

Camden Autumn Winter 2025 2026 WEEK ONE

MONDAY Planet Friendly Day

TUESDAY

WEDNESDAY CHICKEN SHACK

THURSDAY

FRIDAY

MAIN MEALS

Option One

Lentil and Roasted Vegetable Wholemeal Pasta (VE)

Autumn Vegetable Lasagne (V)

Lentil Wellington with Roast Potatoes and Gravy (VE)

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

Red Pepper Frittata with new potatoes & Tomato Sauce (V)

Option Two

Planet friendly Balls in Tomato Sauce with Rice (VE)

Beef Lasagne with Garlic Bread

Roast Chicken, Stuffing, Roast Potatoes and Gravy

NEW Chicken Biryani with Turmeric Bread

Breaded Fish with Chips and Tomato Sauce

VEGETABLES AND 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)

Salad Bar

Rainbow Slaw (VE)
Green Beans (VE)
Cucumber (VE)
Tabbouleh Salad (VE)
Beetroot (VE)

Lettuce (VE)
Pepper Sticks (VE)
BBQ Noodle Salad (V)
Grated Carrot (VE)
Roasted Chickpea Salad (VE)

Roasted Sweet Potato (VE)
Carrot Sticks (VE)
Mixed Lettuce (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)
Olives (VE)
Lettuce (VE)
Tomatoes (VE)

DESSERT

Yoghurt (V) and Fresh Fruit (VE)

NEW Apple Crumb Cake with Custard (V)

Yoghurt (V) and Fresh Fruit

Strawberry Jelly with Mandarins (VE)

Yoghurt (V) and Tinned Peaches

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

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)

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.