

WEEK 1 ISLINGTON SPRING SUMMER MENU 2026

FRIDAY

THURSDAY

WEDNESDAY

TUESDAY

MONDAY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Planet Friendly Day V323 SD17 Smokey Bean Burger with SD6 Wedges & SD61 Tomato Sauce (VE)	V318 Macaroni Cheese with SD46 Roasted Vegetable and Olive Bread (V)	V204 Roasted Quorn, SD82 Roast Potatoes & SD118 Gravy (VE)	V321 Chickpea Curry with SD84 Rice (VE)	NEW V336 Cheesy Broccoli Frittata with SD5 Chips (V)
Option Two	V335 Mild Mexican Chilli with SD84 Rice and SD90 Sweetcorn Bread (VE)	C125 Chicken 50% Enchilada Bake with SD81 Paprika Wedges	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	B61 Hearty Beef and Lentil Bolognese with SD8 Spaghetti	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD61 Tomato Sauce
Option Three	SD55 Jacket Potato with SD22 Baked Beans (VE)	V188 SD9 Tomato and Butterbean Pasta (VE)	SD55 Jacket Potato (VE) with V85 Cheese (V)	SD55 Jacket Potato with F32 Salmon Mayonnaise	V148 Roasted Cauliflower Curry with SD84 50/50 Rice (VE)
Vegetables	SD34 Roast Tomatoes (VE) SD31 Buffernut Squash (VE)	SD24 Green Beans (VE) SD28 Carrots (VE)	SD23 Cabbage (VE) SD20 Broccoli (VE)	SD28 Carrots (VE) SD27 Cauliflower (VE)	SD18 Peas (VE) SD19 Sweetcorn (VE)
Salad Bar	SB20 Roasted Vegetable and Lentil Salad (VE) PL13 Carrot Sticks (VE) SB4 Mixed Lettuce (VE) PL17 Diced Peppers (VE) SB5 Sweetcorn (VE)	SB8 Sweet Potato and Coriander Salad (VE) SB3 Tomatoes (VE) SB4 Lettuce (VE) SB1 Cucumber (VE) SB25 Tabbouleh Salad (VE) SB2 Coleslaw (V)	SD92 Rainbow Slaw (VE) SB13 Green Bean Salad (VE) SB1 Cucumber (VE) SB25 Tabbouleh Salad (VE) PL13 Carrot Sticks (VE)	SB15 Beetroot and Orange Salad (VE) SB9 Tomato Pasta (VE) SB5 Sweetcorn (VE) SB4 Lettuce (VE) SB3 Tomatoes (VE)	SB4 Lettuce (VE) PL17 Pepper Sticks (VE) SB14 BBQ Noodle Salad (V) SB6 Grated Carrot (VE) SB36 Beetroot (VE)
Dessert	D235 Strawberry Jelly with Mandarins (VE)	D182 Orange Drizzle Cake (V)	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	D171 Apple Flapjack (VE)	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local Red Tractor Meat
- Local, Seasonal Fruit & Veg
- Contains Flaxseed (high in Omega-3)

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)

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.

(V) Vegetarian (VE) Vegan

WEEK 2 ISLINGTON SPRING SUMMER MENU 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Planet Friendly Day SD8 Spaghetti & V237 Planet Friendly Balls with SD45 Tomato and Herb Bread (VE)	V231 Classic Cheese & Tomato Pizza with SD126 Summer Mixed Salad (V)	V232 Lentil Wellington, SD82 Roast Potatoes & SD118 Gravy (VE)	V331 Lentil and Basil Whirl with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad (V)	V160 SD11 Saucy Tomato Pasta (VE)
Option Two	V133 Summer Butterbean Vegetable Risotto (VE)	Beef Chilli with SD84 Rice & SB37 Sweetcorn & Cucumber Salsa	C137 Chicken Sausage, SD82 Roast Potatoes & SD118 Gravy	GR1 Greek Chicken Pitta with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	F3 Battered Fish with SD5 Chips & SD61 Tomato Sauce
Option Three	SD55 Jacket Potato (VE) with V239 Five Bean Chilli (VE)	V208 Tomato, Lentil and Cheese Pasta (V)	SD55 Jacket Potato with F12 Tuna and Sweetcorn Mayonnaise	V234 Loaded Jackets (V)	V303 Creamy Chickpea Curry with SD84 50/50 Rice (VE)
Vegetables	SD28 Carrots (VE) SD94 Spring Greens (VE)	SD19 Sweetcorn (VE) SD20 Broccoli (VE)	SD49 Roasted Summer Vegetables (VE) SD18 Peas (VE)	SD24 Green Beans (VE) SD27 Cauliflower (VE)	SD18 Peas (VE) SD47 Coleslaw (VE)
Salad Bar	SB11 Mixed Bean Salad (VE) SB4 Lettuce (VE) SB9 Tomato Pasta (VE) SB1 Cucumber Slices (VE) SB36 Beetroot (VE)	SB6 Grated Carrot (VE) PL14 Cucumber Sticks (VE) SB20 Roasted Vegetable and Lentil Salad (VE) SD56 Tomato Salsa (VE) SB36 Beetroot (VE)	SB7 Grated Carrot and Raisin Salad (VE) SB2 Coleslaw (V) SB13 Green Bean Salad (VE) PL17 Diced Pepper (VE) SB1 Cucumber (VE)	PL13 Carrot Sticks (VE) SD92 Rainbow Slaw (VE) SB4 Iceberg Lettuce (VE) SB3 Tomatoes (VE) SB24 Couscous Salad (VE)	SB8 Sweet Potato Power Salad (VE) SB4 Mixed Lettuce (VE) PL13 Carrot Sticks (VE) PL17 Pepper Sticks (VE) SB5 Sweetcorn (VE)
Desserts	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Apple, Watermelon and Pineapple (VE)	D166 Peaches (VE) & D13 Ice Cream (V)	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Pineapple, Orange and Apple (VE)	D141 Chocolate and Banana Oaty Square (VE)	D234 Carrot Cake (V)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local, Seasonal Fruit & Veg
- Contains Flaxseed (high in Omega-3)

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) Vegan

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 3 ISLINGTON SPRING SUMMER MENU 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Planet Friendly Day V73 Wholemeal Vegetable Pasta Bake (VE)	V13 Vegetable Loaf with SD40 Stuffing, SD1 Mashed Potatoes & SD118 Gravy (VE)	V325 Chickpea and Vegetable Biryani and SD192 Turmeric Bread (VE)	V307 Cowboy Sausage and Bean Hot Pot (VE)	V191 Cheese & Bean Pasty with SD5 Chips & SD61 Tomato Sauce (V)
Option Two	V337 Chinese Vegetable Noodles (V)	B60 Beef Lasagne with SD50 Garlic Bread	C77 Peri Peri Chicken with SD6 Potato Wedges and SD92 Rainbow Slaw	C86 Chef Shilpa's Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD61 Tomato Sauce
Option Three	SD55 Jacket Potato with V239 Five Bean Chilli (VE)	SD55 Jacket Potato with SD22 Baked Beans (VE)	V326 Creamy Butternut Squash and Cheese Pasta (V)	SD55 Jacket Potato with F12 Tuna and Sweetcorn Mayonnaise	V188 SD9 Tomato and Butternut Pasta (VE)
Vegetables	SD28 Carrots (VE) SD26 Peppers (VE)	SD102 Vegetable Medley (VE) SD20 Broccoli (VE)	SD19 Sweetcorn (VE) SD18 Peas (VE)	SD24 Green Beans (VE) SD23 Red Cabbage (VE)	SD22 Baked Beans (VE) SD18 Peas (VE)
Salad Bar	SD92 Rainbow Slaw (VE) SB36 Beetroot (VE) SD31 Butternut Squash (VE) SB4 Mixed Lettuce (VE) PL14 Cucumber Sticks (VE)	SB11 Mixed Bean Salad (VE) SB36 Beetroot (VE) SB4 Iceberg Lettuce (VE) SB3 Tomatoes (VE) SB24 Couscous Salad (VE)	SB3 Tomatoes (VE) SB1 Cucumber Slices (VE) SB6 Grated Carrot (VE) SB13 Green Bean Salad (VE) SB9 Vegetable Pasta Salad (VE)	SB8 Sweet Potato Salad (VE) PL13 Carrot Sticks (VE) PL17 Diced Pepper (VE) QB3 Sweetcorn Salsa (VE) SB3 Tomatoes (VE)	SB12 Apple and Raisin Salad (V) SB2 Coleslaw (V) SB6 Grated Carrot (VE) SB4 Mixed Lettuce (VE) PL17 Pepper Sticks (VE)
Dessert	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE)	D230 Chocolate Orange Cookie (VE)	D103 Yoghurt (V) and Fresh Fruit – Banana, Watermelon and Apple (VE)	D259 Strawberry and Apple Crumble (VE) with D2 Custard (V)	D262 Pineapple Upside Down Cake (V)

VEG & SALAD

DESSERTS

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)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special
- Local
- Red Tractor Meat
- Local, Seasonal Fruit & Veg
- Contains Flaxseed (high in Omega-3)

(V) Vegetarian (VE) Vegan

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.