

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPENING WEEK w/c 4 th September	Indian-Style Vegetable Biryani with Chickpea Dhal Italian-Style Tomato & Herb Pasta (wholewheat/white mix) Wheat with Cheese Milk & Garlic & Herb Bread Wheat, Egg, Milk, Soybeans Oven Roasted Courgettes / Peas Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk	Jacket Potato with Baked Beans & Cheese Milk Piri Piri Chicken with Spiced Vegetable Rice (wholegrain/white mix) & Piri Piri Lemon & Herb Dressing Sweetcorn / Crunchy Coleslaw Egg, Milk, Mustard Orange Shortbread Wheat with Fruit Wedges	Sweet Potato, Courgette & Pepper Frittata Egg, Milk Beef Bolognese with Pasta (wholewheat / white mix) Wheat or Rice & a Seasonal Chef's Salad Green Beans / Carrots Baked Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Pesto Style Pasta Wheat with a Mediterranean-Style Salad Chicken Sausages or Vegetarian Sausages Wheat with Mashed Potato Broccoli / Savoy Cabbage Oatmeal Cookie Wheat, Egg with Orange Wedges	Cheese, Tomato & Sweetcorn Pizza (wholemeal base) Wheat, Milk Battered Fish Wheat, Fish & Chips Peas / Baked Beans Seasonal Fruit & Yoghurt Bar Wheat, Milk
WEEK ONE	Baked Onion Bhajis with Red Bean Dhal & Lemon Rice Classic Baked Macaroni Cheese Wheat, Milk Carrots / Green Beans Marbled Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Carrot & Chickpea Falafel served with Pitta Wheat Tomato Relish & Sweetcorn Rice (wholegrain/white mix) Jerk-Style Chicken Stew with Sweetcorn Rice (wholegrain/white mix) Broccoli / Herbed Roasted Vegetables Wholemeal Lemon Shortbread Wheat with Fresh Fruit Wedges	Sweet Potato Stir with Pilau Rice Indian-Style Chicken Tikka Masala Wheat, Milk with Pilau Rice Spiced Roast Cauliflower / Peas Carrot & Orange Cake Wheat, Egg with Custard Milk	Wholemeal Cheddar Cheese & Spinach Quiche Wheat, Egg, Milk with Herbed Potatoes Beef Bolognese with Pasta (wholewheat /white mix) Wheat or Rice & Tomato & Herb Bread Wheat, Egg, Milk, Soybeans Vegetable Medley Ice Cream Milk with Fresh Fruit Wedges	Jacket Potato with Baked Beans & Cheese Milk Mexican-Style Salmon Burrito Wheat, Fish with Tomato & Coriander Salsa Broccoli / Roasted Butternut Squash Apple & Berry Oat Bar Wheat with Custard Milk
WEEK TWO	Oriental-Style Stir Fried Vegetables with Rice Italian-Style Tomato & Herb Pasta (wholewheat/white mix) Wheat served with Cheese Milk & Garlic & Herb Bread Wheat, Egg, Milk, Soybeans Herb Roast Butternut / Broccoli Parsnip & Apple Sponge Wheat, Egg with Custard Milk	Roasted Red Pepper & Herb Jambalaya Celery, Mustard BBQ-Style Chicken Wheat with New Potatoes & Fruity Coleslaw Egg, Milk, Mustard Peas / Carrots Oatmeal Cookie Wheat, Egg with Orange Wedges	Jacket Potato with Cheddar Cheese Milk & Baked Beans Mexican-Style Soft Chilli Beef or Chilli Bean Soft Taco Wheat with Toppings (Cheese Milk , Salsa) with Mexican Style Rice (wholegrain/white mix) Green Beans / Sweetcorn Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Pesto Style Pasta Wheat Chicken Sausages or Vegetarian Sausages Wheat with Mashed Potato Carrots / Savoy Cabbage Strawberry Jelly with Fresh Fruit Wedges	Sweet Potato, Spinach & Bean Empanada (Gram Flour Pastry) & Chips with Chef's Salad Battered Fish Wheat, Fish & Chips Peas / Baked Beans Orange Sponge Wheat, Egg, Milk with Custard Milk
WEEK THREE	Indian-Style Vegetable Biryani with Chickpea Dhal Margherita Pizza Wheat, Milk or Sweetcorn & Mixed Pepper Pizza (wholemeal base) Wheat, Milk with Potato Salad Broccoli / Herb Roasted Tomatoes Apple Flapjack Wheat	Tomato & Basil Pasta (wholewheat /white mix) Wheat with Rainbow Ribbon Salad Cottage Pie with Caramelised Onion & Thyme Gravy Savoy Cabbage / Carrots Red Velvet Sponge Wheat, Egg, Milk with Chocolate Sauce Milk	Jacket Potato with Cheese & Coleslaw Milk, Egg, Mustard Piri Piri Chicken with Sweetcorn Rice (wholegrain/white mix) & Piri Piri Lemon & Herb Dressing Green Beans / Crunchy Coleslaw Egg, Milk, Mustard Orange Jelly with Fresh Fruit Wedges	Caribbean-Style Vegetable Curry with Rice Beef Penne Pasta Wheat served with Cheese Milk & Garlic & Herb Bread Wheat, Egg, Milk, Soybeans Peas / Herb Roasted Butternut Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk	Cornish-Style Vegetable Pasty (Gram Flour Pastry) & New Potatoes with a Winter Salad Battered Fish Wheat, Fish & Chips Broccoli / Baked Beans Lemon Shortbread Wheat with Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily

Salad Selection • Homemade Bread • Fresh Fruit - Yoghurt

WEEK ONE

w/c 11th Sept, w/c 2nd Oct, w/c 30th Oct,
w/c 20th Nov, w/c 11th Dec, w/c 15th Jan,
w/c 5th Feb

WEEK TWO

w/c 18th Sept, w/c 9th Oct, w/c 6th Nov,
w/c 27th Nov, w/c 18th Dec, w/c 22nd Jan

WEEK THREE

w/c 25th Sept, w/c 16th Oct, w/c 13th Nov,
w/c 4th Dec, w/c 8th Jan, w/c 29th Jan



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



Harrison Catering Services

HARRISON
food with thought

London Borough of Wandsworth

About Your Catering Service

We are delighted to be working in partnership with the London Borough of Wandsworth. 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, 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.

Free School Meals

Your older children may be entitled to free school meals. Please contact the school office to find out how to apply and access this benefit.

Payment of School Lunches

Please contact the school office for the payment process for your child's school lunch.

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.

