

What's on the menu?

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
WEEK ONE	Oriental Noodles with Sweet Chilli <i>Wheat, Egg</i>	Indian Style Biriyani <i>Sulphites</i> Chicken Kabsa	Italian Style Tomato & Herb Sauce served with Penne Pasta <i>Wheat</i> Mexican Style Beef Wrap served with <i>Wheat</i> Baked Potato Wedges	Macaroni Cheese <i>Wheat, Milk</i> Cajun Chicken served with Steamed Basmati Rice	Pizza Margherita <i>Wheat, Milk</i> served with Tomato Sauce & Chips or New Potatoes				
	Baked Chicken Sausages <i>Sulphites, Wheat</i> with Braised Onions & Gravy served with Creamed Potatoes	Sweetcorn with Garden Peas	Roasted Butternut Squash with Savoy Cabbage	Fresh Broccoli with Carrots	Fresh Salmon Fishcake <i>Fish, Wheat</i> served with Tomato Sauce & Chips or New Potatoes				
	Braised Carrots with Fine Green Beans	Strawberry Jelly served with Peach Compote	Apple and Orange Wedges	Cheese <i>Milk</i> & Crackers <i>Wheat</i>	Garden Peas / Baked Beans				
	Chocolate Sponge <i>Egg, Milk, Wheat</i> served with Chocolate Sauce <i>Milk</i>				Flavoured Ice Cream <i>Milk</i> served with Fresh Fruit Wedges				
	Vegetable Bolognaisse served with Pasta <i>Wheat</i>	Bean & Vegetable Chilli served with Steamed Basmati Rice	Cheddar & Red Onion Quiche <i>Wheat, Milk, Egg</i> served with Parsley New Potatoes	Spanish Tortilla <i>Egg</i> served with New Potatoes in Garlic and Herbs	Falafel Patty <i>Wheat</i> served with Tomato Sauce & Chips or New Potatoes				
	Beef Bolognaisse served with Pasta <i>Wheat</i>	Spanish Style Chicken served with Steamed Basmati Rice	Beef Lasagne <i>Wheat, Milk</i> served with Garlic Bread <i>Wheat</i>	Oriental Style Sweet Chilli Chicken served with Steamed Basmati Rice	Breaded Fish Fillet <i>Fish, Wheat</i> served with Tomato Sauce & Chips or New Potatoes				
	Braised Carrots with Garden Peas	Fresh Vegetable Medley	Roasted Parsnips with Fine Green Beans	Braised Savoy Cabbage with Sweetcorn	Garden Peas / Baked Beans				
	Fresh Fruit Salad	Oat and Raisin Cookie <i>Wheat</i> With Fresh Fruit Wedges	Chocolate & Pear Sponge <i>Wheat, Milk, Egg</i> served with Chocolate Sauce <i>Milk</i>	Cheese <i>Milk</i> & Crackers <i>Wheat</i>	Frozen Yoghurt <i>Milk</i> served with Fresh Fruit Wedges				
	Carrot & Leek Sausages with Seasoned Wedges	Spinach and Potato Bake	Vegetable Lasagne <i>Wheat, Milk</i> served with Garlic Bread <i>Wheat</i>	Linguine <i>Wheat</i> with Pesto and Cheddar <i>Milk</i>	Cheese & Potato Pinwheel <i>Wheat, Milk</i> served with Chips or New Potatoes				
	Chicken and Sweetcorn Pizza <i>Wheat, Milk</i> served with Seasoned Wedges	Meatballs with Tomato & Herb Sauce served with Spaghetti <i>Wheat</i>	Bombay Chicken served with served with Steamed Basmati Rice	Steak Pie <i>Wheat</i> served with Seasoned Roast Potatoes and Gravy	Battered Fish Fillet <i>Fish, Wheat</i> served with Tomato Sauce & Chips or New Potatoes				
WEEK TWO	Baked Beans / Roasted Butternut Squash	Fine Green Beans with Carrots	Roasted Parsnips with Broccoli	Braised Cabbage with Roasted Carrots	Garden Peas / Baked Beans				
	Citrus Sponge <i>Wheat, Milk, Egg</i> served with Custard <i>Milk</i>	Cheese <i>Milk</i> & Crackers <i>Wheat</i>	Apple and Orange Wedges	Wholemeal Shortbread <i>Wheat</i> served with Fresh Fruit Wedges	Vanilla Ice Cream <i>Milk</i> served with Berry Apple Compote				

Available daily

Please ask the catering manager for food allergen information

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

WEEK ONE
w/c 02/03/26, 23/03/26, 27/04/26,
18/05/26, 15/06/26, 06/07/26

WEEK TWO
w/c 09/03/26, 13/04/26, 05/05/26,
01/06/26, 22/06/26, 13/07/26

WEEK THREE
w/c 16/03/26, 20/04/26, 11/05/26,
08/06/26, 29/06/26, 20/07/26



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>.

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.

