

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 31 Aug w/c 21 Sept w/c 12 Oct w/c 09 Nov w/c 30 Nov	Macaroni Cheese with Garlic & Herb Bread Oven Baked Falafel Bites with Tomato Salsa & Rice Carrots / Peas Vanilla Shortbread & Yoghurt	Chicken in a Sweet Chilli Sauce with Rice Courgette & Carrot Pakora with Sweet Chilli Sauce & Rice Sweetcorn / Carrots Chocolate Sponge Cake & Chocolate Sauce	Cottage Pie with Mini Yorkshire & Gravy Vegetarian Style Cottage Pie with Mini Yorkshire & Gravy Carrots / Green Beans Cinnamon Swirl Traybake with Custard	Beef Bolognese with Spaghetti Vegetarian Mince Bolognese with Spaghetti Broccoli / Sweetcorn Strawberry Jelly with Fresh Fruit Slices	Battered Fish with Tomato Ketchup & Chips Vegetable Frittata with Tomato Ketchup & Chips Peas / Baked Beans Iced Biscuit with Yoghurt
WEEK TWO w/c 07 Sept w/c 28 Sept w/c 19 Oct w/c 16 Nov w/c 07 Dec	Oriental Style Vegetable Stir Fry with Noodles Wholemeal Cheese & Spinach Quiche with Herby New Potatoes Broccoli / Peas Chocolate Crispy Cake	Chicken Pie with Potato Wedges Spring Vegetable Pie with Potato Wedges Baked Beans / Peas Chocolate & Orange Sponge Cake with Chocolate Sauce	Pork Sausages with Mashed Potatoes & Onion Gravy Vegetable Sausages with Mashed Potatoes & Onion Gravy Glazed Carrots / Peas Apple Crumble & Custard	Pepperoni Pizza with Garlic & Herb Pasta Side Margherita Pizza with Garlic & Herb Pasta Side Sweetcorn / Carrots Orange Jelly with Fresh Fruit Slices	Halal Chicken Nuggets with Tomato Ketchup & Chips Quorn Nuggets with Tomato Ketchup & Chips Peas / Baked Beans Chocolate Chips Oat Cookie with Fruit Slices
WEEK THREE w/c 14 Sept w/c 05 Oct w/c 02 Nov w/c 23 Nov w/c 14 Dec	Cheese Pinwheel with Mashed Potato & Gravy Lentil & Vegetable Wellington with Mashed Potato & Gravy Vegetable Medley Chocolate Shortbread & Yoghurt	Chicken & Tomato & Herb Pasta Bake with Melted Cheese Roast Vegetable & Chickpea Pasta Bake with Melted Cheese Green Beans / Sweetcorn Sponge Cake with Pink Custard	Roast Chicken with Stuffing, Roast New Potatoes & Gravy Vegetable Loaf with Stuffing, Roast New Potatoes & Gravy Carrots / Peas Jam Sponge Cake & Custard	Beef Lasagne Roast Vegetable & Lentil Lasagne Savoy Cabbage / Roast Carrots Raspberry Jelly with Fresh Fruit Slices	Breaded White Fish Cake with Tomato Ketchup & Chips Vegetable Samosa with Tomato Ketchup & Chips Baked Beans / Peas 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

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.

