

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

WEEK TWO

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

WEEK THREE

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



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



Cypress Primary School – Lower Site

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.

