

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 4 th Sept w/c 25 th Sept w/c 16 th Oct w/c 13 th Nov w/c 4 th Dec w/c 8 th Jan w/c 29 th Jan	Pasta Bolognese Linguine with Pesto and Parmesan Citrus Carrots / Fine Green Beans Fruit Flapjack	Chicken Balti Chickpea and Vegetable Tagine Steamed Basmati Rice Braised Savoy Cabbage / Sweetcorn Spanish Style Orange Cake	Beef Casserole Pasta Neapolitan Roast Potatoes Fresh Cauliflower / Garden Peas Chocolate and Pear Sponge with Chocolate Sauce	Szechuan Chicken Sauté Sweet Potato with Mixed Beans Sweet Chilli Noodles Roasted Butternut Squash / Parsnips Citrus Shortbread	Breaded Fish Fillet Sweetcorn and Squash Fritter Chunky Chips Baked Beans / Garden Peas Vanilla Ice Cream with Fruit
WEEK TWO w/c 11 th Sept w/c 2 nd Oct w/c 30 th Oct w/c 20 th Nov w/c 11 th Dec w/c 15 th Jan w/c 5 th Feb	Mexican Style Chilli Beef Penne Arrabiata Parsley Potatoes Braised Savoy Cabbage / Swede Carrot and Orange Cake	Spanish Style Chicken Mild Black-Eyed Bean and Vegetable Chilli Steamed Basmati Rice Citrus Carrots / Sweetcorn Chocolate Shortbread	Steak Pie with Gravy Macaroni Cheese Roast Potatoes Roasted Parsnips / Fine Green Beans Dorset Style Apple Cake with Custard Sauce	Chicken Fajita Cheddar and Red Onion Quiche New Potatoes in Garlic and Herbs Roasted Butternut Squash / Seasoned Carrots Pineapple Flapjack	Margherita Pizza Falafel Patty Chunky Chips Baked Beans / Garden Peas Ice Cream with Fruit
WEEK THREE w/c 18 th Sept w/c 9 th Oct w/c 6 th Nov w/c 27 th Nov w/c 18 th Dec w/c 22 nd Jan w/c 19 th Feb	Baked Chicken Sausages with Braised Onion Gravy Vegetable Lasagne Creamed Potatoes Braised Savoy Cabbage / Carrots Wholemeal Apple Crumble with Custard Sauce	Meatballs in Herb and Tomato Sauce Chickpea with Spinach and Butternut Squash Fusilli Pasta Fine Green Beans / Fresh Cauliflower Strawberry Jelly with Mandarins	Teriyaki Chicken Mixed Bean Ratatouille Spanish Style Potatoes Roasted Carrots / Parsnips Canadian Gingerbread with Vanilla Sauce	Beef Lasagne Spaghetti in Herb and Tomato Sauce with Cheddar Garlic Bread Fresh Broccoli / Butternut Squash American Style Cookie	Battered Fish Fillet Cheese and Potato Pinwheel Chunky Chips Baked Beans / Garden Peas Frozen Yoghurt with Peaches

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

Fairley House 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 (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 to 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 and latest job opportunities, please visit

www.harrisoncatering.co.uk



Nutritionist, Dr Juliet Gray,
advises us on our menus.



We use responsibly
sourced ingredients when
available and in season.

