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|  | Monday | Tuesday | Wednesday | Thursday | Friday |
| Week One | Cheese & Tomato Pizza served with  Pesto Pasta  Jacket Potato with Various fillings  Peas and Sweetcorn  Toffee Apple Flapjack | Sausage and Mash with Gravy  Veggie Sausage and Mash with Gravy  Jacket Potato with Various Fillings  Green beans and Baked beans  Portuguese Style Orange Cake | Roast Turkey with Roast Potatoes with Gravy  Jacket Potato with Various Fillings  Broccoli and Savoy Cabbage  Jelly with Fresh Fruit Wedges | Mexican Style Beef Burrito served with Rice  Tomato and Basil Pasta Bake  Jacket Potato with Various Fillings  Sweetcorn and Carrots  Chocolate Shortbread | Fish Fingers served with Chips  Jacket Potato with Various Fillings  Peas and Baked Beans  Berry Swirl Sponge |
| Week Two | Cheese & Tomato Pizza served with  Tomato Pasta  Jacket Potato with Various fillings  Carrots and Sweetcorn  Fruity Flapjack Oats | Chicken Korma with Pilau Rice  Veggie Korma with Pilau Rice  Jacket Potato with Various Fillings  Saag Aloo and Keralan Style Peas  Vanilla Ice-cream with Fresh Fruit Wedges | Roast Turkey with Roast Potatoes with Gravy  Jacket Potato with Various fillings  Vegetable Medley  Jelly with Fresh Fruit Wedges | Beef Bolognaise served with Pasta  Veggie Bolognaise served with Pasta  Jacket Potato with Various Fillings  Green Beans and Sweetcorn  Marble Sponge Cake and Chocolate Sauce | Fish Fingers served with Chips  Salmon Fishcake served with Chips  Jacket Potato with Various fillings  Peas and Baked Beans  Shortbread |
| Week three | Cheese & Tomato Pizza served with  Tomato Pasta  Jacket Potato with Various fillings  Sweetcorn and Peas  Steamed Jam Sponges | Piri Piri Style Chicken served with Rice  Piri Piri Roasted Vegetable served with Rice  Jacket Potato with Various fillings  Broccoli and Green Beans  Shortbread | Roast Turkey with Roast Potatoes with Gravy  Jacket Potato with Various fillings  Carrots and Savoy Cabbage  Jelly with Fresh Fruit Wedges | Cottage Pie served with gravy  Veggie Cottage Pie served with gravy  Jacket Potato with Fresh Fruit Wedges  Green Beans and Vegetable Medley  Apple and Berry Oat Bar | Fish Fingers served with Chips  Jacket Potato with Fresh Fruit Wedges  Peas and Baked Beans  Vanilla Ice Cream with Fresh Fruit Wedges |

15th September, 6th October, 27th October,

17th November, 8th December

8th September, 29th September, 20th October,

10th November, 1st December,

01st September, 22nd September, 13th October, 3rd November, 24th November, 15th December

**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)