

WEEK 1 ISLINGTON MENU to Oct Half Term 2026

		MAIN MEALS					MENU KEY:
VEG & SALAD	Option One	Planet Friendly Day Smokey Bean Burger with Wedges & Tomato Sauce (VE)	Macaroni Cheese with Roasted Vegetable and Olive Bread (V)	Roasted Quorn, Roast Potatoes & Gravy (VE)	Chickpea Curry with Rice (VE)	NEW Cheesy Broccoli Frittata with Chips (V)	      
	Option Two	Mild Mexican Chilli with Rice and Sweetcorn Bread (VE)	Chicken 50% Enchilada Bake with Paprika Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Hearty Beef and Lentil Bolognese with Spaghetti	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	
	Option Three	Jacket Potato with Baked Beans (VE)	Tomato and Butterbean Pasta (VE)	Jacket Potato (VE) with Cheese (V)	Jacket Potato with Salmon Mayonnaise	Roasted Cauliflower Curry with 50/50 Rice (VE)	
	Vegetables	Roasted Tomatoes (VE) Butternut Squash (VE)	Green Beans (VE) Carrots (VE)	Red Cabbage (VE) Broccoli (VE)	Carrots (VE) Cauliflower (VE)	Peas (VE) Sweetcorn (VE)	
	Salad Bar	Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Sweetcorn (VE)	Sweet Potato and Coriander Salad (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Coleslaw (V)	Rainbow Slaw (VE) Green Bean Salad (VE) Cucumber (VE) Tabbouleh Salad (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Sweetcorn (VE) Lettuce (VE) Tomatoes (VE)	Lettuce (VE) Pepper Sticks (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Beetroot (VE)	
	Dessert	Strawberry Jelly with Mandarins (VE)	Orange Drizzle Cake (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	Apple Flapjack (VE)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)	
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 2 ISLINGTON to Oct Half Term 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	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)
MAIN MEALS	Option One	Planet Friendly Day  Spaghetti & Planet Friendly Balls with Tomato and Herb Bread (VE)	Classic Cheese & Tomato Pizza with Summer Mixed Salad (V) 	 Lentil Wellington, Roast Potatoes & Gravy (VE)	Lentil and Basil Whirl with Herby Rice, Tzatziki & Salad (V) 	 Saucy Tomato Pasta (VE)	
	Option Two	 Summer Butterbean Vegetable Risotto (VE)	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa    	Chicken Sausage, Roast Potatoes & Gravy 	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad 	Battered Fish with Chips & Tomato Sauce	
	Option Three	 Jacket Potato (VE) with Five Bean Chilli (VE)	Tomato, Lentil and Cheese Pasta (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Loaded Jackets (V)	 Creamy Chickpea Curry with 50/50 Rice (VE) 	
VEG & SALAD	Vegetables	Carrots (VE)  Spring Greens (VE) 	Sweetcorn (VE)  Broccoli (VE) 	Roasted Summer Vegetables (VE)  Peas (VE) 	Green Beans (VE)  Cauliflower (VE) 	Peas (VE)  Coleslaw (VE) 	
	Salad Bar	Mixed Bean Salad (VE)  Lettuce (VE)  Tomato Pasta (VE)  Cucumber Slices (VE)  Beetroot (VE) 	Grated Carrot (VE)  Cucumber Sticks (VE)  Roasted Vegetable and Lentil Salad (VE)  Tomato Salsa (VE)  Beetroot (VE) 	Grated Carrot and Raisin Salad (VE)  Coleslaw (V)  Green Bean Salad (VE)  Diced Pepper (VE)  Cucumber (VE) 	Carrot Sticks (VE)  Rainbow Slaw (VE)  Iceberg Lettuce (VE)  Tomatoes (VE)  Couscous Salad (VE) 	Sweet Potato Power Salad (VE)  Mixed Lettuce (VE)  Carrot Sticks (VE)  Pepper Sticks (VE)  Sweetcorn (VE) 	
DESSERTS		Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Apple, Watermelon and Pineapple (VE) 	Peaches (VE) & Ice Cream (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Pineapple, Orange and Apple (VE) 	Chocolate and Banana Oaty Square (VE)  	Carrot Cake (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) 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 to Oct Half Term 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
VEG & SALAD DESSERTS	MAIN MEALS	Option One	Planet Friendly Day Wholemeal Vegetable Pasta Bake (VE)  	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy (VE) 	 Chickpea and Vegetable Biryani and Turmeric Bread (VE) 	 Cowboy Sausage and Bean Hot Pot (VE)	Cheese & Bean Pasty with Chips & Tomato Sauce (V)
		Option Two	Chinese Vegetable Noodles (V)	Beef Lasagne with Garlic Bread   	Peri Peri Chicken with Potato Wedges and Rainbow Slaw 	 Chef Shilpa's Chicken Korma with Rice  	Fishfingers with Chips & Tomato Sauce
		Option Three	 Jacket Potato with Five Bean Chilli (VE)	 Jacket Potato with Baked Beans (VE)	Creamy Butternut Squash and Cheese Pasta (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	 Tomato and Butterbean Pasta (VE) 
	Vegetables	Carrots (VE)  Peppers (VE) 	Vegetable Medley (VE)  Broccoli (VE) 	Sweetcorn (VE)  Peas (VE) 	Green Beans (VE)  Red Cabbage (VE) 	Baked Beans (VE)  Peas (VE) 	
	Salad Bar	Rainbow Slaw (VE)  Beetroot (VE)  Butternut Squash (VE)  Mixed Lettuce (VE)  Cucumber Sticks (VE) 	Mixed Bean Salad (VE)  Beetroot (VE)  Iceberg Lettuce (VE)  Tomatoes (VE)  Couscous Salad (VE) 	Tomatoes (VE)  Cucumber Slices (VE)  Grated Carrot (VE)  Green Bean Salad (VE)  Vegetable Pasta Salad (VE) 	Sweet Potato Salad (VE)  Carrot Sticks (VE)  Diced Pepper (VE)  Sweetcorn Salsa (VE)  Tomatoes (VE) 	Apple and Raisin Salad (V)  Coleslaw (V)  Grated Carrot (VE)  Mixed Lettuce (VE)  Pepper Sticks (VE) 	
	Dessert	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE) 	Chocolate Orange Cookie (VE) 	Yoghurt (V) and Fresh Fruit - Banana, Watermelon and Apple (VE) 	Strawberry and Apple Crumble (VE) with Custard (V) 	Pineapple Upside Down Cake (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) 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.