What's on the menu?

HARRISON food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Pizza Margherita or Sweet Pepper, Olive & Pesto Pizza with Chef's Salad Eggs, Milk, Soybeans, Wheat Indian Style Vegetable Biryani with Chickpea Dahl Wheat Apple Crumble with Custard Milk, Wheat	Cottage Pie with Caramelised Onion & Thyme Gravy Tomato & Basil Pasta with Cheddar Cheese & Herb Bread Eggs, Milk, Soybeans, Wheat Red Velvet Cake with Chocolate Sauce Eggs, Milk, Wheat	Piri Piri Chicken with Sweetcorn Rice, Crunchy Coleslaw & Piri Piri Lemon & Herb Dressing Eggs, Milk, Mustard, Wheat Red Pepper & Sweet Potato Pattie with Sweetcorn Rice, Crunchy Coleslaw & Piri Piri Lemon & Herb Dressing Eggs, Milk, Mustard, Wheat Portuguese Style Mini Orange Cake with Fresh Orange Wedges Eggs, Milk, Wheat	Beef Penne Pasta with Garlic & Herb Focaccia Bread Egg, Milk, Soybeans, Wheat Pasta Primavera with Garlic & Herb Focaccia Bread Egg, Milk, Soybeans, Wheat Berry Swirl Sponge with Custard Eggs, Milk, Wheat	Battered Fish with Chips & Tomato Sauce Fish, Wheat Wholemeal Cheddar Cheese & Spinach Quiche with Chips Eggs, Milk, Wheat Harrison Bear Chocolate Shortbread with Fresh Fruit Wedges Wheat
	Macaroni Cheese with Tomato & Basil Focaccia Bread Eggs, Milk, Soybeans, Wheat Sweet Potato Stir with Spiced Vegetable Rice Lemon Sponge with Custard Eggs, Milk, Wheat	Jacket Potato with Mild Beef Chilli & Sour Cream Milk, Wheat Jacket Potato with Baked Beans & Cheddar Cheese Milk Thai Style Salmon Fishcake with Sweet Chilli Sauce & Coconut Pilaf Fish, Milk, Wheat Carrot & Orange Cake with Custard Eggs, Milk, Wheat	Chicken Tikka Masala with Pilau Rice Milk, Wheat Sweet Potato, Carrot & Courgette Pakoras with Dhal & Pilau Rice Wheat Ice Cream with Fresh Fruit Wedges Milk	Beef Bolognaise with Fusilli Pasta & Tomato & Herb Breadstick Eggs, Milk, Soybeans, Wheat Tuscan Style Tomato & Bean Sauce with Fusilli Pasta & Chef's Salad Wheat Marbled Sponge with Chocolate Sauce Eggs, Milk, Wheat	Chicken Sausage Roll with Chips & Tomato Sauce Sulphites, Wheat Chilli Bean Wrap with Salsa & Chips Wheat Oat & Raisin Cookie with Fresh Fruit Wedges Eggs, Wheat
	Italian Style Tomato & Herb Pasta with Garlic & Herb Breadstick Eggs, Milk, Soybeans, Wheat Japanese Style Sweet Potato, Carrot & Chickpea Curry with Egg Fried Rice Eggs, Milk, Soybeans, Wheat Pineapple & Orange Sponge with Custard Eggs, Milk, Wheat	BBQ Style Chicken with Vegetable Rice & Winter Fruity Coleslaw Eggs, Milk, Mustard, Wheat Cheese & Chive Vegetable Pasta with Tomato Focaccia Bread Eggs, Milk, Soybeans, Wheat Apple & Berry Oat Bar with Custard Milk, Wheat	Mexican Style Soft Chilli Beef Taco & Toppings (Cheese, Salsa, Sour Cream) with Refried Beans & Mexican Style Rice Milk, Wheat Mexican Style Vegetable Fajita & Toppings (Cheese, Salsa, Sour Cream) with Refried Beans & Mexican Style Rice Milk, Wheat Jelly with Fresh Fruit Wedges	Chicken Sausages with Mashed Potatoes Pesto Style Pasta with a Mediterranean Style Salad with Olives & Croutons Eggs, Milk, Soybeans, Wheat Chocolate Sponge with Chocolate Sauce Eggs, Milk, Wheat	Battered Fish with Chips & Tomato Sauce Fish, Wheat Carrot & Chickpea Falafel Pitta with Tomato Relish. Rainbow Ribbon Salad & Chips Mustard, Wheat Harrison Bear Lemon Shortbread with Fresh Fruit Wedges Wheat
	Available daily	All	Salad Selection ~ Vegetable Selecti	on ~ Homemade Bread ~ Fresh Fr	uit Platter ~ Yoghurt

Please ask the catering manager for food allergen information

WEEK ONE

5 Sept / 26 Sept / 17 Oct / 14 Nov 2022 / 5 Dec / 9 Jan / 30 Jan 2023

WEEK TWO

12 Sept / 3 Oct / 31 Oct / 21 Nov / 12 Dec 2022 / 16 Jan / 6 Feb 2023

WEEK THREE

19 Sept / 10 Oct / 7 Nov / 28 Nov 2022 / 2 Jan / 23 Jan 2023



Salad Selection ~ Vegetable Selection ~ Homemade Bread ~ Fresh Fruit Platter ~ Yoghurt

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



Harrison Catering Services

HARRISON food with thought

Cypress Primary (Lower School)

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[©] 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 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.

