

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix)</p> <p>Beef Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)</p> <p>Carrots / Sweetcorn & Peppers</p> <p>Ice Cream Milk with Watermelon Wedges</p>	<p>Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix)</p> <p>Chicken Sausage Roll Wheat, Sulphites Served with Mashed Potatoes</p> <p>Savoy Cabbage / Baked Beans</p> <p>Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce Milk</p>	<p>Italian Style Tomato & Herb Pasta (Wholewheat / White Mix) Wheat served with Cheese Milk & a Chef's Salad</p> <p>Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa</p> <p>Broccoli / Butternut Squash</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Jacket Potato with Cheese Milk Baked Beans or Vegetable Chilli</p> <p>'Pupil Recipe Winner' Chicken Curry with Pilau Rice (Wholegrain / White Mix)</p> <p>Carrots / Green Beans</p> <p>Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Mexican Style Vegetable & Bean Burrito Wheat served with Tomato Sauce & Chips</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips</p> <p>Peas / Baked Beans</p> <p>Lemon Shortbread Wheat or Chocolate Gram Flour Shortbread Both served with Fresh Fruit Wedges</p>
WEEK TWO	<p>Jacket Potato with Cheese Milk Baked Beans or Tuna in a Lemon Dressing Fish</p> <p>Texan Style Beef Wrap with Sweetcorn Salsa Wheat with Rice (Wholegrain / White Mix)</p> <p>Broccoli / Chef's Salad</p> <p>Citrus Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Chinese Style Vegetable Stir Fry served with Noodles Wheat, Egg</p> <p>Chicken Meatballs in a Smoky BBQ Style Sauce Sulphites served with Oven Baked Potato Wedges</p> <p>Carrots / Sweetcorn</p> <p>Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread</p> <p>Both served with Fresh Fruit Wedges</p>	<p>Macaroni Cheese Wheat, Milk with a Rainbow Ribbon Salad</p> <p>Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix)</p> <p>Green Beans / Roasted Butternut Squash</p> <p>Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix)</p> <p>Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)</p> <p>Carrots / Oven Roasted Courgettes</p> <p>Berry & Apple Flapjack Wheat, Oats</p>	<p>'Pupil Recipe Winner' Frittata Egg, Milk served with Chips</p> <p>Salmon Fishcakes with Cheddar & Chive Sauce Wheat, Milk, Fish</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips</p> <p>Peas / Baked Beans</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Vegetable Jollof Rice</p> <p>Chicken Sausages in a Roll Wheat or Carrot & Leek Sausages in a Roll Wheat with Seasoned Potato Wedges</p> <p>Baked Beans / Broccoli</p> <p>Wholemeal Carrot Cake Wheat, Egg with Custard Milk</p>	<p>Jacket Potato with Cheese Milk Baked Beans or Minced Beef Ragù</p> <p>Sweet Potato Stir served with Rice (Wholegrain / White Mix)</p> <p>Oven Roasted Courgettes / Vegetable Medley</p> <p>Chocolate & Cinnamon Pinwheel Wheat or Orange Gram Flour Shortbread</p> <p>Both served with Orange Wedges</p>	<p>Pizza Margherita Wheat, Milk or Garden Vegetable Pizza Wheat, Milk with Tomato Pasta Side Wheat</p> <p>Chickpea & Herb 'No Meatballs' with New Potatoes with Carrot, Lemon & Chive Salad</p> <p>Sweetcorn / Broccoli</p> <p>Strawberry Mousse with Fresh Fruit Wedges Milk</p>	<p>Vegetable Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain/White Mix)</p> <p>Sweet Chilli Chicken with Rice (Wholegrain/ White Mix)</p> <p>Green Beans / Carrots</p> <p>Marbled Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Butternut Squash, Sweet Pepper & Courgette Slice served with Chips</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips</p> <p>Peas / Baked Beans</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily:

Salad Selection • Homemade Bread • Fresh Fruit • Jacket Potato & Pasta on alternate days

WEEK ONE

w/c 21st April, w/c 12th May, w/c 2nd June,
w/c 23rd June, w/c 14th July

WEEK TWO

w/c 28th April, w/c 19th May, w/c 9th June,
w/c 30th June, w/c 21st July

WEEK THREE

w/c 5th May, w/c 26th May, w/c 16th June,
w/c 7th July, w/c 28th July



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



St James Primary School Church of England

We are delighted to be working in partnership with the St James C of E Primary School, 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, preferences in mind and offer a range of popular, delicious, full of flavor dishes to encourage balanced meal choices and we follow the school food standards.

We will introduce further interest and excitement to our menus with organized 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 recognize 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 in 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

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.

