

What's on the menu?

MONDAY

Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix)

Beef Bolognese served with Penne Pasta (Wholewheat / White Mix)
Wheat
or Rice (Wholegrain / White Mix)

Carrots / Sweetcorn & Peppers

Ice Cream
Milk
with Watermelon Wedges

Jacket Potato with Cheese
Milk
Baked Beans or Tuna in a Lemon Dressing
Fish

Texan Style Beef Wrap with Sweetcorn Salsa
Wheat
with Rice (Wholegrain / White Mix)

Broccoli / Chef's Salad

Citrus Sponge
Wheat, Egg, Milk
with Custard
Milk

Pizza Margherita
Wheat, Milk
or Garden Vegetable Pizza
Wheat, Milk
with Tomato Pasta Side
Wheat

Chickpea & Herb 'No Meatballs' with New Potatoes with Carrot, Lemon & Chive Salad

Sweetcorn / Broccoli

Strawberry Mousse with Fresh Fruit Wedges
Milk

TUESDAY

Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix)

Chicken Sausage Roll
Wheat, Sulphites
Served with Oven Baked Potato Wedges

Savoy Cabbage / Baked Beans

Chocolate Orange Traybake
Wheat, Egg, Milk
with Chocolate Orange Sauce
Milk

Chinese Style Vegetable Stir Fry served with Noodles
Wheat, Egg

Chicken Meatballs in a Smoky BBQ Style Sauce
Sulphites
served with Oven Baked Potato Wedges

Carrots / Sweetcorn

Jelly with Fresh Fruit Wedges

Jacket Potato with Cheese
Milk
Baked Beans or Minced Beef Ragù

Sweet Potato Stir served with Rice (Wholegrain / White Mix)

Oven Roasted Courgettes / Vegetable Medley

Chocolate & Cinnamon Pinwheel
Wheat
or Orange Gram Flour Shortbread

Both served with Orange Wedges

WEDNESDAY

Italian Style Tomato & Herb Pasta (Wholewheat / White Mix)

Wheat
served with Cheese
Milk
& a Chef's Salad

Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa

Broccoli / Butternut Squash

Jelly
with Fresh Fruit Wedges

Macaroni Cheese
Wheat, Milk
with a Rainbow Ribbon Salad

Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix)

Green Beans / Roasted Butternut Squash

Chocolate Sponge
Wheat, Egg, Milk
with Chocolate Sauce
Milk

Vegetable Jollof Rice

Chicken Sausages in a Roll
Wheat
or Carrot & Leek Sausages in a Roll
Wheat
with Seasoned Potato Wedges

Baked Beans / Broccoli

Wholemeal Carrot Cake
Wheat, Egg
with Custard
Milk

THURSDAY

Jacket Potato with Cheese
Milk
Baked Beans or Vegetable Chilli

Chicken Korma with Pilau Rice (Wholegrain / White Mix)

Carrots / Green Beans

Berry Swirl Sponge
Wheat, Egg, Milk
with Custard
Milk

Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix)

Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix)
Wheat
or Rice (Wholegrain / White Mix)

Carrots / Oven Roasted Courgettes

Orange Tray Bake
Wheat, Egg, Milk

Vegetable Bolognese served with Penne Pasta (Wholewheat / White Mix)
Wheat
or Rice (Wholegrain / White Mix)

Sweet Chilli Chicken with Rice (Wholegrain / White Mix)

Green Beans / Carrots

Marbled Sponge
Wheat, Egg, Milk
with Custard
Milk

FRIDAY

Mexican Style Vegetable & Bean Burrito
Wheat
served with Tomato Sauce & Chips or New Potatoes

Battered Fish Fillet
Wheat, Fish
served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Lemon Shortbread
Wheat
or Chocolate Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Spanish Style Omelette
Egg, Milk
served with Chips or New Potatoes

Salmon Fishcakes with Cheddar & Chive Sauce
Wheat, Milk, Fish
served with Tomato Sauce & Chips or New Potatoes

Battered Fish Fillet
Wheat, Fish
served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Oat & Raisin Cookie
Wheat, Oats
or Lemon Gram Flour Shortbread
Both served with Fresh Fruit Wedges

Butternut Squash, Sweet Pepper & Courgette Slice served with Chips or New Potatoes

Battered Fish Fillet
Wheat, Fish
served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Ice Cream
Milk
with Fresh Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily:

Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

WEEK ONE

w/c 24th Feb, 17th March, 21st, April,
12th May, 9th June, 30th June, 21st July

WEEK TWO

w/c 3rd March, 24th March, 28th April, 19th
May, 16th June, 7th July

WEEK THREE

w/c 10th March, 31st March, 5th May,
2nd June, 23rd June, 14th July



Please see page 2 regarding allergen information provided on the menu.



Your School

About Your Catering Service

We are delighted to be working in partnership with your school. Founded in 1994, we are an award-winning company with a vision to encourage children to explore new tastes and make healthier food choices through their formative years, which will positively influence them for life.

What's on the Menu

Our approach, wherever possible, is to use quality, sustainably sourced, seasonal fresh food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry

Our menus are created with local tastes and preferences in mind and offer a range of popular, delicious, full of flavour dishes to encourage balanced meal choices and we follow the school food standards.

We will introduce further interest and excitement to our menus with planned additional food experiences, pop-ups, themed events with links to the school's curriculum, cultural and celebration dates, aimed at creating a fun, engaging and enjoyable dining experience.

Allergen Information

We recognise that some children may have an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the school in managing. If your child has a food allergy or intolerance, please complete the allergen management form and return it to your school office. To view our process and obtain the allergen management form please visit: <https://www.harrisoncatering.co.uk/food-allergies-food-intolerances>.

Talented Catering Team

The Harrison catering team are dedicated to providing a great catering service and receive training to complete their roles successfully, including how to prepare and serve healthier food through the company's bespoke Eat Well Live Well® training programme.

Universal Infant Free School Meals (UIFSM) Key Stage 1

All children in reception, year 1 or year 2 are automatically entitled to free school meals under the Universal Infant Free School Meals scheme, irrespective of income.

Free School Meal for Key Stage 2

The Mayor of London initiative, offers a free school meal to all pupils in Key Stage 2, regardless of income. This is for 2 academic years from September 2023.

We Welcome Your Feedback

We welcome and value all feedback. We regularly review our offer to continue to offer a positive dining experience for your child. Please refer your comments or suggestions to our Catering Manager.

Learn More

For a more in-depth knowledge about Harrison Catering, recipe inspirations, our how to videos, charitable activities and latest job opportunities, please visit www.harrisoncatering.co.uk

Red = Allergen

- All food is freshly prepared on site each day and if any of the 14 common food allergens present, they are listed in red against each menu item and are intended as a guide to help with the choice of meal. For operational reasons it may be necessary to alter a recipe at short notice and therefore **your child or the member of school staff who presents your child at the counter must check each time before being served with the food.**
- The Company handles many of the 14 common food allergens in our busy kitchens and so therefore cannot guarantee that our food is 100% free from specific food allergens
- There are foods not on the list of 14 common food allergens which can cause allergic reactions in a small number of people and if your child has such an allergy, **they or school member must check each time before being served with the food.**

Our allergen process is written to protect the welfare of the children.



Look out for monthly featured ingredients.

