

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

w/c 01/09/25
w/c 22/09/25
w/c 13/10/25
w/c 10/11/25
w/c 01/12/25
w/c 05/01/26
w/c 26/01/26
w/c 23/02/26

Linguine with Pesto & Parmesan
Chicken Sausage with Braised Onions & Gravy served with Creamed Potatoes
Braised Cabbage with Roasted Carrots
Cheese & Biscuits

Carrot & Leek Sausage served with Baked Jacket Wedges & BBQ Relish
Chicken Fajita served with Baked Jacket Wedges
Sweetcorn & Garden Peas
Fresh Fruit Salad with Greek Yoghurt

Italian Style Herb & Tomato Pasta with Cheddar
Shepherd's Pie with Gravy
Fresh Broccoli with Swede
Dorset Apple Cake served with Custard Sauce

Oriental Style Noodles with Sweet Chili
Piri Piri Style Chicken served with Steamed Basmati Rice
Fine Green Beans with Roasted Parsnips
Orange & Apple Wedges

Falafel Patty served with Chips or New Potatoes
Breaded Fish Fillet served with Chips or New Potatoes
Baked Beans / Garden Peas
Strawberry Jelly served with Fresh Fruit Wedges

WEEK TWO

w/c 08/09/25
w/c 29/09/25
w/c 20/10/25
w/c 17/11/25
w/c 08/12/25
w/c 12/01/26
w/c 02/02/26

Vegetable Bolognese served with Pasta
Beef Bolognese served with Pasta
Braised Savoy Cabbage with Garden Peas
Wholemeal Peach Crumble served with Custard Sauce

Penne Arrabbiata with Cheddar
Steak Pie with Gravy served with Parsley New Potatoes
Fine Green Beans with Roasted Butternut Squash
Fresh Fruit Salad with Greek Yoghurt

Mixed Bean Ratatouille served with Steamed Basmati Rice
Spanish Style Chicken served with Steamed Basmati Rice
Braised Carrots with Sweetcorn
Cheese & Biscuits

Leek & Lentil Pie
Beef Lasagne served with Garlic Bread
Fresh Broccoli with Roasted Parsnips
Orange & Apple Wedges

Pizza Margherita served with Chips or New Potatoes
Fresh Salmon Fishcake served with Chips or New Potatoes
Baked Beans / Garden Peas
Flavoured Ice Cream served with Fresh Fruit

WEEK THREE

w/c 15/09/25
w/c 06/10/25
w/c 03/11/25
w/c 24/11/25
w/c 15/12/25
w/c 19/01/26
w/c 09/02/26

Pasta Neapolitan
Beef Keema served with Steamed Basmati Rice
Fine Green Beans with Braised Carrots
Cheese & Biscuits

Chickpea with Spinach & Butternut Squash served with New Potatoes
Meatballs in Herb & Tomato Sauce served with Spaghetti
Roasted Butternut Squash & Swede
Orange & Apple Wedges

Sauté Sweet Potato with Mixed Beans served with Steamed Basmati Rice
Bombay Chicken served with Steamed Basmati Rice
Braised Savoy Cabbage with Sweetcorn
Fresh Fruit Salad with Greek Yoghurt

Macaroni Cheese
Roast Turkey with Gravy served with Roast Potatoes
Fresh Vegetable Medley
Chocolate & Pear Sponge served with Chocolate Sauce

Cheese & Potato Pinwheel served with Chips or New Potatoes
Battered Fish Fillet served with Chips or New Potatoes
Baked Beans / Garden Peas
Vanilla Ice Cream served with Fresh Fruit

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



Look out for monthly featured ingredients.



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 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



We use responsibly sourced ingredients when available and in season.