

What's on the menu?

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|-------------------|---|---|---|---|---|
| WEEK ONE | <p>Macaroni Cheese (Wheat, Milk) with a Chef's Salad</p> <p>Vegetable Biryani Served with Apple & Mint Chutney</p> <p>Carrots / Green Beans</p> <p>Steamed Chocolate Sponge (Wheat, Egg, Milk) Served with Chocolate Sauce (Milk)</p> | <p>Taco Tuesday (Soft Taco) (Wheat) Served with Smokey BBQ Style Beef (Sulphites) or Chilli Beans & Rice Salad bar as toppings</p> <p>Sweet Potato & Bean Turnover</p> <p>Sweetcorn/ Zesty Coleslaw</p> <p>Lemon Shortbread Served with Orange Wedges (Wheat) Or Cinnamon and Chocolate Gram Flour Shortbread Served with Orange Wedges</p> | <p>Chickpea and Herb No Meatballs in an Italian Style Tomato Sauce Served with Oven Baked Potato Wedges</p> <p>Chicken Sausage Roll with Gravy (Wheat, Sulphites) with Oven Baked Potato Wedges</p> <p>Carrots / Savoy Cabbage</p> <p>Jelly with Fresh Fruit Wedges</p> | <p>Pasta Arrabbiata with Spinach (Wheat) Served with Tomato & Basil Style Focaccia (Wheat, Egg, Milk, Soybeans)</p> <p>Beef Cottage Pie</p> <p>Swede/ Peas</p> <p>Apple Flapjack (Wheat) Served with Custard (Milk)</p> | <p>Sweetcorn and Pepper Pizza (Wheat, Milk) With Chips or New Potatoes</p> <p>Salmon & Herb Fishcake (Fish) Served with Tomato Sauce & Chips</p> <p>Baked Courgettes / Baked Beans</p> <p>Orange Traybake (Wheat, Egg, Milk)</p> |
| WEEK TWO | <p>Tomato & Basil Pasta (Wheat) Served with a Rainbow Ribbon Salad</p> <p>Jacket Potato with Cheese (Milk) & Baked Beans</p> <p>Butternut Squash / Broccoli</p> <p>Forest Fruit Flapjack (Wheat)</p> | <p>Cheese & Leek Puff Pastry Pinwheel (Wheat) Served with New Potatoes</p> <p>Piri Piri Style Chicken Served with Rice</p> <p>Carrots/ Peas</p> <p>Red Velvet Sponge (Wheat, Egg, Milk) Custard (Milk)</p> | <p>Sweet Potato and Bean Pattie With Seasoned Roast Baked Wedges</p> <p>Served with a Roll (Wheat)</p> <p>'Build Your Own' Beefburger Served in a Roll (Wheat) With Seasoned Oven Roast Wedges</p> <p>Salad Bar Style Toppings</p> <p>Sweetcorn / Winter Coleslaw (Egg, Milk, Mustard)</p> <p>Ice Cream (Milk) with Apple Compote</p> | <p>Potato & Vegetable Rosti Served with Roast Vegetables In a Lemon and Herb Dressing</p> <p>Beef Bolognaise Served with Penne Pasta (Wheat) Or Rice With Garlic and Herb Style Focaccia (Wheat, Egg, Milk, Soybeans)</p> <p>Baked Courgettes and Tomatoes/Green Beans</p> <p>Wholemeal Carrot Cake (Wheat, Egg) Served with Custard (Milk)</p> | <p>Courgette and Carrot Pakora Served with Kachumber Salad & Chips or New Potatoes</p> <p>Battered Fish (Wheat, Fish) Served with Tomato Sauce & Chips</p> <p>Baked Beans / Peas</p> <p>Chocolate Shortbread (Wheat) with Apple Wedges Or Lemon Gram Flour Shortbread with Apple Wedges</p> |
| WEEK THREE | <p>Pizza Margherita (Wheat, Milk) With Garlic & Herb Pasta Side</p> <p>Sweet Chilli Stir Fry Served with Rice</p> <p>Sweetcorn/Roasted Root Vegetables</p> <p>Berry Swirl Sponge (Wheat, Egg, Milk) with Custard (Milk)</p> | <p>Jacket Potato with Cheese (Milk) & Baked Beans</p> <p>Minced Beef & Vegetable Pie (Wheat) Served with Parsley New Potatoes</p> <p>Savoy Cabbage / Carrots</p> <p>Orange Shortbread (Wheat) Served with Orange Wedges Or Chocolate Gram Flour Shortbread Served with Orange Wedges</p> | <p>Carrot and Leek Sausages (Wheat) with a Smokey BBQ Style Relish & Oven Baked Wedges</p> <p>Chicken Sausages (Wheat, Sulphites) with a Smokey BBQ Style Relish & Oven Baked Potato Wedges</p> <p>Oven Baked Courgettes/Sweetcorn</p> <p>Marbled Sponge (Wheat, Egg, Milk) With Chocolate Sauce</p> | <p>Butternut and Chickpea Korma Served with Rice</p> <p>Beef, Tomato & Herb Pasta with Cheese Crumb Topping (Wheat, Milk)</p> <p>Green Beans/ Carrots</p> <p>Jelly with Peaches</p> | <p>Oven Baked Falafel Served with Red Onion Chutney & Chips or New Potatoes</p> <p>Battered Fish (Wheat, Fish) Served with Tomato Sauce & Chips</p> <p>Peas / Baked Beans</p> <p>Lemon Traybake (Wheat, Egg, Milk)</p> |

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit - Yogurt

WEEK ONE

w/c 6th Jan, w/c 27th Jan, w/c 17th Feb,
w/c 10th Mar, w/c 31st Mar,

WEEK TWO

w/c 13th Jan, w/c 3rd Feb, w/c 24th Feb,
w/c 17th Mar,

WEEK THREE

w/c 20th Jan, w/c 10th Feb, 3rd Mar,
w/c 24 Mar,



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



St James C of E Primary School

About Your Catering Service

We are delighted to be working in partnership with the St James C of E Primary School. Founded in 1974, 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 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 (UFSM)

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.



Our very own company
nutritionist, Dr Juliet Gray,
advises on our menus!



Look out for monthly featured ingredients.

