

WEEK 1 ISLINGTON SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One	Planet Friendly Day Quorn burger Patty 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)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	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)	Jacket Potato (VE) with Tuna (V)	Jacket Potato (VE) with Cheese (V)	Jacket Potato with Salmon Mayonnaise	Jacket Potato with Baked Beans (VE)	
VEG & SALAD	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)	
DESSERTS	Dessert v	Yoghurt (V) with Sunflower Seeds and Fresh Fruit (VE)	Orange Drizzle Cake (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit (VE)	Apple Flapjack (VE)	Strawberry Jelly with Mandarins (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 SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
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)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	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)	Jacket Potato with Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Loaded Jackets (V)	Jacket Potato with Baked Beans (VE)	
VEGETABLES	Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (VE)	Roast 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 Granola and Fresh Fruit (VE)	Peaches (VE) & Ice Cream (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit (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 SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Planet Friendly Day Option One 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)	 Whole grain  Plant based  Added plant protein  Chef's Special  Local Red Tractor Meat  Local, Seasonal Fruit & Veg  Contains Flaxseed (high in Omega-3)
	Option Two Chinese Vegetable Noodles (V)	Beef Lasagne with Garlic Bread   	Peri Peri Chicken with Roast Potatoes 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) 	Jacket Potato Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Jacket Potato with Baked Beans (VE) 	
VEG & SALAD	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) 	
DESSERTS	Dessert Yoghurt (V) with Sunflower Seeds and Fresh Fruit (VE) 	Chocolate Orange Cookie (VE) 	Yoghurt (V) and Fresh Fruit (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.