What's on the menu?

13th Nov, 4th Dec, 8th Jan, 29th Jan

REAL PRODUCTION OF A CONTRACT OF

20th Nov, 11th Dec, 15th Jan, 5th Feb

HARRISON food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE	Margherita Pizza or Garden Vegetable Pizza wheat, egg, milk soybeans with Pizza Bar Salad Selection egg, milk, mustard Indian Style Vegetable Biriyani with Chickpea Dhal Jacket Potato with Cheddar Cheese milk & Baked Beans Broccoli / Roasted Butternut Squash Berry Swirl Sponge wheat, egg, milk with Custard milk	Jamaican Style Beef Pie wheat with Mashed Potato Carrot & Coriander Falafels with Couscous wheat, mustard, soybeans & Minted Yoghurt Dip milk Tomato & Basil Pasta wheat with Paprika & Garlic Bread wheat, egg, milk, soybeans Garlic Greens / Carrots Chocolate Shortbread wheat with Orange Wedges	Piri Piri Chicken with Spiced Vegetable Rice & Crunchy Coleslaw egg, milk, mustard with Piri Piri Lemon & Herb Dressing Red Pepper & Sweet Potato Pattie with Spiced Vegetable Rice & Crunchy Coleslaw egg, milk, mustard with Piri Piri Lemon & Herb Dressing Broccoli & Pepper Alfredo Style Pasta Broccoli / Sweetcorn Oaty Apple Crumble wheat with Custard milk	Beef Penne Pasta wheat with Cheese milk served with Garlic & Herb Focaccia wheat, egg, milk, soybeans Spanish Style Omelette egg, milk with Tomato & Red Onion Salad Jacket Potato with Mixed Bean Chilli wheat Herb Roasted Courgettes / Glazed Carrots Strawberry Jelly with Fresh Fruit Wedges	Battered Fish wheat, fish & Chips with Tomato Sauce Cornish Style Vegetable Pasty (Gram Flour Pastry) with a Winter Salad & Chips Pesto Style Pasta wheat with Rainbow Ribbon Salad Peas / Oven Baked Tomatoes Fruity Friday milk	
WEEK TWO	Butternut Squash & Chickpea Curry with Spiced Vegetable Rice Sweet Potato Stir with Spiced Vegetable Rice Macaroni Cheese wheat, milk served with Garlic & Herb Breadstick wheat, egg, milk, soybeans Thyme & Lemon Carrots / Broccoli Marbled Sponge wheat, egg, milk with Chocolate Sauce milk	BBQ Style Chicken with Herbed Potatoes & Fruity Coleslaw wheat, egg, milk, mustard Salmon Burrito wheat, fish with Herbed Potatoes & Tomato & Coriander Salsa Jacket Potato with Baked Beans & Veggie Balls Green Beans / Roasted Butternut Squash Wholemeal Lemon Shortbread wheat with Fresh Fruit Wedges	Roast Turkey with Sage & Onion Stuffing wheat & Roast Potatoes Roast Root Vegetable Wellington wheat with Roast Potatoes Pasta Arrabiata wheat Savoy Cabbage / Carrots Carrot & Orange Cake wheat, egg with Custard milk	Beef Bolognese with Penne Pasta wheat or Rice served with Tomato Swirl Bread wheat, egg, milk, soybeans Tuscan Style Tomato & Bean Ragout with Penne Pasta wheat or Rice served with Tomato Swirl Bread wheat, egg, milk, soybeans Jacket Potato with Cheddar Cheese & Chive milk Vegetable Medley / Peas Apple & Berry Oat Bar wheat	Battered Fish wheat, milk & Chips with Tomato Sauce Turkish Style Red Lentil Kofta Wrap wheat with Chilli & Lemon Dressing & Chips Pasta Primavera wheat, milk with Mixed Baby Leaf Salad Herb Roasted Courgettes / Baked Beans Fruity Friday milk	
WEEK THREE	Italian Style Tomato & Herb Pasta wheat with Garlic Focaccia Bread wheat, egg, milk, soybeans Teriyaki Style Vegetable & Quorn Stir Fry wheat, egg, soybeans with Rice Jacket Potato with Cheddar Cheese milk & Coleslaw egg, milk, mustard Herb Roasted Butternut Squash / Broccoli Pear Crumble wheat with Custard milk	Chicken Sausages with Onion & Thyme Gravy & Mashed Potato Red Bean & Sweet Potato Sausages wheat with Mashed Potato Courgette, Lemon & Basil Pasta wheat Savoy Cabbage / Carrots Oatmeal Cookie wheat with Orange Wedges	Chilli Beef Soft Taco wheat with Cheese milk & Tomato Salsa served with Sweet Pepper Rice Caribbean Style Vegetable & Plantain Curry with Sweet Pepper Rice Jacket Potato with Baked Beans & Cheddar Cheese milk Sweetcom / Oven Baked Tomatoes Chocolate Sponge wheat, egg, milk with Chocolate Sauce milk	Chicken Tikka Masala wheat, milk with Pilau Rice & Naan Style Bread wheat, egg, milk, soybeans Carrot & Courgette Pakora with Red Bean Dhal, Pilau Rice & Naan Style Bread wheat, egg, milk, soybeans Jacket Potato with Tuna Mayonnaise egg, milk, fish, mustard Spiced Roast Cauliflower / Green Beans Parsnip & Apple Sponge wheat, egg with Custard milk	Battered Fish wheat, fish & Chips with Tomato Sauce Sweet Potato, Spinach & Bean Empanada served with Chef's Salad & Chips Creamy Vegetable Pasta wheat, milk served with Chef's Salad Peas / Roast Ratatouille Fruity Friday milk	
	Available daily Please ask the catering manager for food allergen information Salad Selection ~ Vegetable Selection ~ Homemade Bread wheat, eggs, milk, soybeans ~ Fresh Fruit WEEK ONE WEEK TWO WEEK TWO w/c 4 th Sept, 25 th Sept, 16 th Oct, WEEK TWO w/c 11 th Sept, 2 nd Oct, 30 th Oct, WEEK THREE w/c 18 th Sept, 9 th Oct, 6 th Nov, Please see page 2 regarding allergen information provided					

27th Nov, 18th Dec, 22nd Jan

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on the menu.

Harrison Catering Services

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About Your Catering Service

We are delighted to be working in partnership with your school. Founded in 1994, we are an awardwinning 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)

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.

Mayor of London – Free School Meal Funding 2023/24

Under a new scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded will also be entitled to free school meals – we will share further information about this scheme once the implementation detail is finalised.

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>

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.

Nutritionist, Dr Juliet Gray, advises us on our menus



Look out for monthly featured ingredients.