

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Chicken with Tomato & Basil Sauce With Pasta <b>Wheat</b>	Smoky BBQ Style Chicken <b>Sulphites</b> Served with New Potatoes	Beef Bolognese Served with Penne Pasta (wholewheat/white mix) <b>Wheat</b> Or Rice	Chicken Korma with Pilau Rice (wholegrain/white mix)	Fish Fingers <b>Wheat, Fish</b> Served with Tomato Sauce & Chips Or New Potatoes
	Sweet Potato Stir Served with Rice (wholegrain/white mix)	Chickpea & Vegetable Chow Mein <b>Wheat, Egg, Soybeans</b>	Carrot & Leek Pinwheel <b>Wheat</b> Served with Potato Salad	Jacket Potato with Cheese <b>Milk</b> & Baked Beans	Butternut Squash, Sweet Pepper & Courgette Slice Served with Chips Or New Potatoes
	Carrots / Broccoli	Sweetcorn / Savoy Cabbage	Carrots / Peas	Spiced Roast Cauliflower / Green Beans	Peas / Baked Beans
WEEK TWO	Ice Cream <b>Milk</b> with Pineapple	Marbled Sponge <b>Wheat, Egg, Milk</b> Served with Chocolate Sauce <b>Milk</b>	Jelly with Fresh Fruit Wedges	Peach & Sultana Flapiack <b>Wheat, Barley, Oats</b> with Custard <b>Milk</b>	Lemon Shortbread <b>Wheat</b> Or Chocolate Gram Flour Shortbread with Orange Wedges
	Beef Bolognese Served with Penne Pasta (wholewheat/white mix) <b>Wheat</b> Or Rice	Texan Style Beef Pizza <b>Wheat, Milk</b> Served with Oven Baked Wedges	Lemon & Thyme Chicken with New Potatoes	Minced Beef Slice <b>Wheat</b> with Parsley Potatoes & Gravy	Fish Fingers <b>Wheat, Fish</b> Served with Tomato Sauce & Chips Or New Potatoes
	Spring Vegetable Cottage Pie	Baked Chickpea & Vegetable Pakoras with Apple & Mint Chutney & Rice (wholegrain/white mix)	Vegetable Bolognaise <b>Wheat</b> with Penne Pasta <b>Wheat</b>	Roast Ratatouille Style Vegetables with Pasta (wholegrain/white mix) <b>Wheat</b>	Sweet Potato & Red Pepper Pattie Served with a Rainbow Ribbon Salad & Chips Or New Potatoes
WEEK THREE	Roast Butternut Squash / Green Beans	Sweetcorn / Sautéed Courgettes	Broccoli / Oven Baked Tomato	Carrots / Peas	Peas / Baked Beans
	Apple Blondie with Custard <b>Milk</b>	Chocolate & Orange Shortbread <b>Wheat</b> Or Lemon Gram Flour Shortbread with Fresh Fruit Wedges	Wholemeal Carrot Cake <b>Wheat, Egg</b> with Custard <b>Milk</b>	Pineapple & Lime Flapjack <b>Wheat, Barley, Oats</b>	Jelly with Fresh Fruit Wedges
	Pizza Margherita <b>Wheat, Milk</b> Or Garden Vegetable Pizza <b>Wheat, Milk</b> with Oven Roasted Potato Wedges	Chicken Sausage Roll <b>Wheat, Sulphites</b> with New Potatoes & a Chef's Salad	American Style Beef & Macaroni Bake <b>Wheat, Milk</b>	Sweet Chilli Chicken with Rice (wholegrain/white mix)	Fish Fingers <b>(Wheat, Fish)</b> Or Salmon & Herb Fishcake <b>(Fish)</b> Served with Tomato Sauce & Chips Or New Potatoes
Mexican Style Bean Chilli with Rice (wholegrain/white mix)	Chickpea & Herb Pattie with a Sweet Chilli Sauce & New Potatoes	Indian Style Tikki Potato Cakes with Tomato Chutney & Turmeric Rice (wholegrain/white mix)	Jacket Potato With Cheese <b>Milk</b> & Baked Beans	Sweet Potato, Spinach & Bean Empanada with Chips Or New Potatoes	
Sweetcorn / Oven Baked Courgettes	Glazed Carrots / Peas	Green Beans / Sweetcorn	Savoy Cabbage / Carrots	Sweet Potato, Spinach & Bean Empanada with Chips Or New Potatoes	
Berry & Lemon Sponge <b>Wheat, Egg, Milk</b> with Custard <b>Milk</b>	Jelly with Peaches	Chocolate Shortbread <b>Wheat</b> Or Orange Gram Flour Shortbread with Fresh Fruit Wedges	Ice Cream <b>Milk</b> with Watermelon Wedges	Pear & Chocolate Brownie with Chocolate Sauce <b>Milk</b>	

## 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 15<sup>th</sup> April, w/c 6<sup>th</sup> May, w/c 3<sup>rd</sup> June,  
w/c 24<sup>th</sup> June, w/c 15<sup>th</sup> July, w/c 4<sup>th</sup> Sept,  
w/c 23<sup>rd</sup> Sept, w/c 14<sup>th</sup> Oct

### WEEK TWO

w/c 22<sup>nd</sup> April, w/c 13<sup>th</sup> May, w/c 10<sup>th</sup> June,  
w/c 1<sup>st</sup> July, w/c 22<sup>nd</sup> July, w/c 9<sup>th</sup> Sept,  
w/c 30<sup>th</sup> Sept, w/c 21<sup>st</sup> Oct

### WEEK THREE

w/c 29<sup>th</sup> April, w/c 20<sup>th</sup> May, w/c 17<sup>th</sup> June,  
w/c 8<sup>th</sup> July, w/c 16<sup>th</sup> Sept, w/c 7<sup>th</sup> Oct

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





## 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, 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 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. 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 (UFSM)

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 the scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded schools are entitled to free school meals.

## 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](http://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.



Our very own company nutritionist, Dr Juliet Gray, advises on our menus!



Look out for monthly featured ingredients.

