

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Tomato & Basil Pasta Wheat with Chef's Salad & Cheese Milk</p> <p>Cheese & Chive Vegetable Pasta Milk, Wheat</p> <p>Citrus Sponge Egg, Milk, Wheat with Custard Milk</p>	<p>Creole Style Chicken with Vegetable Rice Celery</p> <p>Chick Pea & Vegetable Chow Mein Eggs, Wheat</p> <p>Jelly with Watermelon Wedge</p>	<p>Chicken Sausages in a Hot Dog Roll Wheat, Sesame with Oven Baked Potato Wedges & BBQ Style Dip Wheat</p> <p>Vegetarian Sausages Wheat in a Hot Dog Roll Wheat, Sesame with Oven Baked Potato Wedges & BBQ Style Dip Wheat</p> <p>Harrison Bear Lemon Shortbread Wheat with Fresh Fruit Wedges</p>	<p>Beef Bolognese served with Fusilli Pasta Wheat or Rice</p> <p>Lentil & Vegetable Bolognese Wheat served with Fusilli Pasta Wheat or Rice</p> <p>Chocolate & Orange Cake Eggs, Milk, Wheat with Chocolate Sauce Milk</p>	<p>Battered Fish Fillet Fish, Wheat with Tomato Sauce & Chips</p> <p>Wholemeal Cheddar Cheese & Chive Quiche Eggs, Milk, Wheat with Chips</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>
WEEK TWO	<p>Macaroni Cheese Milk, Wheat</p> <p>Tomato & Basil Pasta Wheat</p> <p>Apple & Cinnamon Sponge Eggs, Milk, Wheat with Custard Milk</p>	<p>Sweet Chilli Chicken with Rice</p> <p>Vegetable Jollof</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>	<p>Minced Beef Pie Wheat with Mashed Potato & Gravy</p> <p>Spring Vegetable Pie Celery, Wheat with Mashed Potato & Gravy</p> <p>Chocolate Sponge Eggs, Milk, Wheat with Chocolate Sauce Milk</p>	<p>Beef Meatballs with Italian Style Tomato & Herb Sauce with Penne Pasta Wheat</p> <p>Carrot & Coriander Falafels with Pilau Rice & Tomato Chutney</p> <p>Apple & Berry Flapjack Wheat</p>	<p>Battered Fish with Chips & Tomato Sauce Fish, Wheat</p> <p>Wholemeal Cheddar Cheese & Spinach Quiche Eggs, Milk, Wheat with Chips</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Pesto Style Pasta Wheat with a Mediterranean Style Salad & Cheese Milk</p> <p>Sweet Potato Stir with Rice</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>	<p>BBQ Style Chicken Wheat with Oven Roasted Potato Wedges</p> <p>Jacket Potato with Baked Beans Milk</p> <p>Carrot Cake Egg, Wheat with Custard Milk</p>	<p>Margherita Pizza Egg, Milk, Soybeans, Wheat</p> <p>Sweetcorn & Mixed Pepper French Bread Pizza Milk, Soybeans, Wheat</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Beef Lasagne Wheat, Eggs, Milk, Soybeans</p> <p>Vegetable Lasagne Wheat, Eggs, Milk, Soybeans</p> <p>Berry & Lemon Sponge Eggs, Milk, Wheat with Custard Milk</p>	<p>Breaded Fish Fillet Wheat, Fish with Chips & Tomato Sauce</p> <p>Salmon & Lemon Fishcakes Fish with Chips & Tomato Sauce</p> <p>Butternut Squash Frittata Eggs, Milk with Chips</p> <p>Harrison Bear Chocolate Shortbread Wheat with Fresh Fruit Wedges</p>

Available daily

Please ask the catering manager for food allergen information

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

WEEK ONE

17th April / 8th May / 5th June / 26th June / 17th July

WEEK TWO

24th April / 15th May / 12th June / 3rd July

WEEK THREE

1st May / 22nd May / 19th June / 10th July



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



College Park School

About Your Catering Service

We are delighted to be working in partnership with College Park 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, 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 (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.

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.



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



Look out for monthly featured ingredients.

