

Camden Autumn Winter 2025 2026 WEEK THREE

MONDAY

Planet Friendly Day

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Option One

Mild Mexican Chili
with 50/50 Rice (VE)

Cheese and Bean
Pasty with Wedges(V)

Planet Friendly
Sausage and
Mashed Potatoes
and Gravy (VE)

Caribbean Stew with
Golden Rice (VE)

wholemeal Pasta
bake (VE)

Option Two

Macaroni
Cheese and Tomato
and Herb Bread (V)

NEW
Chicken Enchilada
Bake with Paprika
Wedges

Minced Beef
Cottage Pie

Mild Caribbean Chicken
with Golden Rice

Fishfingers with Chips
& Tomato Sauce

MAIN MEALS

Vegetables

Baked Beans (VE)
Peas (VE)

Sweetcorn (VE)
Broccoli (VE)

Green Beans (VE)
Cauliflower (VE)

Carrots (VE)
Peppers (VE)

Coleslaw (VE)
Peas(VE)

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)
Olives (VE)
Grated Carrot (VE)
Green Bean Salad (VE)
Vegetable Pasta Salad
(VE)

VEGETABLES AND SALAD

DESSERT

Dessert

Yoghurt (V) and
Timed Fruit –

Winter Pear Crumble
with Custard (V)

Yoghurt (V) and
Fresh Fruit - Banana,
Watermelon.

Yoghurt (V) and Fresh
Fruit (VE)

Chocolate and Apple
Sponge and
Chocolate Sauce (V)

MENU KEY

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

Whomeal
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.