

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Oven Baked Sausages (Chicken Or Pork) Sulphites Served with Mashed Potatoes & Gravy</p> <p>Tomato & Basil Pasta Wheat with Chef's Salad & Cheese Milk</p> <p>Baked Beans, Sweetcorn</p> <p>Orange & Lemon Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Minced Beef Keema with Pilau Rice</p> <p>Chickpea & Vegetable Chow Mein Wheat, Egg</p> <p>Garlic Greens, Carrots</p> <p>Jelly with Watermelon Wedge</p>	<p>Roast Lemon & Thyme Chicken Served with Roast Potatoes & Gravy</p> <p>Spring Vegetable Casserole Served with Roast Potatoes</p> <p>Green Beans, Roast Butternut Squash</p> <p>Chocolate Marble Cake Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>Beef Bolognaise Served with Penne Pasta Wheat Or Rice</p> <p>Lentil & Vegetable Bolognaise Wheat Served with Penne Pasta Wheat Or Rice</p> <p>Roast Courgettes, Carrots</p> <p>Wholemeal Lemon Shortbread wheat with Fresh Fruit Wedges</p>	<p>Cheese & Tomato Margherita Pizza Wheat, Milk Served with Chips</p> <p>Chickpea & Herb Pattie in a Tortilla Wrap Wheat</p> <p>Crisp Salad & Sweet Chilli Served with Chips</p> <p>Peas, Baked Beans</p> <p>Ice Cream Milk With Sliced Seasonal Fruit</p>
WEEK TWO	<p>Macaroni Cheese Wheat, Milk</p> <p>Jacket Potatoes with Vegetable Chilli</p> <p>Tomato & Basil Focaccia</p> <p>Roasted Butternut Squash, Peas</p> <p>Pineapple & Orange Sponge Wheat, Egg & Custard Milk</p>	<p>Cottage Pie</p> <p>Italian Style Tomato & Herb Sauce with Penne Pasta Wheat or Rice</p> <p>Broccoli, Sweetcorn</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>	<p>Roast Turkey with Roast Potatoes & Gravy</p> <p>Spring Vegetable Cottage Pie with Gravy</p> <p>Carrots, Green Beans</p> <p>Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>BBQ Style Chicken Wheat Served with Rice</p> <p>Lentil & Mixed Pepper Lasagne Wheat, Egg, Milk</p> <p>Sweetcorn, Cabbage</p> <p>Mixed Berry Oat Bar Wheat</p>	<p>Battered Fish Fillet Wheat, Fish with Tomato Sauce & Chips</p> <p>Bubble & Squeak with Tomato Sauce</p> <p>Peas, Baked Beans</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Chicken Korma Served with Rice</p> <p>Pesto Style Pasta wheat Served with a Mediterranean Style Salad Wheat</p> <p>Sweetcorn & Peppers, Broccoli</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>	<p>Beef Lasagne Wheat, Egg, Milk</p> <p>Served with a Garlic Bread Slice Wheat, Soybeans</p> <p>Sweet Potato, Tomato & Bean Stir with Rice</p> <p>Carrots, Green Beans</p> <p>Wholemeal Carrot Cake Wheat, Egg with Custard Milk</p>	<p>Roast Pork with Apple Sauce, Roast Potatoes & Gravy</p> <p>Butternut Squash Frittata Egg, Milk Served with Roast Potatoes</p> <p>Broccoli, Sweetcorn</p> <p>Apple Sponge with Custard Milk / Wheat</p>	<p>Chilli Beef Served in a Soft Taco Wheat Served with Toppings & Rice</p> <p>Chilli Bean Fajita Wheat with Sweetcorn Salsa & Rice</p> <p>Jelly with Watermelon Wedge</p>	<p>Breaded Chicken Wheat or Salmon & Lemon Fishcakes Fish with Chips & Tomato Sauce</p> <p>Peas, Baked Beans</p> <p>Chocolate Shortbread Wheat with Fresh Fruit Wedges</p>

Available daily

Please ask the catering manager for food allergen information

Add available daily menu items here... Salad Selection, Bread, Fresh Fruit Platter/Yoghurt

WEEK ONE

w/c 19/02, 11/03, 15/04, 06/05,
03/06, 24/06, 15/07, 16/09, 07/10

WEEK TWO

w/c 26/02, 18/03, 22/04, 13/05,
10/06, 01/07, 02/09, 23/09, 14/10

WEEK THREE

w/c 04/03, 25/03, 29/04, 20/05,
17/06, 08/07, 09/09, 30/09, 21/10

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)

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 Meals

Your older children may be entitled for free school meals. Please contact the school office to find out how to apply and access this benefit.

Payment of School Lunches

Please contact the school office for the payment process for your child's school lunch.

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.

