

Islington Spring/
Summer Menu

WEEK ONE

W/C
17 April
8 May
5 June
26 June
17 July
18 September
9 October

MONDAY

Option one
Beef Tortilla Stack with Rice

Option two
Vegetable Enchiladas with Rice

Vegetables
Sweetcorn
Broccoli

Dessert
Peaches and Ice Cream

TUESDAY

Chicken and Red Pepper Pizza

Arablatat Tomato Pasta

Green Beans
Hot Slaw

Apple & Raisin Flatplack

WEDNESDAY

Roast Turkey, New Potatoes and Gravy

Vegan Mediterranean Vegetable Gratin with New Potatoes

Carrots
Cauliflower

Yoghurt and Fresh Fruit Station

THURSDAY

Soya Spaghetti Bolognaise

Roasted Cauliflower Curry with 50/50 Rice

Roasted Peppers
Courgettes

Mixed Fruit Crumble with Custard

FRIDAY

Fishfingers and Chips

Cheese and Tomato Guiche with Chips

Peas
Baked Beans

Yoghurt and Fresh Fruit Station

WEEK TWO

W/C
24 April
16 May
12 June
3 July
4 September
25 September
16 October

Option one
Lemon Turkey Stuffed Pita Pouch

Option two
Vegetable and Bean Fajitas with 50/50 Rice

Vegetables
Mixed Broccoli and Cauliflower Florets

Dessert
Fruity Shortbread

Jerk Chicken with Rice

Vegetable Lasagne with Garlic Bread

Carrots
Courgettes

Mandarin Cheesecake

Minced Beef Pasta Bake

Bean and Lentil Burger In a Bun

Roast Tomatoes
Red Cabbage

Yoghurt and Fresh Fruit Station

Cheese and Tomato Pizza

Summer Vegetable Risotto

Sweetcorn
Green Beans

Apple Crumble with Custard

Salmon Fishcakes with Sweet Potato Wedges

Red Pepper and Cheese Frittata with Chips

Peas
Baked Beans

Yoghurt and Fresh Fruit Station

WEEK THREE

W/C
1 May
23 May
19 June
10 July
11 September
2 October

Option one
Chicken Enchiladas with Potato Wedges

Option two
Chinese Vegetable Noodles

Vegetables
Peas
Sweetcorn

Dessert
Orange & Cinnamon Cookie

Broccoli Pasta Bake

Vegetable and Apricot Taglihe with Couscous

Broccoli
Baked Beans

Mandarin Jelly

Honey and Lemon Roast Chicken, Skin on Roast Potatoes and Gravy

Mac and Cheese

Cabbage
Carrots

Yoghurt and Fresh Fruit Station

Chilli con Carne with 50/50 Rice

Jollof Rice with Quorn and Beans

Roasted Summer Vegetable Medley

Mixed Fruit Crumble with Custard

Breaded Fish and Chips

Spanish Omelette and Chips

Peas
Baked Beans

Yoghurt and Fresh Fruit Station

MENU KEY



Added Plant Power



Wholemeal



Vegan

Available Daily:

Freshly cooked jacket potatoes with a choice of fillings (where advertised) - Bread freshly baked on site daily - Daily salad selection - Fresh Fruit and Yoghurt is available daily

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 cross contamination.