

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b> w/c 13 Apr w/c 4 May w/c 25 May w/c 15 Jun w/c 6 Jul	Macaroni Cheese with Garlic & Herb Bread Oven Baked Falafel Bites with Tomato Salsa & Rice Carrots / Peas Vanilla Shortbread with Yoghurt	Pork Sausages with Mashed Potato & Onion Gravy Vegetable Sausages with Mashed Potato & Onion Gravy Glazed Carrots / Peas Lemon Sponge Cake & Custard	Chicken Pie with Potato Wedges Vegetable Pie with Potato Wedges Green Beans / Carrots Cinnamon Swirl Traybake	Beef Bolognese with Spaghetti Quorn Bolognese with Spaghetti Broccoli / Sweetcorn Strawberry Jelly with Fresh Fruit Slices	Battered Fish Fillet with Chips & Tomato Ketchup Cornish Style Vegetable Pasty with Chips & Tomato Sauce Peas / Baked Beans Vanilla Ice Cream with Fresh Fruit Slices
<b>WEEK TWO</b> w/c 20 Apr w/c 11 May w/c 1 Jun w/c 22 Jun w/c 13 Jul	Chicken Biryani Vegetable Biryani Carrots / Sweetcorn Chocolate & Orange Cake with Chocolate Sauce	Pork Pastry Sausage Roll with Potato Wedges Vegetarian Pastry Sausage Roll with Potato Wedges Broccoli / Sweetcorn Strawberry Mousse	Roast Turkey with Roast New Potatoes, Yorkshire Pudding & Gravy Quorn Roast with Roast New Potatoes, Yorkshire Pudding & Gravy Cauliflower / Peas Lemon Shortbread with Yoghurt	Italian Style Mini Beef Meatballs in Pasta Sauce with Spaghetti Quorn Bolognese with Spaghetti Roast Carrots / Savoy Cabbage Raspberry Jelly with Fresh Fruit Slices	Halal Chicken Nuggets with Tomato Ketchup & Chips Quorn Nuggets with Tomato Ketchup & Chips Peas / Baked Beans Oat & Chocolate Chip Cookie with Fresh Fruit Wedges
<b>WEEK THREE</b> w/c 27 Apr w/c 18 May w/c 8 Jun w/c 29 Jun w/c 20 Jul	Singapore Style Vegetable Noodles with Chicken Singapore Style Vegetables & Bean Noodles Broccoli / Peas Chocolate Crispy Cake	Pork Sausage in a Soft Roll with Coleslaw, Warm Potato Salad & Ketchup Quorn Sausage in a Soft Roll with Coleslaw, Warm Potato Salad & Ketchup Cucumber / Carrot Sticks Raspberry Mousse	Roast Chicken Breast with Roast New Potatoes & Gravy Vegetable Loaf with Roast New Potatoes & Yorkshire Pudding Green Beans / Sweetcorn Jam Sponge & Custard	Pepperoni Pizza with Garlic & Herb Pasta Side Margherita Pizza with Garlic & Herb Pasta Side Glazed Carrots / Sweetcorn Orange Jelly with Fresh Fruit Slices	Fish Fingers & Chips with Tomato Sauce Vegetable Fingers & Chips with Tomato Sauce Peas / Baked Beans Chocolate Shortbread with Yoghurt

Available daily: Freshly Prepared Salads, Jacket Potatoes with Various Fillings, Freshly Baked Breads & Fresh Fruit Platter & Yoghurt



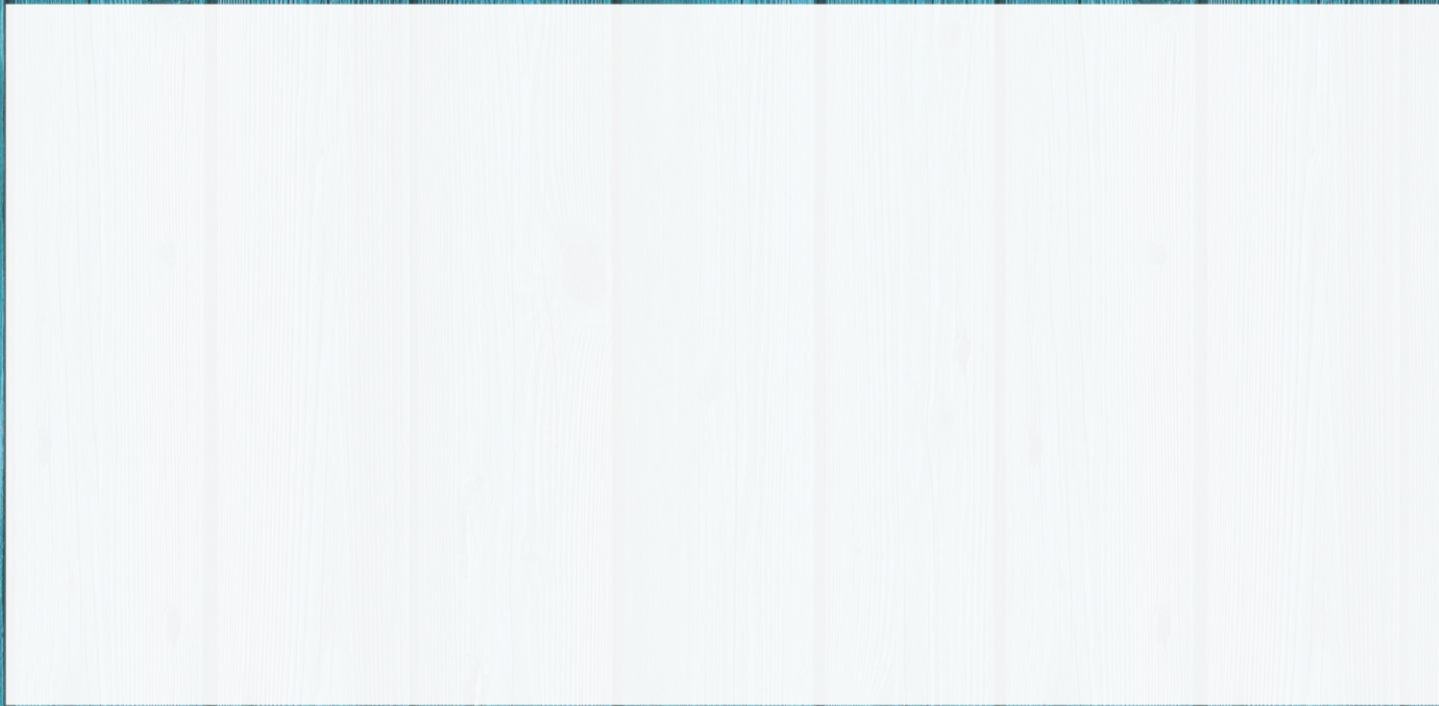
Look out for monthly featured ingredients.



**Harrison Catering Services**

**HARRISON**<sup>®</sup>  
food with thought

**Whiteknights Primary School**



We use responsibly sourced ingredients when available and in season.

## Whiteknights Primary 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 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)

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, charitable activities and latest job opportunities, please visit [www.harrisoncatering.co.uk](http://www.harrisoncatering.co.uk)



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