

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 22 Apr w/c 12 May w/c 9 Jun w/c 30 Jun	Macaroni Cheese with Garlic & Herb Bread Margherita Pizza with Potato Wedges Jacket Potato with Baked Beans & Cheese Chocolate Sponge with Chocolate Sauce	Chicken & Sweetcorn Pie with New Potatoes Chickpea & Vegetable Korma with Rice Vanilla Cake & Custard	Chicken Sausages with Roast Potatoes & Gravy & Yorkshire Pudding Vegetable Sausages with Roast Potatoes & Gravy & Yorkshire Pudding Jacket Potato with any two of Baked Beans, Cheese or Tuna Mayonnaise Apple Flapjack & Custard	Beef Keema Curry with Basmati Rice Vegetable Bean Chilli with Soft Taco, Rice & Salsa Jacket Potato with any two of Baked Beans, Cheese or Tuna Mayonnaise Chocolate Krispy Cake	Battered Fish Fillet with Chips & Tomato Sauce Cornish Style Vegetable Pasty with Chips & Tomato Sauce Jacket Potato with any two of Baked Beans, Cheese or Tuna Mayonnaise Lemon Sponge Cake with Custard
WEEK TWO w/c 28 Apr w/c 19 May w/c 16 Jun w/c 7 Jul	Tomato & Basil Pasta Cheese Pinwheel with Potato Wedges Sweetcorn & Green Beans Berry Sponge & Custard	Beef Burger with Potato Wedges Margherita Pizza with Potato Wedges Broccoli & Sweetcorn Oat Cookie & Fresh Fruit Slices	Roast Turkey with Sage & Onion Stuffing & Roast Potatoes & Gravy Quorn Roast with Sage & Onion Stuffing & Roast Potatoes & Gravy Green Beans & Carrots Ice Cream with Fruit Slices	Beef Lasagne with Garlic Bread Lentil & Vegetable Lasagne with Garlic Bread Carrots & Sweetcorn Chocolate Mousse	Battered Fish Fillet with Tomato Sauce & Chips Cheese & Tomato Quiche with Tomato Sauce & Chips Peas & Green Beans Marble Cake & Custard
WEEK THREE w/c 6 May w/c 2 Jun w/c 23 Jun w/c 14 Jul	Margherita Pizza with Steamed New Potatoes Vegetable Pizza with Steamed New Potatoes Carrots & Sweetcorn Apple Crumble & Custard	Chicken Sausage with Mashed Potatoes & Gravy Spring Vegetable Cottage Pie & Gravy Green Beans & Broccoli Jelly with Fresh Fruit Slices	Roast Gammon, Roast New Potatoes & Yorkshire Pudding Vegetable Loaf with Roast New Potatoes & Yorkshire Pudding Carrots & Peas Chocolate Cake & Custard	Spaghetti Bolognese with Garlic Bread Quorn Bolognese with Garlic Bread Green Beans & Sweetcorn Ice Cream & Fresh Fruit Slices	Breaded Fish Fillet with Tomato Sauce & Chips Quorn Nuggets with Tomato Sauce & Chips Peas & Baked Beans Chocolate & Oranges Sponge with Chocolate Sauce

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.

