

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Oriental Noodles with Sweet Chilli Wheat, Egg	Indian Style Biryani Sulphites Chicken Kabsa	Italian Style Tomato & Herb Sauce served with Penne Pasta Wheat Mexican Style Beef Wrap served with Wheat Baked Potato Wedges	Macaroni Cheese Wheat, Milk Cajun Chicken served with Steamed Basmati Rice	Pizza Margherita Wheat, Milk served with Tomato Sauce & Chips or New Potatoes
w/c 02/03/26	Baked Chicken Sausages Sulphites, Wheat with Braised Onions & Gravy served with Creamed Potatoes	Sweetcorn with Garden Peas		Fresh Broccoli with Carrots	Fresh Salmon Fishcake Fish, Wheat served with Tomato Sauce & Chips or New Potatoes
23/03/26			Roasted Butternut Squash with Savoy Cabbage		Garden Peas / Baked Beans
27/04/26		Strawberry Jelly served with Peach Compote	Apple and Orange Wedges	Cheese Milk & Crackers Wheat	Flavoured Ice Cream Milk served with Fresh Fruit Wedges
18/05/26	Braised Carrots with Fine Green Beans				
15/06/26	Chocolate Sponge Egg, Milk, Wheat served with Chocolate Sauce				
06/07/26	Milk				
WEEK TWO	Vegetable Bolognese served with Pasta Wheat Beef Bolognese served with Pasta Wheat	Bean & Vegetable Chilli served with Steamed Basmati Rice Spanish Style Chicken served with Steamed Basmati Rice Fresh Vegetable Medley Oat and Raisin Cookie Wheat With Fresh Fruit Wedges	Cheddar & Red Onion Quiche Wheat, Milk, Egg served with Parsley New Potatoes Beef Lasagne Wheat, Milk served with Garlic Bread Wheat Roasted Parsnips with Fine Green Beans Chocolate & Pear Sponge Wheat, Milk, Egg served with Chocolate Sauce Milk	Spanish Tortilla Egg served with New Potatoes in Garlic and Herbs Oriental Style Sweet Chilli Chicken served with Steamed Basmati Rice Braised Savoy Cabbage with Sweetcorn Cheese Milk & Crackers Wheat	Falafel Patty Wheat served with Tomato Sauce & Chips or New Potatoes Breaded Fish Fillet Fish, Wheat served with Tomato Sauce & Chips or New Potatoes Garden Peas / Baked Beans Frozen Yoghurt Milk served with Fresh Fruit Wedges
w/c 09/03/26					
13/04/26	Braised Carrots with Garden Peas				
05/05/26	Fresh Fruit Salad				
01/06/26					
22/06/26					
13/07/26					
WEEK THREE	Carrot & Leek Sausages with Seasoned Wedges Chicken and Sweetcorn Pizza Wheat, Milk served with Seasoned Wedges Baked Beans / Roasted Butternut Squash Citrus Sponge Wheat, Milk, Egg served with Custard Milk	Spinach and Potato Bake Meatballs with Tomato & Herb Sauce served with Spaghetti Wheat Fine Green Beans with Carrots Cheese Milk & Crackers Wheat	Vegetable Lasagne Wheat, Milk served with Garlic Bread Wheat Bombay Chicken served with served with Steamed Basmati Rice Roasted Parsnips with Broccoli Apple and Orange Wedges	Linguine Wheat with Pesto and Cheddar Milk Steak Pie Wheat served with Seasoned Roast Potatoes and Gravy Braised Cabbage with Roasted Carrots Wholemeal Shortbread Wheat served with Fresh Fruit Wedges	Cheese & Potato Pinwheel Wheat, Milk served with Chips or New Potatoes Battered Fish Fillet Fish, Wheat served with Tomato Sauce & Chips or New Potatoes Garden Peas / Baked Beans Vanilla Ice Cream Milk served with Berry Apple Compote
w/c 16/03/26					
20/04/26					
11/05/26					
08/06/26					
29/06/26					
20/07/26					

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>.

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) 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

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.

