

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Tomato, Basil & Mozzarella Pasta Bake Wheat, Milk Chicken Sausage Roll Wheat, Sulphites served with Oven Roasted Potato Wedges Braised Carrots with Sweetcorn Chocolate Traybake Wheat, Egg, Milk served with Chocolate Sauce Milk	Oriental Style Sweet & Sour Stir Fry served with Rice Bombay Chicken served with Rice Broccoli with Roasted Butternut Squash Cheese Milk & Crackers Wheat	Mexican Style Food Bar: Mexican Style Beef Wrap Wheat or Black-Eyed Bean & Vegetable Chilli served with Rice Mexican Style Roasted Vegetables Apple and Orange Wedges	Macaroni Cheese Wheat, Milk Chicken Casserole served with Creamed Potatoes Braised Savoy Cabbage with Carrots Parsnip & Apple Cake Wheat, Egg served with Custard Sauce Milk	Margherita Pizza Wheat, Milk served with Oven Chips & Tomato Ketchup or New Potatoes Fresh Salmon Fishcake Fish, Wheat Oven Chips & Tomato Ketchup or New Potatoes Garden Peas / Baked Beans Frozen Yoghurt Milk served with Fresh Fruit Wedges
	Red Pesto Style Pasta Wheat Cottage Pie Sweetcorn with Garden Peas Wholemeal Carrot Cake Wheat, Egg	Cornish Style Vegetable Pasty Wheat served with Garlic & Herb Roasted Potatoes Piri Piri Style Chicken served with Garlic & Herb Roasted Potatoes Braised Savoy Cabbage with Carrots Fresh Fruit Salad	World Food Asia: Vegetable Balti or Chana Chicken served with: Lemon Rice, Bombay Potato Salad, Tomato & Coriander Chutney Broccoli with Roasted Butternut Squash Cheese Milk & Crackers Wheat	Roasted Ratatouille Style Vegetables served with Creamed Potatoes Beef Lasagne Wheat, Milk served with Garlic Bread Wheat Braised Savoy Cabbage with Sweetcorn Berry Swirl Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Carrot & Chickpea Falafel served with Sweet Chilli Dip or Tomato Ketchup, Oven Chips or New Potatoes Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup or New Potatoes Garden Peas / Baked Beans Flavoured Ice Cream Milk served with Fresh Fruit Wedges
	Pasta Arrabbiata Wheat, Milk BBQ Chicken served with Baked Potato Wedges Roasted Carrots with Sweetcorn St Clements Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Carrot & Leek Sausages Wheat served with Creamed Potatoes & Baked Beans Baked Chicken Sausages Wheat, Sulphites served with Creamed Potatoes & Baked Beans Fine Green Beans with Roasted Butternut Squash Cheese Milk & Crackers Wheat	Italian Style Pasta Bar: Tomato & Oregano Sauce with Cheddar Milk or Beef Bolognese served with Penne or Fusilli Pasta Wheat Tomato & Herb Focaccia Wheat, Soybeans Broccoli with Roasted Parsnips Marbled Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Oriental Style Noodles with Sweet Chilli Wheat Spanish Style Chicken served with Rice Braised Savoy Cabbage with Carrots Strawberry Jelly with Fresh Fruit	Cheese & Onion Pinwheel Wheat, Milk served with Oven Chips & Tomato Ketchup or New Potatoes Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup or New Potatoes Garden Peas / Baked Beans Vanilla Ice Cream Milk With Fresh Fruit Salad

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Halal Choice • Jacket Potato with a Choice of Fillings • Salad Selection •
Homemade Wholemeal Bread • Fresh Milk • Fresh Fruit • Fruit Yoghurt •

WEEK ONE

w/c 01/09/26, 21/09/26, 12/10/26
09/11/26, 30/11/26,
04/01/27, 25/01/27

WEEK TWO

w/c 07/09/26, 28/09/26, 19/10/26
16/11/26, 07/12/26,
11/01/27

WEEK THREE

w/c 14/09/26, 05/10/26, 02/11/26
23/11/26, 14/12/26,
18/01/27, 08/02/27



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.

