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|  | Monday | Tuesday | Wednesday | Thursday | Friday |
| Week One | Cheese & Tomato Pizza with a Chef’s Salad  (Wheat, Milk)  Jacket Potato with Cheese & Baked Beans (Milk)  Carrots / Green Beans  Steamed Chocolate Sponge Served with Chocolate Sauce  (Wheat, Egg, Milk) | Taco Tuesday (Soft Taco)  Served with Smokey BBQ Style Beef  & Rice & Salad bar as toppings (Wheat) (Sulphites)  Sweet Potato & Bean Turn Over(Wheat)  Jacket Potato with Various Fillings  Sweetcorn/ Zesty Coleslaw  Lemon Shortbread Served with Orange Wedges  (Wheat) | Roast Turkey with Roast Potatoes with Gravy  Chickpea and Herb No Meatballs  in an Italian Style Tomato Sauce  Served with Oven Baked Potato Wedges  Jacket Potato with Cheese (Milk)  & Baked Beans  Carrots / Savoy Cabbage  Jelly with Fresh Fruit Wedges | Beef Cottage Pie  Pasta Arrabbiata with Spinach  Served with Tomato & Basil Style Focaccia  (Wheat, Egg, Milk, Soybeans) (Wheat)  Jacket Potato with Various Fillings  Swede/ Peas  Apple Flapjack Served with Custard (Milk) (Wheat) | Fish Fingers Served with Tomato Sauce  & Chips (Fish, Wheat)  Cheese &Onion Quiche with Chips  (Wheat, Egg, Milk)  Jacket Potato wiith Cheese & Baked Beans  (Milk)  Baked Courgettes / Baked Beans  Orange Traybake (Wheat, Egg, Milk) |
| Week Two | Cheese & Tomato Pizza with a Chef’s Salad  (Wheat, Milk)  Jacket Potato with Cheese & Baked Beans (Milk)  Butternut Squash / Broccoli  Forest Fruit Flapjack (Wheat) | Piri Piri Style Roasted Vegetables  Served with Rice  Cheese & Leek Puff Pastry Pinwheel Served with New Potatoes (Wheat)  **J**acket Potato with Various Fillings  Carrots/ Peas  Red Velvet Sponge Custard (Milk) (Wheat, Egg, Milk) | Roast Turkey with Roast Potatoes with Gravy  Jacket Potato with Cheese & Baked Beans (Milk)  Sweetcorn / Peas  Jelly with Fresh Fruit Wedges | Potato & Vegetable Rosti  Served with Roast Vegetables  In a Lemon and Herb Dressing  Vegetable Bolognaise  Served with Penne Pasta (Wheat)  **J**acket Potato with Various Fillings  With Garlic and Herb Style Focaccia  (Wheat, Egg, Milk, Soybeans)  Baked Courgettes and Tomatoes/Green Beans  Wholemeal Carrot Cake Served with Custard (Milk) (Wheat, Egg) | Fish Fingers Served with Tomato Sauce & Chips (Wheat, Fish)  Courgette and Carrot Pakora (Chickpeas)  Served with Kachumber Salad  & Chips  Jacket Potato with Cheese (Milk)  & Baked Beans  Baked Beans / Peas  Chocolate Shortbread with Apple Wedges  (Wheat) |
| Week three | Cheese & Tomato Pizza with a Chef’s Salad  (Wheat, Milk)  Jacket Potato with Cheese & Baked Beans (Milk)  Butternut Squash / Broccoli  Forest Fruit Flapjack  (Wheat) | Minced Beef & Vegetable Pie Served with Mashed Potatoes (Wheat)  Vegetable Pie Served with Mashed Potato (Wheat)  Jacket Potato with Cheese & Baked Beans (Milk)  Savoy Cabbage / Carrots  Orange Shortbread Served with Orange Wedges  (Wheat) | Roast Turkey with Roast Potatoes with Gravy  Jacket Potato with Cheese & Baked Beans (Milk)  Oven Baked Courgettes**/**Sweetcorn  Jelly with Peaches | Macaroni Cheese (Wheat, Milk)  Beef, Tomato & Herb Pasta  with Cheese Crumb Topping  Jacket Potato with Cheese  & Baked Beans (Milk)  Green Beans/ Carrots  Marbled Sponge With Chocolate Sauce (Wheat, Egg, Milk) | Battered Fish Served with Tomato Sauce & Chips Or New Potatoes (Wheat, Fish)  Oven Baked Falafel  Served with Red Onion Chutney  & Chips or New Potatoes  Peas / Baked Beans  Lemon Traybake  (Wheat, Egg, Milk) |

3rd March

24th March

24th February

17th March

10th March

31st March

**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, 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 will introduce further interest and excitement to our menus with organised 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. For more information, please contact our Catering Manager.

**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.

**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 and latest job opportunities, please visit [www.harrisoncatering.co.uk](http://www.harrisoncatering.co.uk)