

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Indian Style Biriyani Vegetarian Cottage Pie Italian Style Tomato & Herb Sauce served with Penne Pasta <b>Wheat</b> Carrots / Green Beans Chocolate Sponge <b>Wheat, Egg, Milk</b> served with Chocolate Sauce <b>Milk</b>	Sweet Potato & Bean Pattie served with Oven Baked Potato Wedges Chicken Sausage Roll <b>Wheat, Sulphites</b> served with Oven Baked Potato Wedges Jacket Potato served with Cheddar Cheese <b>Milk</b> & Coleslaw <b>Egg</b> Broccoli / Baked Beans Raspberry Jelly served with Peach Compote	Pizza Margherita <b>Wheat, Milk</b> or Beef & Sweet Pepper Pizza <b>Wheat, Milk</b> with Garlic & Herb Pasta Side <b>Wheat</b> Mediterranean Roasted Vegetables with Garlic & Herb Pasta <b>Wheat</b> or Rice Oven Baked Courgettes / Sweetcorn Carrot & Orange Traybake <b>Wheat, Egg</b>	Sweet Chilli Stir Fried Vegetables served with Sweetcorn Rice Texan BBQ Style Chicken Wrap <b>Wheat, Sulphites</b> served with Sweetcorn Rice Jacket Potato served with Butternut & Chickpea Korma Broccoli / Carrots Berry Swirl Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b>	Courgette & Carrot Pakora served with Tomato Sauce & Chips or New Potatoes Battered Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce & Chips or New Potatoes Pasta Primavera <b>Wheat</b> Peas / Baked Beans Chocolate Shortbread <b>Wheat</b> or Orange Gram Flour Shortbread both served with Fresh Fruit Wedges
WEEK TWO	Macaroni Cheese <b>Wheat, Milk</b> served with a Rainbow Ribbon Salad Oven Baked Falafel Bites served with Tomato Salsa & Rice Jacket Potato served with Tuna & Sweetcorn Mayonnaise <b>Egg, Milk, Fish</b> Broccoli / Sweetcorn Jam Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b>	Chicken Sausages served with Garlic & Herb Roast Potatoes Carrot & Leek Sausages <b>Wheat</b> served with Garlic & Herb Roast Potatoes Tomato Basil Pasta <b>Wheat</b> served with Tomato Breadstick <b>Wheat, Soybeans</b> Carrots / Savoy Cabbage Strawberry Ice Cream <b>Milk</b> served with Pineapple Compote	Mexican Style Beef Chilli Served with a Soft Taco <b>Wheat</b> & Sweetcorn Rice Sweet Potato Stir served with Sweetcorn Rice Jacket Potato served with Cheddar Cheese <b>Milk</b> & Baked Beans Roast Butternut Squash / Peas Marbled Sponge <b>Wheat, Egg, Milk</b> served with Chocolate Sauce <b>Milk</b>	Spanish Style Omelette <b>Egg, Milk</b> served with Chefs Salad Oriental Style Sweet Chilli Chicken with Beans served with Rice Cheese & Chive Pasta Bake <b>Wheat, Milk</b> Vegetable Medley Lemon Drizzle Traybake <b>Wheat, Egg, Milk</b>	Vegetarian Shawarma Style Wrap <b>Wheat</b> served with Chips or New Potatoes Battered Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce & Chips or New Potatoes Jacket Potato served with Baked Beans & Veggie Balls Peas / Baked Beans Oat & Raisin Cookie <b>Wheat, Oats</b> or Lemon Gram Flour Shortbread both served with Fresh Fruit Wedges
WEEK THREE	Singapore Style Vegetable Noodles <b>Wheat, Egg, Soybeans</b> Pizza Margherita <b>Wheat, Milk</b> served with Sweet Pepper Pasta Side Jacket Potato served with Vegetable Balti Broccoli / Butternut Squash Citrus Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b>	Chicken Meatballs with BBQ Baked Beans <b>Sulphites</b> served with Oven Baked Potato Wedges Salmon Fishcake Melt <b>Wheat, Milk, Fish</b> served with Oven Baked Potato Wedges Courgette & Lemon Pasta <b>Wheat</b> Green Beans / Carrots Assorted Jellies with Watermelon Wedge	Beef Bolognese served with Penne Pasta <b>Wheat</b> or Rice Vegetable Bolognese served with Penne Pasta <b>Wheat</b> or Rice Jacket Potato served with Cheddar Cheese <b>Milk</b> & Coleslaw <b>Egg</b> Sweetcorn / Broccoli Cinnamon Swirl Traybake <b>Wheat, Egg, Milk</b>	Jollof Style Rice Chicken & Chickpea Coconut Curry served with Pilau Rice Pesto Style Pasta <b>Wheat</b> with Garlic & Herb Breadstick <b>Wheat, Soybeans</b> Courgettes / Carrots Vanilla Ice Cream <b>Milk</b> served with Berry Apple Compote	Chilli Bean Soft Taco <b>Wheat</b> with Tomato & Coriander Chutney served with Chips or New Potatoes Battered Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce & Chips or New Potatoes Jacket Potato served with Cheddar Cheese <b>Milk</b> & Baked Beans Peas / Baked Beans Wholemeal Shortbread <b>Wheat</b> or Chocolate Gram Flour Shortbread both served 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 23<sup>rd</sup> Feb, 16<sup>th</sup> March, 20<sup>th</sup>  
April, 11<sup>th</sup> May, 8<sup>th</sup> June, 29<sup>th</sup> June

### WEEK TWO

w/c 2<sup>nd</sup> March, 23<sup>rd</sup> March, 27<sup>th</sup> April,  
18<sup>th</sup> May, 15<sup>th</sup> June, 6<sup>th</sup> July

### WEEK THREE

w/c 9<sup>th</sup> March, 13<sup>th</sup> April, 4<sup>th</sup> May,  
1<sup>st</sup> June, 22<sup>nd</sup> June, 13<sup>th</sup> July



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



## Atwood Primary 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>.

#### 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.

