

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Italian Style Tomato & Herb Pasta served with Cheese & a Chef's Salad Wheat</p> <p>Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa</p> <p>Carrots / Sweetcorn & Peppers</p> <p>Ice Cream with Watermelon Wedges Milk</p>	<p>Chicken Sausage Roll With Mashed Potatoes Wheat / Sulphites / Egg</p> <p>Carrot & Leek Sausages Roll With Mashed Potatoes Wheat</p> <p>Savoy Cabbage / Baked Beans</p> <p>Chocolate Orange Traybake with Chocolate Orange Sauce Wheat / Egg / Milk</p>	<p>Roast Turkey Dinner With Roast Potatoes & Gravy</p> <p>Vegetable Cottage Pie With Broccoli, Carrots & gravy</p> <p>Broccoli / Carrots</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Chicken Korma served with Pilau Rice</p> <p>Jacket Potato with Cheese, Baked Beans or Vegetable Chilli Dairy</p> <p>Cauliflower / Green Beans</p> <p>Berry Swirl Sponge with Custard Wheat / Egg / Milk</p>	<p>Mexican Style Vegetable & Bean Burrito served with Tomato Sauce & Chips or New Potatoes Wheat</p> <p>Fish Fingers served with Tomato Sauce & Chips Fish / Wheat</p> <p>Peas / Baked Beans</p> <p>Lemon Shortbread or Chocolate Gram Flour Shortbread Wheat</p>
WEEK TWO	<p>Pizza Margherita with Garlic Bread Wheat / Dairy</p> <p>Tomato Pasta with Garlic Bread Wheat</p> <p>Sweetcorn / Chef's Salad</p> <p>Citrus Sponge with Custard Wheat / Egg / Milk</p>	<p>Chicken Meatballs in a Tomato Sauce served with Pasta Sulphur Dioxides / Sulphite / Wheat</p> <p>Chinese Style Vegetable Stir Fry served with Noodles Wheat / Egg</p> <p>Carrots / Sweetcorn</p> <p>Oat & Raisin Cookie Wheat</p>	<p>Sausage With Mash Potato & Gravy Wheat / Sulphites</p> <p>Vegetable Sausage with Mash Potato & Gravy Wheat</p> <p>Green Beans / Roasted Butternut Squash</p> <p>Chocolate Sponge with Chocolate Sauce Wheat / Egg / Milk</p>	<p>Beef lasagne served with Garlic Bread Gluten / Milk / Dairy</p> <p>Roast Ratatouille Style Vegetables served with Rice</p> <p>Carrots / Oven Roasted Courgettes</p> <p>Berry & Apple Flapjack Oats</p>	<p>Spanish Style Omelette served with Chips or New Potatoes Milk / Egg</p> <p>Fish fingers served with Tomato Sauce & Chips Wheat / Fish</p> <p>Peas / Baked Beans</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Macaroni Cheese with a Rainbow Ribbon Salad Wheat / Dairy / Milk</p> <p>Baked Vegetable Pakora with Onion Chutney served with Rice</p> <p>Baked Beans / Broccoli</p> <p>Wholemeal Carrot Cake Wheat / Egg</p>	<p>Chicken Madras Served with Rice</p> <p>Tomato & Basil Penne Pasta With Garlic Bread Wheat</p> <p>Oven Roasted Courgettes / Vegetable Medley</p> <p>Chocolate & Cinnamon Pinwheel Wheat</p> <p>Orange Wedges</p>	<p>Roast Chicken dinner With Roast potatoes & gravy</p> <p>Chickpea & Herb No Meatballs with New Potatoes</p> <p>Sweetcorn / Broccoli</p> <p>Strawberry Mousse with Fresh Fruit Wedges Milk</p>	<p>Beef Bolognese served with Penne Pasta Wheat</p> <p>Vegetable Bolognese served with Penne Pasta Wheat</p> <p>Green Beans / Carrots</p> <p>Marbled Sponge with Custard Wheat / Egg / Milk</p>	<p>Butternut Squash, Sweet Pepper & Courgette Slice served with Chips or New Potatoes</p> <p>Battered Fish Fillet served with Tomato Sauce & Chips Wheat / Fish</p> <p>Peas / Baked Beans</p> <p>Ice Cream with Fresh Fruit Wedges Milk</p>

Available daily

Please ask the catering manager for food allergen information

Add available daily menu items here...

WEEK ONE

24th Feb, 17th March, 7th April, 28th April, 19th May, 9th June, 30th June, 21st July

WEEK TWO

3rd March, 24th March, 14th April, 5th May, 26th May, 16th June, 7th July,

WEEK THREE

10th March, 31st March, 21st April, 12th 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.

