

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Caribbean Style Vegetable Curry served with Rice	Butternut Squash Frittata Egg, Milk	Pasta Neapolitan Wheat, Milk	Roast Ratatouille Style Vegetables served with Pilau Rice	Falafel Patty served with Chips or New Potatoes
	Beef Bolognese served with Penne Pasta Wheat	Baked Chicken Sausage Sulphites & Gravy served with Creamed Potatoes	Beef Hotpot	Chicken Madras served with Pilau Rice	Battered Fish Fillet Fish, Wheat served with Tomato Sauce & Chips or New Potatoes
	Citrus Carrots with Sweetcorn	Braised Savoy Cabbage / Baked Beans	Fresh Broccoli with Roasted Parsnips	Carrots with Fine Green Beans	Garden Peas / Baked Beans
WEEK TWO	Lemon Shortbread Wheat served with Fresh Fruit	Cheese Milk & Biscuits Wheat	Strawberry Jelly with Fresh Fruit Wedges	Berry Swirl Sponge Egg, Milk, Wheat served with Custard Sauce Milk	Ice Cream Milk served with Peaches
	Linguine Wheat with Pesto & Parmesan Milk	Oriental Stir Fry with Noodles Wheat, Egg	Macaroni Cheese Wheat, Milk	Vegetable Lasagne Wheat, Milk	Wholemeal Cheddar & Red Onion Quiche Wheat, Egg, Milk served with Chips or New Potatoes
	Beef Lasagne Wheat, Milk	Chicken Kabsa	Roast Turkey & Gravy served with Roast Potatoes	Chicken with Tomato & Basil Sauce served with Rice	Breaded Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes
	Braised Carrots & Garden Peas	Braised Cabbage with Sweetcorn	Fresh Broccoli with Swede	Fine Green Beans with Roasted Butternut Squash	Garden Peas / Baked Beans
WEEK THREE	Citrus Sponge Egg, Milk, Wheat served with Custard Sauce Milk	Cheese Milk & Biscuits Wheat	Chocolate Sponge Wheat, Egg, Milk served with Chocolate Sauce Milk	Berry & Apple Flapjack Wheat (Oats)	Frozen Yoghurt Milk with Fresh Fruit Wedges
	Bean & Vegetable Pilaf	Pizza Margherita Wheat, Milk with Baked Potato Wedges	Sauté Sweet Potato with Mixed Beans served with Rice	Vegetable Bolognese served with Penne Pasta Wheat	Spanish Style Omelette Egg, Milk served with Chips or New Potatoes
	Mexican Style Beef Wrap Wheat with Parsley New Potatoes	Fresh Salmon Fishcake Wheat, Fish with Baked Potato Wedges	Beef Meatballs in Tomato & Herb Sauce served with Spaghetti Wheat	Piri Piri Chicken served with Rice	Chicken Sausage Sulphites in a Roll Wheat served with Tomato Sauce & Chips or New Potatoes
	Braised Savoy Cabbage with Broccoli	Garden Peas with Sweetcorn	Fresh Vegetable Medley	Fine Green Beans with Roasted Carrots	Garden Peas / Baked Beans
WEEK THREE	Cheese Milk & Biscuits Wheat	Chocolate & Cinnamon Pinwheel Wheat served with Orange Wedges	Wholemeal Carrot Cake Wheat, Eggs	Marbled Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Ice Cream Milk with Mandarins

## Available daily

Please ask the catering manager for food allergen information

Halal Choice. Jacket Potato with a Choice of Fillings. Salad Selection. Freshly Made Wholemeal Bread. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie.

### WEEK ONE

w/c 24/02/25, 17/03/25, 21/04/25,  
12/05/25, 09/06/25, 30/06/25, 21/07/25

### WEEK TWO

w/c 03/03/25, 24/03/25, 28/04/25,  
19/05/25, 16/06/25, 07/07/25

### WEEK THREE

w/c 10/03/25, 31/03/25, 05/05/25,  
02/06/25, 23/06/25, 14/07/25



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





## St Paul's C of E Primary 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>.

### 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) Key Stage 1

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.

### Free School Meal for Key Stage 2

The Mayor of London initiative, offers a free school meal to all pupils in Key Stage 2, regardless of income. This is for 2 academic years from September 2023.

### 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, charitable activities and latest job opportunities, please visit [www.harrisoncatering.co.uk](http://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.

