WEEK 1 CAMDEN AUTUMN WINTER MENU 2026/27

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feeding the imagination

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEALS	**Planet Friendly Day**				
Option One **2/11/26** **23/11/26** **14/12/26** **4/1/27** **25/1/27** **22/2/27** **15/3/27**	Lentil and Roasted Vegetable Wholemeal Pasta (VE)	World Explorer Chickpea and Spinach Curry with Rice (VE)	Lentil and Mushroom Wellington with Roast Potatoes and Gravy (VE)	Tomato and Herb Bolognaise with Spaghetti (VE)	Red Pepper Frittata with Chips & Tomato Sauce (V)
Option Two	Planet Friendly Balls in Tomato Sauce with Rice (VE)	Beef Bolognaise with Spaghetti	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Tikka with Rice	Breaded Fish with Chips / Potato Wedges & Tomato Sauce
VEG & SALAD **Vegetables**	Broccoli (VE) Carrots (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Red Cabbage (VE)	Butternut Squash (VE) Roasted Peppers (VE)	Peas (VE) Sweetcorn (VE)
	Rainbow Slaw (VE) Sweetcorn (VE) Diced Cucumber (VE) Crispy lettuce (VE) Couscous Salad(VE)	Lettuce (VE) Pepper Sticks (VE) Pasta Salad (VE) Grated Carrot (VE) Greek Salad (VE)	Roasted Sweet Potato (VE) Carrot Sticks (VE) Cucumber (VE) Diced Peppers(VE) Coleslaw (V)	Sweetcorn (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Lettuce (VE) Tomatoes (VE)
DESSERTS **Dessert**	Yoghurt & Tinned Peaches (V)	Apple Crumb Cake with Custard (V)	Yoghurt & Fresh Fruit (V)	Jelly and Manderins (V)	Yoghurt & Tinned Peaches (V)

MENU KEY:

- Whole grain
- Plant-based and Planet Friendly
- 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)

(V) Vegetarian (VE) Plant-based and Planet Friendly

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.

WEEK 2 CAMDEN AUTUMN WINTER MENU 2026/27

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Planet Friendly Day				
MAIN MEALS – **Option One**	Hearty Cottage Pie (VE)	Chinese Rainbow Noodles (V)	BBQ Quorn with Seasoned Potatoes and Sweetcorn Salsa (VE)	Greek Macaroni Pastitsio (V)	Smashed Bean & Lentil Patty with Chips (VE)
9/11/26, 30/11/26, 11/1/27, 1/2/27, 1/3/27, 22/3/27 – **Option Two**	Classic Cheese and Tomato Pizza with Wedges (V)	Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice	Roast Chicken with Seasoned Potatoes and Gravy	Beef Cottage Pie	Fish Fingers/ Salmon with Chips / Potato Wedges & Tomato Sauce
VEG & SALAD – **Vegetables**	Broccoli (VE) Cauliflower (VE)	Carrots (VE) Sweetcorn (VE)	Green Beans (VE) Peas (VE)	Leeks (VE) Courgettes (VE)	Baked Beans (VE) Peas (VE)
Salad Bar	Sweet Potato Power Salad (VE) Mixed Lettuce (VE) Carrot Sticks (VE) Pepper Sticks (VE) Sweetcorn (VE)	Mixed Bean Salad (VE) Coleslaw (V) Green Beans (VE) Diced Pepper (VE) Cucumber (VE)	Beetroot (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Grated Carrot (VE) Cucumber Sticks (VE) Roasted Vegetable and Lentil Salad (VE) Tomato Salsa (VE) Beetroot (VE)	Lettuce (VE) Tomato Pasta (VE) Carrot Sticks (VE) Cucumber Slices (VE)
DESSERTS – **Dessert**	Yoghurt with Fresh Fruit (V)	Peach Upside Down Cake (V)	Yoghurt with Tinned Peaches (V)	Apple and Strawberry crumble with Custard (V)	Yoghurt and Fresh Fruit (V)

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WEEK 3 CAMDEN AUTUMN WINTER MENU 2026/27

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Planet Friendly Day				
MAIN MEALS – Option One 16/11/26 7/12/26 18/1/27 2/2/27 8/3/27	Saucy Tomato Pasta with Tomato and Herb Bread (V)	Golden Cheese and Bean Pasty with Wedges (V)	Quorn Cumberland Sausage with Roast Potatoes & Gravy (VE)	Mild Mexican Chilli with Rice (VE)	Autumn Pasta Bake (VE)
MAIN MEALS – Option Two	Macaroni Cheese with Tomato and Herb Bread (V)	Greek Chicken Pitta with Herby Rice and Sweetcorn Salsa	Roast Chicken with Roast Potatoes and Gravy	Beef Mexican Chilli with Rice	Fishfingers with Chips/ Potato Wedges & Tomato Sauce
VEG & SALAD – Vegetables	Baked Beans (VE) Peas (VE)	Sweetcorn (VE) Broccoli (VE)	Green Beans (VE) Cauliflower (VE)	Carrots (VE) Peppers (VE)	Baked Beans (VE) Peas (VE)
VEG & SALAD – Salad Bar	Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE) Tomatoes (VE)	Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Apple and Raisin Salad (V) Cucumber Slices (VE) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (VE)	Tomatoes (VE) Beetroot (VE) Butternut Squash (VE) Mixed Lettuce (VE) Cucumber Sticks (VE)	Rainbow Slaw (VE) Grated Carrot (VE) Green Bean Salad (VE) Vegetable Pasta Salad (VE)
DESSERTS – Dessert	Yoghurt With Tinned fruit (V)	Pear Crumble and Custard (V)	Yoghurt and Fresh Fruit (V)	Yoghurt & Fresh Fruit (V)	Chocolate and Apple Sponge with Chocolate Sauce (V)

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