



WEEK 1 CAMDEN AUTUMN WINTER MENU 2026/27



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One	Planet Friendly Day 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 Bolognese with Spaghetti (VE)	Red Pepper Frittata with Chips & Tomato Sauce (V)	Whole grain
	2/11/26 23/11/26 14/12/26 4/1/27 25/1/27 22/2/27 15/3/27						Plant-based and Planet Friendly
	Option Two	Planet Friendly Balls in Tomato Sauce with Rice (VE)	Beef Bolognese with Spaghetti	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Tikka with Rice	Breaded Fish with Chips / Potato Wedges & Tomato Sauce	Added plant protein
							Chef's Special
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)	Local Red Tractor Meat
		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)	Local, Seasonal Fruit & Veg
DESSERTS		Yoghurt & Tinned Peaches (V)	Apple Crumb Cake with Custard (V)	Yoghurt & Fresh Fruit (V)	Jelly and Manderins (V)	Yoghurt & Tinned Peaches (V)	
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

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WEEK 2 CAMDEN AUTUMN WINTER MENU 2026/27



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:  Whole grain  Plant-based and Planet Friendly  Added plant protein  Chef's Special  Local Red Tractor Meat  Local Seasonal Fruit & Veg	
VEG & SALAD DESSERTS	MAIN MEALS	Planet Friendly Day						
		Option One	 Hearty Cottage Pie (VE)	Chinese Rainbow Noodles (V)	 BBQ Quorn with Seasoned Potatoes and Sweetcorn Salsa (VE)	Greek Macaroni Pastitsio (V)		 Mash'd Bean & Lentil Patty with Chips (VE)
	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		
	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)		
	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)		
	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

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WEEK 3 CAMDEN AUTUMN WINTER MENU 2026/27



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
VEG & SALAD	MAIN MEALS	Planet Friendly Day 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) Option Two Macaroni Cheese with Tomato and Herb Bread (V)	Golden Cheese and Bean Pasty with Wedges (V) Greek Chicken Pitta with Herby Rice and Sweetcorn Salsa	Quorn Cumberland Sausage with Roast Potatoes & Gravy (VE) Roast Chicken with Roast Potatoes and Gravy	Mild Mexican Chilli with Rice (VE) Beef Mexican Chilli with Rice	Autumn Pasta Bake (VE) Fishfingers with Chips/ Potato Wedges & Tomato Sauce	Whole grain Plant-based and Planet Friendly
	Vegetables	Baked Beans (VE) Peas (VE)	Sweetcorn (VE) Broccoli (VE)	Green Beans (VE) Cauliflower (VE)	Carrots (VE) Peppers (VE)	Baked Beans (VE) Peas (VE)	Added plant protein
	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)	Chef's Special Local Red Tractor Meat
	DESSERTS	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)	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

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