

What's on the menu?

St James C of E Primary School

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Margherita Pizza or Wheat, Milk Mediterranean Roast Vegetable Pizza Wheat, Milk Broccoli & Garlic Pesto Pasta Side Wheat Garlic & Herb Focaccia Style Bread Wheat, Soya Beans Oven Roasted Courgettes / Sweetcorn Toffee Apple Flapjack Wheat, Oats	Piri Piri Style Chicken Crunchy Coleslaw Egg, Milk, Mustard Rice Red Pepper & Sweet Potato Pattie Green Beans / Carrots with Lemon Portuguese Style Orange Cake Wheat, Egg, Milk Custard Milk	Beef Lasagne Wheat, Dairy Garlic Bread Wheat, Dairy Chinese Style Stir Fry (Eat Curious) Egg Noodles Wheat, Egg Broccoli / Roasted Butternut Squash Jelly with Fresh Fruit Wedges	Mexican Style Chicken Burrito served with Sweetcorn & Tomato Salsa & a Chef's Salad Wheat Rice / Chef's Salad Carrot & Leek Sausages with a Smoky BBQ Relish served with Parsley Potatoes Wheat Sweetcorn / Savoy Cabbage Marbled Shortbread Wheat Fresh Fruit Wedges	Battered Fish with Tomato Ketchup Wheat, Fish Chips Chickpea & Herb Vegetable Bites served with a Rainbow Salad Peas / Baked Beans Berry Swirl Sponge Wheat, Egg, Milk Custard Milk
WEEK TWO	Macaroni Cheese Wheat, Milk Winter Style Salad Sweet Potato Stir served with Rice Carrots / Green Beans Wholemeal Carrot Cake Wheat, Egg Custard Dairy	Chicken Korma Pilau Rice Potato Wedges Cheddar & Leek Pinwheel served with Potato Wedges Wheat, Milk Naan Style Bread Wheat, Soybeans Saag Aloo Style Keralan Style Peas Vanilla Ice Cream Milk Fresh Fruit Wedges	Jacket Potato with Tuna Mayonnaise or Baked Beans & Cheese Egg, Milk, Fish, Mustard Fusilli Pasta Wheat Roast Ratatouille Style Vegetables served with Fusilli Pasta Wheat Vegetable Medley Marbled Sponge Wheat, Egg, Milk Chocolate Sauce Milk	Beef Bolognais or Vegetarian Bolognais (Vegetable Protein Mince) Penne Pasta or New Potatoes Wheat Salmon Fishcake served with Tomato & Bean Salsa Wheat, Fish Oven Roast Courgettes / Sweetcorn Steamed Lemon Sponge Wheat, Egg, Milk Custard Milk	Chicken or Pork Sausage Roll with Tomato Ketchup Wheat, Sulphites Chips Falafel Bites with Sweet Chilli Dip Broccoli / Baked Beans Spiced Shortbread with Orange Wedges Wheat
WEEK THREE	Pesto Style Pasta Wheat Jacket Potato with Baked Beans & Cheddar Cheese Milk Basil & Sweet Pepper Focaccia Style Bread Wheat, Soyabean Salad Selection Roast Butternut Squash / Peas Jam Sponge Wheat, Egg, Milk Custard Milk	Baked Chicken Sausages Oven Roast Potato Wedges Gravy Vegetable Biryani served with Raita Milk Salad Selection Broccoli / Baked Beans Jelly with Fresh Fruit Wedges	Classic Beef & Vegetable Hotpot Rice Italian Style Tomato & Herb Pasta served with Cheese Milk, Wheat Carrots / Savoy Cabbage Chocolate Sponge Wheat, Egg, Milk Chocolate Sauce Milk	BBQ Style Chicken Wrap served Wheat, Sulphites Zesty Coleslaw Egg, Milk, Mustard Tex Mex Tomato Rice Vegetarian Cottage Pie (Pea Protein Mince) Salad Selection Green Beans / Mexican Style Corn Apple & Berry Oat Bar Wheat, Oats Custard Milk	Battered Fish & Tomato Ketchup Wheat, Fish Chips Indian Style Tikki Style Chickpea & Potato Cakes with Apple & Mint Chutney Roast Courgettes / Baked Beans Wholemeal Lemon Shortbread Wheat Fresh Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

Available daily menu items here...

Jacket Potatoes, Pasta and Sauce on alternate days also available daily Fresh Bread and Salad

WEEK ONE

W/C 27th Oct, 17th Nov, 8th Dec, 29th Dec, 19th Jan, 9th Feb, 2nd Marc, 23rd Marc,

WEEK TWO

W/C 3rd Nov, 24th Nov, 15th Dec, 5th Jan, 26th Jan, 16th Feb, 9th March, 30th Mar,

WEEK THREE

W/C 10th Nov, 1st Dec, 22nd Dec, 12th Jan, 2nd Feb, 23rd Feb, 16th Mar,



Please see page 2 regarding allergen information provided on the menu.



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 will 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>.

Red = Allergen

- All food is freshly prepared on site each day and if any of the 14 common food allergens present, they are listed in red against each menu item and are intended as a guide to help with the choice of meal. For operational reasons it may be necessary to alter a recipe at short notice and therefore **your child or the member of school staff who presents your child at the counter must check each time before being served with the food.**
- The Company handles many of the 14 common food allergens in our busy kitchens and so therefore cannot guarantee that our food is 100% free from specific food allergens
- There are foods not on the list of 14 common food allergens which can cause allergic reactions in a small number of people and if your child has such an allergy, **they or school member must check each time before being served with the food.**

Our allergen process is written to protect the welfare of the children.



Look out for monthly featured ingredients.

