

Lentil and Sweet
Potato Curry (VE) with
50/50 Wholemeal Rice
(VE) and Turmeric
Bread (VE)



Option Two

Tomato, Lentil and
Roasted Vegetable
Wholemeal Penne
Pasta (VE)



Option Three

Jacket Potato with
Lentil Bolognese(VE)

Turkish Vegan Soya
Kofta (VE) with Lemon
and Herb Couscous,
Homemade Flatbread
and Houmous (VE)



Peri-Peri Chicken with
New Potato's ,
Sweetcorn Salsa and
Roasted Vegetable
and Olive Bread



Rainbow Pizza
Slices (V)with
Pasta Salad (VE)



Chicken Tikka
Masala with
50/50
Wholemeal
Rice



Chinese Black Bean
Vegetable
Noodles (V)



Lentil and Basil
Whirl (VE) with
Steamed New
Potatoes (VE)



Salmon Fishfingers with
Steamed New
Potatoes

VEGETABLES
AND SALAD

Vegetables

Baked Beans (VE)
Broccoli (VE)



Salad Bar

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
(VE)



Peas (VE)
Cauliflower (VE)



Sweet Potato Salad
(VE)
Carrot Sticks (VE)
Diced Pepper (VE)
Sweetcorn Salsa (VE)
Tomatoes (VE)



Sweetcorn (VE)
Carrots (VE)



Apple and Raisin Salad
(V)
Cucumber Slices (VE)
Grated Carrot (VE)
Mixed Lettuce (VE)
Pepper Sticks (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)



Yoghurt (V) and Fresh
Fruit (VE)



Apple and Pear
Rumble Dwith
Custard



Pineapple Upside Down
Cake



Yoghurt (V) and Fresh
Fruit (VE)

MENU KEY



Added Plant Protein
(50% of the protein
is from a plant-
based source)



Wholemeal



Planet Friendly, Low
Carbon Option



Local Red
Tractor Meat



Local, Seasonal
Fruit & Veg
(V) Vegetarian
(VE) Vegan

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 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)