

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 5 Jan w/c 26 Jan w/c 16 Feb w/c 9 Mar	Macaroni Cheese with Side Salad Sweet Potato & Chickpea Falafel with Pitta & Salad Glazed Carrots & Peas Vanilla Shortbread	Chicken Pie with Potato Wedges Vegetable Pie with Potato Wedges Carrots & Green Beans Wholemeal Lemon Shortbread with Custard	Pork Sausages with Mashed Potato & Gravy Vegetable Sausages with Mashed Potatoes & Gravy Glazed Carrots & Peas Pear & Chocolate Crumble with Custard	Beef Bolognese with Spaghetti Quorn Bolognese with Spaghetti Broccoli & Sweetcorn Orange Jelly with Fresh Fruit Slices	Battered Fish & Chips with Tomato Sauce Cornish Style Vegetable Pasty with Chips & Tomato Sauce Peas & Baked Beans Chocolate Chip Oat Cookie
WEEK TWO w/c 12 Jan w/c 2 Feb w/c 23 Feb w/c 16 Mar	Italian Style Tomato & Basil Pasta with Cheese Mediterranean Vegetable in Tomato Sauce with Penne Pasta with Cheese Glazed Carrots & Peas Strawberry Jelly with Fresh Fruit Slices	Beef Keema with Pilau Rice Onion Bhaji with Red Bean Dhal & Pilau Rice Sweetcorn & Carrots Chocolate & Orange Cake with Chocolate Sauce	Roast Gammon with Roast New Potatoes, Yorkshire Pudding & Gravy Quorn Roast with Roast New Potatoes, Yorkshire Pudding & Gravy Cauliflower & Peas Carrot & Orange Cake with Custard	Pork Pastry Sausage Roll with Potato Wedges Quorn Pastry Sausage Roll with Potato Wedges Sweetcorn & Broccoli Raspberry Mousse	Chicken Nuggets & Chips with Tomato Sauce Quorn Nuggets & Chips with Tomato Sauce Peas & Baked Beans Apple Flapjack & Yoghurt
WEEK THREE w/c 19 Jan w/c 9 Feb w/c 2 Mar w/c 23 Mar	Chicken Chow Mein (Noodles) Vegetable & Bean Chow Mein (Noodles) Broccoli / Peas Chocolate Crispy Cake	Beef Burger in a Soft Roll with Mayonnaise or Ketchup & Coleslaw Quorn Burger in a Soft Roll with Mayonnaise or Ketchup & Coleslaw Cucumber / Carrot Sticks Apple Crumble & Custard	Roast Chicken Breast with Roast New Potatoes & Gravy Vegetable Loaf with Roast New Potatoes & Yorkshire Pudding Green Beans / Sweetcorn Marbled Sponge Cake Custard	Beef Lasagne with New Potatoes Vegetable Lasagne with New Potatoes Roast Carrots / Savoy Cabbage Raspberry Jelly with Fresh Fruit Slices	Fish Fingers & Chips with Tomato Sauce Vegetable Fingers & Chips with Tomato Sauce Peas / Baked Beans Wholemeal Lemon Shortbread with Fresh Fruit Slices

Available daily: Freshly Prepared Salads ● Homemade Bread ● Jacket Potatoes with Various Fillings ● Yoghurt & Fresh Fruit Platter.



Look out for monthly featured ingredients.



Harrison Catering Services

Whiteknights Primary School

HARRISON
food with thought

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



We use responsibly sourced ingredients when available and in season.

