# What's on the menu?

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
WEEK ONE	Tomato & Basil Pasta Wheat with Chef's Salad & Cheese Milk Baked Onion Bhaji with Chickpea Dhal, Lemon Rice, Apple & Mint Chutney Citrus Sponge Wheat, Milk, Egg with Custard Milk	Creole Style Chicken with Vegetable Rice Celery Chick Pea & Vegetable Chow Mein Eggs, Wheat Jelly with Watermelon Wedges	Chicken Sausages, Pork Sausages Sulphites or Vegetarian Sausages Wheat with Oven Baked Potato Wedges & BBQ Style Dip Wheat Jacket Potato with Baked Beans, Cheddar Cheese Milk or Ratatouille Style Vegetable & Beans Harrison Bear Lemon Shortbread Wheat with Fresh Fruit Wedges	Beef Bolognaise served with Fusilli Pasta Wheat or Rice or Lentil & Vegetable Bolognaise Wheat served with Fusilli Pasta Wheat or Rice Gram Flour Pizza Parcel Milk with Rainbow Ribbon Salad Chocolate & Orange Cake Wheat, Milk, Egg with Chocolate Sauce Milk	Battered Fish Fillet Fish, Wheat with Tomato Sauce & Chips Chick Pea & Herb Veggie Balls with Sweet Chilli Dip & Chips Ice Cream Milk with Fresh Fruit Wedges			
WEEK TWO	Macaroni Cheese Milk, Wheat Vegetable Rice Apple & Cinnamon Sponge Wheat, Eggs, Milk with Custard Milk	Sweet Chilli Chicken with Rice or Pasta Wheat Pasta Primavera Milk, Wheat Ice Cream Milk with Fresh Fruit Wedges	Roast Turkey with Roast Potatoes & Gravy Spring Vegetable Pie Celery, Wheat with Roast Potatoes Chocolate Sponge Wheat, Eggs, Milk with Chocolate Sauce Milk	Minced Beef Slice Wheat with Mashed Potato & Gravy Carrot & Coriander Falafels with Pilau Rice & Tomato Chutney Apple & Berry Flapjack Wheat	Battered Fish Wheat, Fish with Chips & Tomato Sauce Vegetable & Bean Pattie Wheat with Chips & Tomato Sauce Jacket Potato with Baked Beans & Cheddar Cheese Milk Jelly with Fresh Fruit Wedges			
WEEK THREE	Jacket Potato with Baked Beans & Veggie Balls, Cheddar Cheese Milk Pesto Style Pasta Wheat with a Mediterranean Style Salad Carrot Cake Wheat, Egg with Custard Milk	BBQ Style Chicken Wheat with Oven Roasted Potato Wedges Sweet Potato Stir with Rice Ice Cream Milk with Fresh Fruit Wedges	Beef Meatballs with Italian Style Tomato & Herb Sauce with Penne Pasta Wheat or Rice Chilli Bean Fajita Wheat with Sweetcorn Salsa & Mexican Style Rice Berry & Lemon Sponge Wheat, Egg, Milk with Custard Milk	Margherita Pizza Wheat, Egg, Milk, Soy or Sweetcorn & Mixed Pepper French Bread Pizza Wheat, Milk, Soy Butternut Squash & Spinach Curry with Lemon Rice Jelly with Fresh Fruit Wedges	Battered Fish Fillet Wheat, Fish with Chips & Tomato Sauce Salmon & Lemon Fishcakes Fish with Chips & Tomato Sauce Indian Style Gram Flour Parcel with Kachumber Salad & Chips Harrison Bear Chocolate Shortbread Wheat with Fresh Fruit Wedges			
Available daily       Dease ask the catering manager for food allergen information         VERK ONE       WEEK TWO         20 <sup>th</sup> Feb/13 <sup>th</sup> March/17 <sup>th</sup> April       27 <sup>th</sup> Feb/20 <sup>th</sup> March/24 <sup>th</sup> April         15 <sup>th</sup> May/12 <sup>th</sup> June/3 <sup>rd</sup> July       WEEK TWO         Value       6 <sup>th</sup> March/27 <sup>th</sup> March/1 <sup>st</sup> May         20 <sup>th</sup> Feb/13 <sup>th</sup> March/17 <sup>th</sup> April       27 <sup>th</sup> Feb/20 <sup>th</sup> March/24 <sup>th</sup> April         15 <sup>th</sup> May/12 <sup>th</sup> June/3 <sup>rd</sup> July       WEEK THREE         6 <sup>th</sup> March/27 <sup>th</sup> March/1 <sup>st</sup> May       21 <sup>rd</sup> May/19 <sup>th</sup> June/3 <sup>rd</sup> July								

# Harrison Catering Services Cypress Primary Lower School

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# **About Your Catering Service**

We are delighted to be working in partnership with Cypress Primary Lower School. Founded in 1994, we are an award-wining 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, where ever 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 suffer with 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<sup>©</sup> 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 and latest job opportunities, please visit <u>www.harrisoncatering.co.uk</u>

Look out for monthly featured ingredients.

#### 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.

