

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 17 Nov w/c 8 Dec w/c 12 Jan w/c 2 Feb	Mediterranean Roast Vegetable Pizza Margherita Pizza Cheese Baguette Flapjack	BBQ Style Chicken Crunchy Coleslaw served with Lemon & Herb Rice Red Pepper & Sweet Potato Pattie served with Lemon & Herb Rice Ham Baguette Portuguese Style Orange Cake & Custard	Cottage Pie Vegetarian Cottage Pie Tuna Mayonnaise Baguette Jelly with Fresh Fruit Wedges	Mexican Style Chicken Burrito served with Sweetcorn Salsa & Rice Mexican Style Vegetable Burrito served with Sweetcorn Salsa & Rice Sausage Baguette Marbled Shortbread with Fresh Fruit Wedges	Fish Finger & Chips with Tomato Ketchup Pizza Cheese & Tomato Pinwheel & Chips Fish Finger & Mayonnaise Baguette Berry Swirl Sponge Cake
WEEK TWO w/c 3 Nov w/c 24 Nov w/c 15 Dec w/c 19 Jan w/c 9 Feb	Macaroni Cheese served with Winter Style Salad Sweet Potato Stir served with Rice Cheese Wrap Chocolate Krispie Cake	Chicken Korma Tomato & Coriander Chutney & Pilau Rice Chickpea & Vegetable Pakora & Tomato & Coriander Chutney & Pilau Rice Chicken Mayonnaise Wrap Ice Cream Vanilla with Fresh Fruit Wedges	Roast Gammon with Roast Potatoes & Gravy Vegetables Wellington with Roast Potatoes Ham Wrap Marbled Sponge with Chocolate Sauce	Beef Bolognaise served with Penne Pasta Vegetarian Bolognaise served with Penne Pasta Tuna Wrap Lemon Drizzle Cake	Fish Finger & Chips with Tomato Ketchup Falafel Bites with Sweet Chilli Dip Sausage Wrap Vanilla Shortbread with Orange Wedges
WEEK THREE w/c 10 Nov w/c 1 Dec w/c 5 Jan w/c 26 Jan w/23 Feb	Pesto Style Pasta Italian Style Roasted Tomato & Herb Pasta Cheese Sandwich Chocolate Sponge with Chocolate Sauce	Baked Chicken Sausages served with Roast Potato Wedges Cheese & Baked Bean Slice with Roasted Potato Wedges Chicken Sausage Sandwich Jelly with Fresh Fruit Wedges	Beef Lasagne with Garlic Bread Roast Ratatouille Style Vegetables with Fusilli Pasta Ham & Tomato Sandwich Chocolate Tiffin	Chicken Pie with Mash Potato Vegetable Chinese Style Stir Fry with Egg Noodles Chicken & Sweetcorn Mayonnaise Sandwich Apple Crumble & Custard	Fish Finger & Chips with Tomato Ketchup Indian Style Tikka Style Chickpea & Potato Cakes with Apple Chutney Cheese Sandwich Wholemeal Lemon Shortbread with Fresh Fruit Wedges

Available daily: Homemade Bread, Seasonal Vegetables & Salad Bar, Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise, Selection of Fruit Yoghurt with Toppings & Fresh Fruit Platter



Look out for monthly featured ingredients.



The Pines 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)

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



We use responsibly sourced ingredients when available and in season.