

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 19th Feb, 11th Mar, 1st & 22nd Apr, 13th May, 3rd & 24th Jun, 15th Jul	Cheesy Tomato & Basil Pasta with Salad Selection Indian Style Biryani with Tomato, Cucumber & Mint Salad Sweetcorn & Green Beans Orange & Lemon Sponge Cake with Custard	Creole Style Chicken with Vegetable Rice Chickpea & Vegetable Chow Mein Style Noodles Garlic Greens & Carrots Strawberry Jelly with Watermelon Slice	Chicken Sausages with Potato Wedges & Coleslaw Vegetarian Sausages with Potato Wedges & Coleslaw Baked Beans/Broccoli Lemon Shortbread with Fresh Fruit Wedges	Chicken & Sweetcorn Pie with New Potatoes Tuscan Style Tomato & Bean Pasta Roast Courgettes/Carrots Chocolate Marble Cake & Chocolate Sauce	Battered Fish Fillet with Tomato Sauce & Chips Chickpea & Herb Pattie in a Tortilla with Sweet Chilli Sauce & Chips Peas/Baked Beans Vanilla Ice Cream with Sliced Fruit
WEEK TWO 26th Feb, 18th Mar, 8th & 29th Apr, 20th May, 10th Jun, 1st July	Macaroni Cheese Vegetable & Bean Stir Fry with Sweetcorn Rice Peas/Butternut Squash Berry Swirl Sponge Cake & Custard	Beef Lasagne Lentil & Mixed Pepper Lasagne Broccoli/Sweetcorn Strawberry Ice Cream & Fruit Wedges	Roast Turkey with Roast New Potatoes & Gravy Cheese & Chive Quiche with Roast New Potatoes Carrots/Green Beans Chocolate Sponge Cake & Chocolate Sauce	Minced Beef Keema with Pilau Rice Italian Style Tomato & Herb Sauce with Penne Pasta Cabbage/Sweetcorn Apple Crumble with Custard	Battered Fish Fillet with Tomato Sauce & Chips Sweet Potato, Spinach & Bean Pasty with Chips & Tomato Sauce Peas/Baked Beans Jelly & Fresh Fruit
WEEK THREE 4th & 25th Mar, 15th Apr, 6th & 27th May, 17th Jun, 8th Jul	Pizza Margherita with Baked Potato Wedges Pesto Style Pasta with Mediterranean Salad & Cheese Sweetcorn with Mixed Peppers/Broccoli Vanilla Ice Cream with Fresh Fruit Wedges	Cheesy Beef & Macaroni Bake Chilli Bean Wrap with Salsa & Mexican Rice Carrots/Green Beans Carrot Cake & Custard	Cottage Pie with Gravy Chickpea & Vegetable Korma & Rice Broccoli/Sweetcorn Fruit Jelly & Fruit Wedges	Beef Burger in a Bun with Potato Wedges Sweet Potato & Pepper Pattie in a Bun with Potato Wedges Sweetcorn/Coleslaw Apple Sponge Cake & Custard	Breaded Fish Fillet with Tomato Sauce & Chips Cheese & Mixed Pepper Quiche with Chips Peas/Baked Beans Chocolate Shortbread

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



Look out for monthly featured ingredients.



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 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

