MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Vegetable & Bean Pattle with Spiced Potato Wedges & Tomato Salsa

Butternut Squash Frittata

served with Spiced Potato Wedges

Italian Style Tomato & Herb Pasta (Wholewheat / White Mix) Wheat served with Cheese

& a Chef's Salad

Ice Cream with Watermelon Wedges Chicken Sausage Roll Wheat, Sulphites served with Mashed Potatoes

Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix)

Jacket Potato with Baked Beans & Cheese

Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce Beef Bolognese served with Penne Pasta (Wholewheat / White Mix)

or Rice (Wholegrain / White Mix) Served with Garlic & Herb Focaccia Style Bread Wheat, Egg, Milk, Soybeans

Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix)

Pesto Style Pasta

Served with Garlic & Herb Focaccia Style Bread Wheat, Egg, Milk, Soybeans

Jelly with Fresh Fruit Wedges

Chicken Korma

Served with Pilau Rice (Wholegrain / White Mix)

Butternut Squash & Spinach Curry Served with Pilau Rice

Jacket Potato Vegetable Chilli

Berry Swirl Sponge Wheat, Egg, N with Custard

Battered Fish Fillet Wheat Fish

served with Tomato Sauce & Chips or New Potatoes

Mexican Style Vegetable & Bean Burrito served with Tomato Sauce & Chips

or New Potatoes

Tomato & Basil Pasta

Lemon Shortbread

or Chocolate Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Macaroni Cheese Wheat, Milk

Vegetable Jollof Rice

with a Rainbow Ribbon Salad

Jacket Potato with Baked Beans & Cheese

Citrus Sponge Wheat, Egg, Milk with Custard

Chicken Meatballs in a Smoky BBQ Style Sauce

served with Spaghetti Wheat or Rice

Chinese Style Vegetable Stir Fry served with Rice

Courgette & Lemon Pasta

Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread Both served with Fresh Fruit Wedges Texan Style Beef Wrap with Sweetcom Salsa

with Rice (Wholegrain / White Mix)

Wholemeal Cheddar Cheese & Spinach Quiche Wheat, Egg, Milk

served with Parsley Potatoes

Jacket Potato with Vegetable Balti

Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce

Chicken Sausages in a Roll

or Carrot & Leek Sausages in a Roll

served with Seasoned Potato Wedges

Chickpea & Herb No Meatballs in an

Italian Style Tomato & Herb Sauce

Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix)

or Rice (Wholegrain / White Mix) Baked Vegetable Pakora with Onion Chutney

served with Rice (Wholegrain / White Mix) Pasta Arrabiata with Spinach

Berry & Apple Flapjack Wheat, Oats

Battered Fish Fillet Wheat, Fish

served with Tomato Sauce & Chips or New Potatoes

Salmon Fishcakes with Cheddar & Chive Sauce Wheat, Milk, Fish served with Chips or New Potatoes

Jacket Potato served with BBQ Style Beans

Jelly with Fresh Fruit Wedges

Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix)

Spanish Omelette

served with Carrot, Lemon & Chive Salad

Vegetable Bolognaise served with Penne Pasta (Wholewheat / White Mix) or Rice (Wholegrain / White Mix)

Strawberry Mousse with Fresh Fruit Wedges Pizza Margherita Wheat, Milk or Spicy Beef & Mushroom Pizza Wheat, Milk with Tomato Pasta Side

Jacket Potato with **Baked Beans** or Tuna in a Lemon Dressing

Chocolate & Cinnamon Pinwheel or Orange Gram Flour Shortbread

Both served with Orange Wedges

Wholemeal Carrot Cake Wheat, Egg with Custard

served with Pasta

Sweet Chilli Chicken served with Rice (Wholegrain / White Mix)

Vegetable Chow Mein Wheat, Egg

Jacket Potato with Cheddar Cheese & Coleslaw

Egg, Milk, Mustard Marbled Sponge Wheat, Egg, Milk

with Custard

Battered Fish Fillet Wheat, Fish

served with Tomato Sauce & Chips or New Potatoes

Baked Onion & Chickpea Bhaiis Served with Apple & Mint Chutney & Chips or New Potatoes

Alfredo Style Sweet Pepper & Spinach Pasta Wheat Milk

Ice Cream

with Fresh Fruit Wedges

WEEK ONE

24th Feb, 17th Mar, 21st Apr, 12th May, 9th June, 30th June

WEEK TWO

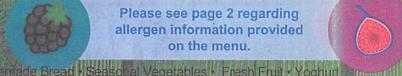
3rd Mar, 24th Mar, 28th Apr, 19th May, 16th Jun, 7th Jul

WEEK THREE

10th Mar, 31st Mar, 5th May, 2nd Jun, 23rd Jun, 14th Jul



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



Harrison Catering Services



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

- · 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.

