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 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)
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 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)
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) 🔆	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) Added Plant Protein (50% of the protein is from a plant- based source) Wholemeal Planet Friendly, Low Carbon Option 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 information information and the protein (VE) Vegan (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 information and the protein information in the protein information in the protein information in the protein is the protein in the protein is food allergy or information in the protein in the protein is the protein in the protein in the protein is the protein in the protein in the protein is food allergy or information. If you would like to know about particular allergens in foods please ask a member of the catering team for information. If you would like to know about particular allergens in foods please ask a member of the catering team for information in the protein is the protein in the protein is food allergy or information. If you would like to know about particular allergens in foods please ask a member of the catering team for information in the protein in th					





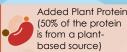


mation to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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
28 TH APRIL 19 TH MAY 16 TH JUNE 7 TH JULY 8 TH SEPT	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)
MAIN MEALS	Option Two	5bean Mexican Chilli (VE) with 50/50 Wholemeal Rice (VE), and Sweetcorn Bread (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 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 Bolognaise (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	Mandarin Sponge Cake with Custard (VE)	Diced Pepper (VÉ) 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- is from a plant- wholemeal Planet Friendly, Low Planet Friendly, Low Local Red Wholemeal Planet Fr					









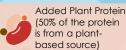


intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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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)	Turkish Vegan Soya Kofta (VE) with Lemon and Herb Couscous, Homemade Flatbread and Houmous (VE)	Rainbow Pizza Slices (V)with Pasta Salad (VE)	Chinese Black Bean 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	Peri-Peri Chicken with Chips, Sweetcorn Salsa and Roasted Penetable and Olive Bread
15 TH SEPT 6 TH OCT	Option Three	Jacket Potato with Lentil Bolognaise(VE)	Jacket Potato (VE) with Baked Beans (VE)	Jacket Potato (VE) with Cheese (V) or Vegan Sheese VE)	Jacket Potato (VE) with Chickpea curry (VE)	Jacket Potato with Tuna and Sweetcorn Mayonnaise
VEGETADI FO	Vegetables	Baked Beans (VE) Broccoli (VE)	Carrots (VE) ** Peppers (VE) **	Peas (VE) Cauliflower (VE) 🔆	Sweetcorn (VE) Carrots (VE)	Coleslaw (V) 🔆 Green Beans (VE)
VEGETABLES AND SALAD	Salad Bar	Tomatoes (VE) Beetroot (VE) Grated Carrot (VE) Butternut Squash (VE) Mixed Lettuce (VE)	Rainbow Slaw (VE) Olives (VE) Cucumber Sticks (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) Cucumber Slices (VE) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (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 Crumble Dwith	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) Added Plant Protein (50% of the protein is from a plant- based source) Wholemeal Planet Friendly, Low Carbon Option Carbon Op					



Carbon Option



(VE) Vegan

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