

What's on the menu?

HALAL

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Butternut Squash Frittata <i>(Egg, Milk)</i></p> <p>Macaroni Cheese <i>Wheat, Milk</i> with a Chef's Salad</p> <p>Carrots / Green Beans</p> <p>Steamed Chocolate Sponge <i>Wheat, Egg, Milk</i> Served with Chocolate Sauce <i>Milk</i></p>	<p>Taco Tuesday (Soft Taco) <i>Wheat</i> Served with Chilli Beans (Kidney Beans) & Rice (Wholegrain/White) or Smokey BBQ Style Beef <i>Sulphites</i></p> <p>Salad Bar Style Toppings</p> <p>Sweet Potato & Bean Turnover (Borlotti)</p> <p>Sweetcorn / Zesty Coleslaw</p> <p>Orange Traybake <i>Wheat, Egg, Milk</i></p>	<p>Chickpea & Herb Veggie Balls Served in an Italian Style Tomato Sauce with Oven Baked Potato Wedges</p> <p>Chicken Sausage Roll with Gravy <i>Wheat, Sulphites</i> with Oven Baked Potato Wedges</p> <p>Carrots / Savoy Cabbage</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Pasta Arrabbiata with Spinach <i>Wheat</i> (Cannellini) (Wholegrain/White) Served with Tomato & Basil Style Focaccia <i>Wheat, Egg, Milk, Soybeans</i></p> <p>Beef Cottage Pie</p> <p>Swede/ Peas</p> <p>Lemon Shortbread <i>Wheat</i> or Cinnamon & Chocolate Gram Flour Shortbread Both Served with Orange Wedges</p>	<p>Sweetcorn & Pepper Pizza <i>Wheat, Milk</i> (Wholemeal Base) with Chips or New Potatoes</p> <p>Salmon Jambalaya <i>Fish, Mustard</i> Served with Tomato Sauce & Chips or New Potatoes</p> <p>Baked Courgettes / Baked Beans</p> <p>Apple Flapjack <i>Wheat</i></p>
WEEK TWO	<p>Tomato & Basil Pasta <i>Wheat</i> (Borlotti) (Wholegrain/White) Served with a Rainbow Ribbon Salad</p> <p>Jacket Potato with Cheese <i>Milk</i> & Baked Beans</p> <p>Butternut Squash / Broccoli</p> <p>Forest Fruit Flapjack <i>Wheat</i></p>	<p>Cheese & Leek Puff Pastry Pinwheel <i>Wheat</i> (Cannellini) Served with New Potatoes</p> <p>Piri Piri Style Chicken Served with Rice (Wholegrain/White)</p> <p>Carrots / Peas</p> <p>Red Velvet Sponge <i>Wheat, Egg, Milk</i> Served with Custard <i>Milk</i></p>	<p>Caribbean Style Vegetable Curry <i>Wheat, Soy</i> Served with Rice</p> <p>'Build Your Own' Beefburger Served in a Roll <i>Soya, Wheat, Sulphites</i> with Seasoned Oven Roast Wedges</p> <p>Salad Bar Style Toppings</p> <p>Sweetcorn / Winter Coleslaw <i>Egg, Milk, Mustard</i></p> <p>Ice Cream <i>Milk</i> with Apple Compote</p>	<p>Roasted Root Vegetable Cottage Pie</p> <p>Beef Bolognese Served with Penne Pasta <i>Wheat</i> or Rice (Wholegrain/White Pasta or Rice) with Garlic & Herb Style Focaccia <i>Wheat, Egg, Milk, Soybeans</i></p> <p>Baked Courgettes & Tomatoes / Green Beans</p> <p>Wholemeal Carrot Cake <i>Wheat, Egg</i> Served with Custard <i>Milk</i></p>	<p>Courgette & Carrot Pakora (Chickpeas) Served with Kachumber Salad & Chips or New Potatoes</p> <p>Battered Fish <i>Wheat, Fish</i> Served with Tomato Sauce & Chips or New Potatoes</p> <p>Baked Beans / Peas</p> <p>Chocolate Shortbread <i>Wheat</i> with Apple Wedges or Lemon Gram Flour Shortbread with Apple Wedges</p>
WEEK THREE	<p>Pizza Margherita <i>Wheat, Milk</i> (Wholemeal Base) with Garlic & Herb Pasta Side</p> <p>Sweet Chilli Stir Fry (Borlotti) Served with Rice (Wholegrain/White)</p> <p>Sweetcorn / Roasted Root Vegetables</p> <p>Berry Swirl Sponge <i>Wheat, Egg, Milk</i> with Custard <i>Milk</i></p>	<p>Jacket Potato with Cheese <i>Milk</i> & Baked Beans</p> <p>Minced Beef & Vegetable Pie <i>Wheat</i> Served with Parsley New Potatoes</p> <p>Savoy Cabbage / Carrots</p> <p>Orange Shortbread <i>Wheat</i> or Chocolate Gram Flour Shortbread Both Served with Orange Wedges</p>	<p>Carrot & Leek Sausages <i>Wheat</i> (Cannellini) with a Smokey BBQ Style Relish & Oven Baked Potato Wedges</p> <p>Chicken Sausages with a Smokey BBQ Style Relish & Oven Baked Potato Wedges</p> <p>Oven Baked Courgettes / Sweetcorn</p> <p>Marbled Sponge <i>Wheat, Egg, Milk</i> with Chocolate Sauce</p>	<p>Chinese Style Vegetable Curry Served with Rice (Wholegrain/White)</p> <p>Beef, Tomato & Herb Pasta with Cheese Crumb Topping <i>Wheat, Milk</i> (Wholegrain/White)</p> <p>Green Beans / Carrots</p> <p>Jelly with Peaches</p>	<p>Oven Baked Falafel (Chickpeas) Served with Red Onion Chutney & Chips or New Potatoes</p> <p>Battered Fish <i>Wheat, Fish</i> Served with Tomato Sauce & Chips or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Lemon Traybake <i>Wheat, Egg, Milk</i> Served with Custard <i>(Milk)</i></p>

Available daily

Please ask the catering manager for food allergen information

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

WEEK ONE

Weeks com – 2nd Sept, 23rd Sept, 21st Oct, 18th Nov, 9th Dec, 13th Jan, 3rd Feb, 3rd Mar, 24th Mar, 28th Apr, 19th May, 16th Jun, 7th Jul

WEEK TWO

Weeks com – 9th Sept, 7th Oct, 4th Nov, 25th Nov, 16th Dec, 20th Jan, 10th Feb, 10th Mar, 31st Mar, 5th May, 2nd Jun, 23rd Jun, 14th Jul

WEEK THREE

Weeks com – 15th Sept, 14th Oct, 11th Nov, 2nd Dec, 5th Jan, 27th Jan, 24th Feb, 17th Mar, 21st Apr, 12th May, 9th Jun, 30th Jun, 21st Jul



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.

Mayor of London - Free School Meal Funding 2023/24

Under the scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded schools are entitled to free school meals.

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.

