

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Pizza Margherita Wheat, Egg, Milk, Soybeans or Sweetcorn & Mixed Pepper Pizza Wheat, Egg, Milk, Soybeans with Rainbow Ribbon Salad Indian Style Vegetable Biryani with Chickpea Dhal Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk	Cottage Pie with Caramelised Onion & Thyme Gravy Vegetarian Cottage Pie Chocolate Shortbread Wheat with Orange Wedges	Piri Piri Chicken with Sweetcorn Rice & Piri Piri Lemon & Herb Dressing Piri Piri Vegetables with Sweetcorn Rice Oaty Apple Crumble Wheat & Custard Milk	Beef Penne Pasta Wheat served with Cheese Milk Tomato & Basil Pasta Wheat Strawberry Jelly with Fresh Fruit Wedges	Battered Fish Wheat, Fish with Chips & Tomato Sauce Cornish Style Vegetable Pasty (Gram Flour Pastry) with a Winter Salad & Chips Pineapple & Lime Cake Wheat, Egg, Milk with Custard Milk
WEEK TWO	Macaroni Cheese Wheat, Milk Pesto Style Pasta Wheat with a Mediterranean Style Salad with Croutons Wheat, Egg, Milk, Soybeans Marbled Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	BBQ Style Chicken Wheat with Mashed Potatoes Salmon Fishcake Fish with Herbed New Potatoes or Jacket Potato with Baked Beans Wholemeal Lemon Shortbread Wheat with Fresh Fruit Wedges	Beef Bolognaise with Fusilli Pasta Wheat or Rice Carrot & Chickpea Falafel served with Tomato Relish & Rice Carrot & Orange Cake Wheat, Egg with Custard Milk	Chicken Tikka Masala Wheat, Milk with Pilau Rice Caribbean Style Vegetable & Plantain Curry with Pilau Rice Ice Cream Milk with Fresh Fruit Wedges	Battered Fish Wheat, Fish with Chips & Tomato Sauce Wholemeal Cheddar Cheese & Spinach Quiche Wheat, Egg, Milk served with Chips Apple & Berry Oat Bar Wheat with Custard Milk
WEEK THREE	Italian Style Tomato & Herb Pasta Wheat served with Cheese Milk Oriental Style Stir Fried Vegetables served with Rice Parsnip & Apple Sponge Wheat, Egg, Milk with Custard Milk	BBQ Style Chicken Wheat with Oven Roast Potato Wedges & Fruity Coleslaw Egg, Milk, Mustard Jacket Potato with Baked Beans and Cheese Milk Oatmeal Cookie Wheat, Egg with Orange Wedges	Mexican Style Chilli Beef Wheat served with Mexican Style Rice Chilli Beans Wheat served with Mexican Style Rice Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Chicken Sausages with Mashed Potatoes Sweet Potato & Red Bean Sausages Wheat with Mashed Potatoes Fruit & Yoghurt Bar Wheat, Milk	Battered Fish Wheat, Fish with Chips & Tomato Sauce Sweet Potato, Spinach & Bean Empanada (Gram Flour Pastry) Served with Chef's Salad & Chips Pear & Chocolate Crumble Wheat with Custard Milk

Available daily

Please ask the catering manager for food allergen information

Salad Selection ~ Vegetable Selection ~ Homemade Bread **Wheat, Eggs, Milk, Soybeans** ~ Fresh Fruit Platter ~ Yoghurt **Milk**

WEEK ONE

w/c 30th Oct w/c 20th Nov w/c 11th Dec
w/c 15th Jan w/c 5th Feb w/c 4th March
w/c 25th March

WEEK TWO

w/c 6th Nov w/c 27th Nov w/c 18th Dec
w/c 22nd Jan w/c 19th Feb w/c 11th March

WEEK THREE

w/c 13th Nov w/c 4th Dec w/c 8th Jan w/c
29th Jan w/c 26th Feb w/c 18th March



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



Harrison Catering Services

HARRISON
food with thought

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 (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.



**Nutritionist,
Dr Juliet Gray,
advises us on our menus**



Look out for monthly featured ingredients.

