

What's on the menu?

HARRISON
food with thought

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|---|---|---|--|
| WEEK ONE w/c 1 Sept w/c 22 Sept w/c 13 Oct w/c 3 Nov w/c 24 Nov w/c 15 Dec | Cheese & Leek Pinwheel with Potato Wedges Indian Style Vegetable & Chickpea Biryani Carrots & Peas Apple Crumble & Custard | Piri Piri Chicken with Sweetcorn Rice & Lemon Dressing Sweet Potato & Red Pepper Pattie with Sweetcorn Rice & Lemon Dressing Savoy Cabbage / Green Beans Chocolate Shortbread with Orange Wedges | Chicken Sausages with Herby New Potatoes & Gravy Vegetable Sausages with Herby New Potatoes & Gravy Glazed Carrots / Courgettes with Roast Tomatoes Berry Swirl Sponge Cake & Custard | Beef Penne Pasta with Cheese Tomato & Herb Penne Pasta with Cheesy Topping Broccoli / Herb Roasted Butternut Squash Strawberry Jelly with Fresh Fruit Slices | Battered Fish & Chips with Tomato Sauce Cornish Style Vegetable Pasty with Chips & Tomato Sauce Peas / Baked Beans Lemon Sponge Cake with Custard |
| WEEK TWO w/c 8 Sept w/c 29 Sept w/c 20 Oct w/c 10 Nov w/c 1 Dec | Italian Style Tomato & Basil Pasta with Cheese Sweet Potato & Chickpea Korma with Rice Glazed Carrots / Green Beans Marbled Sponge Cake & Custard | Barbecue Chicken with Sweetcorn Rice Macaroni Cheese with Garlic Bread Broccoli / Sweetcorn Wholemeal Lemon Shortbread with Fruit Wedges | Roast Turkey with Sage & Onion Stuffing & Roast Potatoes & Gravy Quorn Roast with Sage & Onion Stuffing, Roast Potatoes & Gravy Spiced Cauliflower / Peas Carrot & Orange Cake with Custard | Cottage Pie with Thyme Gravy Wholemeal Cheddar Cheese & Spinach Quiche with Herby New Potatoes Vegetable Medley Ice Cream with Fresh Fruit Wedges | Battered Fish & Chips with Tomato Sauce Chilli Bean Fajita with Chips & Tomato Sauce Peas / Baked Beans Apple Flapjack with Custard |
| WEEK THREE w/c 15 Sept w/c 6 Oct w/c 27 Oct w/c 17 Nov w/c 8 Dec | Margherita Pizza with Coleslaw & Potato Wedges Oriental Style Stir Fried Vegetables with Rice Herb Roasted Butternut Squash / Peas Parsnip & Apple Sponge Cake with Custard | Mild Chilli Beef with Soft Taco, Rice & Salsa Bean & Vegetable Chilli with Soft Taco, Rice & Salsa Broccoli / Carrots Oatmeal Cookie with Fruit Wedges | Roast Gammon with Roast New Potatoes, Yorkshire Pudding & Gravy Vegetable Loaf with Roast New Potatoes & Yorkshire Pudding & Gravy Garlic Green Beans / Sweetcorn Chocolate Sponge Cake with Chocolate Sauce | Chicken & Sweetcorn Pie with Herby New Potatoes Japanese Style Curry with Rice Thyme Roasted Carrots / Savoy Cabbage Jelly with Fresh Fruit Wedges | Breaded Fish with Chips & Tomato Sauce Butternut Squash Frittata with Chips & Tomato Sauce Peas / Baked Beans Pear & Chocolate Crumble with Custard |

Available daily: Freshly Baked Bread, Jacket Potato with a Choice of Fillings, Salad Selection, Fresh Fruit, Yoghurt



Look out for monthly featured ingredients.



Harrison Catering Services

Whiteknights Primary School

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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.