

What's on the menu?

St James CofE Primary School

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Macaroni Cheese Wheat, Milk served with a Chef's Salad Sweet Potato Hotpot served with Rice VE Jacket Potato with Cheddar Cheese Milk Carrots / Green Beans Orange Traybake Wheat, Egg, Milk served with Custard Milk	Chicken and Vegetable Pie Wheat served with Oven Roasted Potato Oriental Style Sweet & Sour Stir Fry VE served with Rice Tomato Penne pasta Wheat Broccoli / Sweetcorn Mixed Berry & Apple Oat Bar Wheat, Oats	Smokey BBQ Style Beef Chilli Sulphites or Bean Chilli VE served with a Soft Taco & Rice Wheat Salsa, Lettuce, Cheese Milk Jacket potato with Baked Beans or Cheese Milk Sweetcorn / Baked Beans Maryland Cookie Wheat, Egg	Chicken Casserole served with Mashed Potatoes Tomato & Basil Pasta Bake with Mozzarella Wheat, Milk Green Beans / Roasted Butternut Squash Parsnip & Apple Cake Wheat, Egg served with Custard Milk	Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup or New Potatoes Pesto Style Topped Pizza Wheat, Milk served with Oven Chips & Tomato Ketchup Peas Jam Drop Cookie Wheat, Egg, Sulphites
	Vegetarian Cottage Pie VE Pesto Style Pasta Wheat Jacket potato with Cheddar Cheese Milk Broccoli / Sweetcorn Wholemeal Carrot Cake Wheat, Egg served with Custard Milk	Piri Piri Style Chicken Fillet served with Garlic & Herb Roasted Potatoes Cornish Style Vegetable Pasty VE Wheat served with Garlic & Herb Roasted Potatoes Pesto pasta Wheat, Milk Savoy Cabbage / Carrots Apple & Cinnamon Flapjack Wheat, Oats	Chana Chicken Curry Vegetable Balti VE served with: Lemon Rice, Bombay Potato Salad, Tomato & Coriander Chutney Naan Style Bread Wheat, Milk, Soybeans Jacket Potato with Baked Beans Or Cheese Milk Broccoli / Roasted Butternut Squash Indian Tea Shop Style Biscuit Wheat	BBQ Style Beef Pizza Wheat, Milk, Sulphites Pizza Margherita Wheat, Milk both served with Sweet Pepper Pasta Side Wheat Sweetcorn / Oven Roasted Courgettes Berry Swirl Sponge Wheat, Egg, Milk served with Custard Milk	Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup Cheese & Onion Turnover Wheat, Milk served with Oven Chips & Tomato Ketchup Peas Harrison Bear Shortbread Wheat
	Cheese & Chive Macaroni Bake Wheat, Milk Jacket Potato with Cheddar Cheese Milk & Coleslaw Egg Green beans / Sweetcorn St Clements Sponge Wheat, Egg, Milk served with Custard Milk	Chicken Sausages with Mashed Potatoes Chickpea & Herb Pattie VE served with & Mashed Potatoes Jacket potato with Baked Beans Or Cheese Milk Roasted Butternut Squash / Green Beans Maple Flavoured Oat Cookie Wheat, Oats served with Peach Puree	Beef Bolognese or Tomato & Oregano Sauce VE Milk served with Penne or Fusilli Pasta Wheat Jacket potato with Cheddar Cheese Milk Pasta Bar Salads Broccoli / Sweetcorn Strawberry Ice Cream Milk	Caribbean Style Chicken Curry served with Rice Chinese Style Vegetable Stir Fry served with Rice Pesto Pasta Wheat, Milk Savoy Cabbage / Carrots Wholemeal Shortbread Wheat	Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup Cheese & Leek Pinwheel Wheat, Milk served with Oven Chips & Tomato Ketchup Peas Strawberry Jelly

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • VE = Vegan

WEEK ONE

w/c 2nd Nov,
23rd Nov, 14th Dec, 4th Jan, 25th Jan, 15th Feb,
8th Mar.

WEEK TWO

w/c 9th Nov,
30th Nov, 11th Jan, 1st Feb,
15th Mar.

WEEK THREE

w/c, 16th Nov,
7th Dec, 18th Jan, 8th Feb, 1st Mar,
22nd Mar.



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



Chalkwell Hall Infant and Junior 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.

A Delicious Balanced Menu

Our approach is focused on seasonal, fresh, sustainably sourced food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry, wherever possible.

Our menus are created with local tastes and preferences in mind and offer a range of popular, full of flavour dishes to encourage balanced meal choices and to help children grow, learn and stay active.

Core menus are reviewed by our consultant nutritionist, who ensures that they are structured for young growing bodies, who need a variety of food, including protein (in both meat-based and vegetarian dishes), fruit and vegetables, carbohydrates, and dairy products, while limiting foods high in fat, salt and sugars. We follow the school food standards.

We will introduce further interest and excitement to 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)

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 for 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, 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.

