

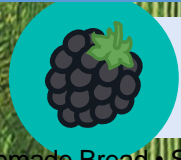
What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE	Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa Vegetable Chow Mein Wheat, Egg Italian Style Tomato & Herb Pasta (Wholewheat / White Mix) Wheat served with Cheese Milk & a Chef's Salad Ice Cream Milk with Watermelon Wedges	Chicken Sausage Roll Wheat, Sulphites served with Mashed Potatoes Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix) Jacket Potato with Baked Beans & Cheese Milk Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce Milk	Beef Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix) served with Garlic & Herb Focaccia Style Bread Wheat, Egg, Milk, Soybeans Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix) Pesto Style Pasta Wheat served with Garlic & Herb Focaccia Style Bread Wheat, Egg, Milk, Soybeans Jelly with Fresh Fruit Wedges	Chicken Korma with Pilau Rice (Wholegrain / White Mix) Cheese & Leek Pie Wheat, Milk with a Rainbow Ribbon Salad Jacket Potato Vegetable Chilli Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk	Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes Mexican Style Vegetable & Bean Burrito Wheat served with Tomato Sauce & Chips or New Potatoes Tomato & Basil Pasta Wheat Lemon Shortbread Wheat or Chocolate Gram Flour Shortbread Both served with Fresh Fruit Wedges	
	WEEK TWO	Macaroni Cheese Wheat, Milk with a Rainbow Ribbon Salad Vegetable Jollof Rice Jacket Potato with Baked Beans & Cheese Milk Citrus Sponge Wheat, Egg, Milk with Custard Milk	Chicken Meatballs in a Smoky BBQ Style Sauce Sulphites served with Spaghetti Wheat or Rice Chinese Style Vegetable Stir Fry served with Rice Courgette & Lemon Pasta Wheat Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread Both served with Fresh Fruit Wedges	Smokey BBQ Style Beef Taco Sulphites with Rice (Wholegrain / White Mix) Sweet Potato & Parsnip Wellington Wheat served with Parsley Potatoes Jacket Potato with Vegetable Balti Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix) Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix) Pasta Arrabbiata with Spinach Wheat Berry & Apple Flapjack Wheat, Oats	Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes Salmon Fishcakes with Cheddar & Chive Sauce Wheat, Milk, Fish served with Chips or New Potatoes Jacket Potato served with Baked Beans and Cheese Jelly with Fresh Fruit Wedges
		WEEK THREE	Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix) Spanish Omelette Egg, Milk served with Carrot, Lemon & Chive Salad Vegetable Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix) Chocolate & Cinnamon Pinwheel Wheat with Fresh Fruit Wedges	Pizza Margherita Wheat, Milk or Spicy Beef & Mushroom Pizza Wheat, Milk with Tomato Pasta Side Wheat Jacket Potato with Baked Beans and Cheese Ice cream Milk With Fruit Wedges	Chicken Sausages in a Roll Wheat or Carrot & Leek Sausages in a Roll Wheat served with Seasoned Potato Wedges Chickpea & Herb No Meatballs in an Italian Style Tomato & Herb Sauce served with Pasta Wheat Strawberry Mousse Milk with Fresh Fruit Wedges	Piri Piri Style Chicken served with Rice (Wholegrain / White Mix) Sweet Potato Stir served with Rice (Wholegrain / White Mix) Jacket Potato with Cheddar Cheese Milk & Coleslaw Egg, Milk, Mustard Carrot Cake Wheat, Egg, with Custard Milk

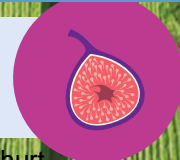
WEEK ONE
24th Feb, 17th Mar, 21st Apr, 12th May, 9th Jun, 30th Jun, 21st Jul

WEEK TWO
3rd Mar, 24th Mar, 28th Apr, 19th May, 16th Jun, 7th Jul

WEEK THREE
10th Mar, 31st Mar, 5th May, 2nd Jun, 23rd Jun, 14th Jul



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 (UIFSM) 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 initiative, offers a free school meal to all pupils in Key Stage 2, regardless of income. This is for 2 academic years from September 2023.

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.

