

What's on the menu?



HARRISON
food with thought

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Margherita Pizza
Wheat, Milk
or Mediterranean Roast Vegetable Pizza
Wheat, Milk
with a Garlic & Sweet Pepper Pasta Side
(Wholemeal / White Mix)
Wheat

Jacket Potato with Baked Beans & Veggie Balls

Broccoli / Sweetcorn

Chocolate Sponge
Wheat, Egg, Milk
with Chocolate Sauce
Milk

Red Pepper Pattie
with a Piri Piri Style Dressing
served with Smoky Oven Roast Potato Wedges

Piri Piri Style Chicken
served with Smoky Oven Roast Potato Wedges

Rainbow Ribbon Pasta
(Wholemeal / White Mix)
Wheat
with a Mixed Leaf Salad

Green Beans / Carrots with Lemon & Thyme

Wholemeal Shortbread
Wheat
or Lemon Gram Flour Shortbread
Both served with Fresh Fruit Wedges

Carrot & Leek Sausages
Wheat
with a Smoky BBQ Style Relish
Sulphites
served with Parsley Potatoes

Mexican Style Beef Wrap
Wheat
served with a Vegetable Rice (Wholegrain / White Mix)

Jacket Potato with Bean Chilli

Sweetcorn with Chives / Savoy Cabbage

Cinnamon & Cocoa Traybake
Wheat, Egg, Milk

Chinese Style Vegetarian Stir Fry
served with Noodles
Wheat, Egg
or Rice (Wholegrain / White Mix)

Chicken Meatballs served with Cheese
Milk
Penne Pasta
(Wholemeal / White Mix)
Wheat

Ratatouille Style Vegetables
with Fusilli Pasta
Wheat

Broccoli / Carrots

Orange Sponge
Wheat, Egg, Milk
with Custard
Milk

Cajun Style Sweet Potato Fritter
served with a Pineapple Relish & Chips
or New Potatoes

Battered Fish Fillet
Wheat, Fish
served with Tomato Sauce & Chips
or New Potatoes

Jacket Potato with Cheddar Cheese & Chives
Milk

Peas / Baked Beans

Jelly with Fruit

WEEK TWO

Macaroni Cheese
Wheat, Milk
with a Winter Style Salad

Sweet Potato Stir
served with Rice
(Wholegrain / White Mix)

Courgette and Lemon Pasta
(Wholemeal / White Mix)
Wheat

Vegetable Medley

Wholemeal Carrot Cake
Wheat, Egg
with Custard
Milk

Cheddar Cheese & Leek Pinwheel
Wheat, Milk
served with Seasoned Potato Wedges

Curried Chana Chicken
served with Pilau Rice
(Wholegrain / White Mix)

Jacket Potato with BBQ Bean Ragout
Sulphites

Sweetcorn / Garlic Greens

Vanilla Ice Cream
Milk
with Pineapple Compote

Jacket Potato with Baked Beans
& Cheese
Milk

Salmon Fishcake
Wheat, Fish
served with a Tomato & Bean Salsa
& Herbed Potatoes

Pasta Primavera
(Wholemeal / White Mix)
Wheat
with a Tomato & Basil Breadstick
(Wholemeal / White Mix)
Wheat, Soybeans

Broccoli / Glazed Carrots

Marbled Sponge
Wheat, Egg, Milk
with Chocolate Sauce
Milk

Vegetarian Bolognese
or Beef Bolognese
served with Penne Pasta ' ' (Wholemeal / White Mix)
Wheat
or Rice
(Wholegrain / White Mix)

Jacket Potato with Butternut & Chickpea Korma

Oven Roasted Courgettes / Sweetcorn

Lemon Traybake
Wheat, Egg, Milk

Falafel Bites
served with a Sweet Chilli Dip & Chips
or New Potatoes

Chicken Sausage Roll
Wheat, Sulphites
served with Tomato Sauce & Chips
or New Potatoes

Pasta Arrabbiata
(Wholemeal / White Mix)
Wheat

Peas / Baked Beans

Chocolate Shortbread
Wheat
or Orange Spiced Gram Flour Shortbread
Both served with Fresh Fruit Wedges

WEEK THREE

Red Pesto Style Pasta
(Wholemeal / White Mix)
Wheat
with a Ribbon Salad

Vegetable Biryani (Wholegrain / White Mix)

Jacket Potato
with Cheddar Cheese
Milk
& Coleslaw
Egg, Milk, Mustard

Roasted Butternut Squash / Peas

Steamed Jam Sponge
Wheat, Egg, Milk
with Custard
Milk

Caribbean Style Vegetable Curry
Served with Rice
(Wholegrain/White)

BBQ Style Chicken Wrap
Wheat, Sulphites
served with a Tomato & Herb Rice
(Wholegrain / White Mix)
& a Crunchy Chopped Salad

Cheese & Chive Pasta
(Wholemeal / White Mix)
Wheat, Milk

Roasted Courgettes / Sweetcorn

Orange Tray Bake
with Chocolate Drizzle
Wheat, Egg, Milk

Margherita Pizza
Wheat, Milk
or Beef & Mushroom Pizza
Wheat, Milk
with Seasoned Oven Roast Potato Wedges

Jacket Potato
with Tuna Mayonnaise
Egg, Milk, Fish, Mustard

Vegetable Medley

Ice Cream
Milk
served with Spiced Apple Compote

Tikka Style Chickpea & Potato Cakes
served with Apple & Mint Chutney
& Rice (Wholegrain / White Mix)

Minced Beef & Vegetables
served with a Puff Pastry Top
Wheat
& Parsley Potatoes

Tomato & Basil Pasta (Borlotti) (Wholemeal / White Mix)
Wheat

Carrots / Savoy Cabbage

Berry Swirl Sponge
Wheat, Egg, Milk
with Custard
Milk

Cornish Style Vegetable Pasty
(Wholemeal / White Mix)
Wheat
served with Chips or New Potatoes

Chicken Sausages
served with Tomato Sauce & Chips
or New Potatoes

Jacket Potato with Baked Beans

Peas / Baked Beans

Wholemeal Lemon Shortbread
Wheat
or Cinnamon & 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 01 Sept, 22nd Sept, 13th Oct, 10th
Nov, 01st Dec, 05th Jan, 26th Jan

WEEK TWO

w/c 08th Sept, 29th Sept, 20th Oct, 17th
Nov, 08th Dec, 12th Jan, 02nd Feb

WEEK THREE

w/c 15th Sept, 06th Oct, 03rd Nov, 24th
Nov, 15th Dec, 19th Jan, 09th Feb



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



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) Key Stage 1

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 Meal for Key Stage 2

The Mayor of London's initiative continues to offer a free school meal to all pupils in Key Stage 2, regardless of income.

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, charitable activities 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.



Look out for monthly featured ingredients.

