

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Vegetable Biryani (Wholegrain & White) served with Apple & Mint Chutney</p> <p>Macaroni Cheese Wheat, Milk with a Chef's Salad</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Carrots / Green Beans</p> <p>Steamed Chocolate Sponge Wheat, Egg, Milk served with Chocolate Sauce Milk</p>	<p>Taco Tuesday (Soft Taco) Wheat served with Smokey BBQ Style Beef Sulphites Salad Bar as Toppings</p> <p>Italian Style Tomato & Herb Pasta Wheat</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Sweetcorn / Zesty Coleslaw</p> <p>Lemon Shortbread served with Orange Wedges Wheat Or Cinnamon & Chocolate Gram Flour Shortbread</p>	<p>Chicken Sausage with Gravy Wheat, Sulphites with Mash Potato</p> <p>Chickpea & Herb No Meatballs in an Italian Style Tomato Sauce served with Pasta Wheat</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Carrots / Savoy Cabbage</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Chicken Jambalaya Mustard with Side Salad</p> <p>Spanish Style Omelette Egg, Milk with Mixed Leaf Salad</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Swede / Peas</p> <p>Apple Flapjack Wheat served with Custard Milk</p>	<p>Sweetcorn and Pepper Pizza (Wheat, Milk) with Chips or New Potatoes</p> <p>Salmon & Herb Fishcake (Fish) Served with Tomato Sauce & Chips Or New Potatoes</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Baked Courgettes / Baked Beans</p> <p>Orange Traybake Wheat, Egg, Milk</p>
WEEK TWO	<p>Indian Style Chickpea & Potato Style Wrap Wheat served with Tomato & Coriander Chutney</p> <p>Tomato & Basil Pasta Wheat served with a Rainbow Ribbon Salad</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Butternut Squash / Broccoli</p> <p>Forest Fruit Flapjack Wheat</p>	<p>Piri Piri Style Chicken served with Rice</p> <p>Cheese & Leek Puff Pastry Pinwheel Wheat served with New Potatoes</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Carrot / Peas</p> <p>Red Velvet Sponge Wheat, Egg, Milk Custard Milk</p>	<p>Roast Chicken served with Roast Potato, Vegetables & Gravy</p> <p>Pesto Style Pasta Wheat</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Sweetcorn / Winter Coleslaw Egg, Milk, Mustard</p> <p>Ice Cream Milk with Apple Compote</p>	<p>Build Your Own' Beefburger served in a Roll Wheat with Seasoned Oven Baked Wedges</p> <p>Potato & Vegetable Rosti served with Roasted Vegetables in a Lemon & Herb Dressing</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Baked Courgettes & Tomatoes / Green Beans</p> <p>Wholemeal Carrot Cake Wheat, Egg served with Custard Milk</p>	<p>Courgette and Carrot Pakora served with Kachumber Salad & Chips or New Potatoes</p> <p>Battered Fish (Wheat, Fish) Served with Tomato Sauce & Chips</p> <p>Jacket Potato with Cheese & Spring Onion Milk</p> <p>Baked Beans / Peas</p> <p>Chocolate Shortbread Wheat with Orange Wedges</p>
WEEK THREE	<p>Pizza Margherita Wheat, Milk with Garlic & Herb Pasta Side</p> <p>Sweet Chilli Stir Fry served with Rice</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Sweetcorn / Roasted Root Vegetables</p> <p>Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Minced Beef & Vegetable Pie Wheat served with New Potatoes</p> <p>Italian Style Tomato & Herb Pasta Wheat</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Savoy Cabbage / Carrots Wheat, Milk</p> <p>Orange Shortbread Wheat served with Orange Wedges Or Chocolate Gram Flour Shortbread served with Orange Wedges</p>	<p>Roast Chicken served with Roast Potato, Vegetables & Gravy</p> <p>Butternut & Chickpea Korma served with Rice</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Oven Baked Courgettes / Baked Beans</p> <p>Marbled Sponge Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>Beef Bolognaise Or Vegetable Bolognaise served with Penne Pasta Wheat & Garlic & Herb Style Focaccia Wheat, Egg, Milk, Soybeans</p> <p>Vegetable Bolognaise Pasta Wheat & Garlic & Herb Style Focaccia Wheat, Egg, Milk, Soybeans</p> <p>Jacket Potato with Baked Beans & Cheese Milk</p> <p>Green Beans / Carrots</p> <p>Jelly with Peaches</p>	<p>Fish Fingers Wheat, Fish served with Tomato Sauce & Chips</p> <p>Oven Baked Falafel served with Red Onion Chutney & Chips</p> <p>Jacket Potato with BBQ Style Beans</p> <p>Peas / Baked Beans</p> <p>Lemon Traybake Wheat, Egg, Milk</p>

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 2nd Sep, 23rd Sep,
w/c 14th Oct, w/c 4th Nov, w/c 25th Nov,
w/c 16th Dec, w/c 6th Jan, w/c 27th Jan

WEEK TWO

w/c 9th Sep, 30th Sep, 21st Oct,
w/c 11th Nov, w/c 2nd Dec,
w/c 23rd Dec, w/c 13th Jan, w/c 3rd Feb

WEEK THREE

w/c 16th Sep, 7th Oct, 28th Oct,
w/c 18th Nov, w/c 9th Dec, w/c 30th Dec,
20th Jan, w/c 10th Feb



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



London Borough of Wandsworth

About Your Catering Service

We are delighted to be working in partnership with the London Borough of Wandsworth. 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, 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 organised 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. For more information, please contact our Catering Manager.

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.

Mayor of London - Free School Meal Funding 2023/24

Under the scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded schools are entitled to free school meals.

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 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.



Our very own company
nutritionist, Dr Juliet Gray,
advises on our menus!



Look out for monthly featured ingredients.

