

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE W/C 24/02/25 17/03/25 21/04/25 12/05/25 09/06/25 30/06/25 21/07/25	Caribbean Style Vegetable Curry served with Rice Beef Bolognese served with Penne Pasta Citrus Carrots with Sweetcorn Lemon Shortbread served with Fresh Fruit	Butternut Squash Frittata Baked Chicken Sausage with Gravy & Creamed Potatoes Braised Savoy Cabbage / Baked Beans Dorset Apple Cake served with Custard Sauce	Pasta Neapolitan Beef Hotpot Fresh Broccoli with Roasted Parsnips Chocolate and Pear Sponge served with Chocolate Sauce	Roast Ratatouille Style Vegetables served with Pilau Rice Chicken Madras served with Pilau Rice Carrots with Fine Green Beans Berry Swirl Sponge served with Custard Sauce	Falafel Patty served with Chips or New Potatoes Battered Fish Fillet served with Tomato Sauce & Chips or New Potatoes Garden Peas / Baked Beans Ice Cream served with Peaches
WEEK TWO W/C 03/03/25 24/03/25 28/04/25 19/05/25 16/06/25 07/07/25	Linguine with Pesto & Parmesan Beef Lasagne Braised Carrots & Garden Peas Citrus Sponge served with Custard Sauce	Oriental Stir Fry with Noodles Chicken Kabsa Braised Cabbage with Sweetcorn Oat & Raisin Cookie	Macaroni Cheese Roast Turkey with Gravy & Roast Potatoes Fresh Broccoli with Swede Chocolate Sponge served with Chocolate Sauce	Vegetable Lasagne Chicken with Tomato & Basil Sauce served with Rice Fine Green Beans with Roasted Butternut Squash Berry & Apple Flapjack	Wholemeal Cheddar & Red Onion Quiche served with Chips or New Potatoes Breaded Fish Fillet served with Tomato Sauce & Chips or New Potatoes Garden Peas / Baked Beans Frozen Yoghurt with Fresh Fruit Wedges
WEEK THREE W/C 10/03/25 31/03/25 05/05/25 02/06/25 23/06/25 14/07/24	Bean & Vegetable Pilaf Mexican Style Beef Wrap with Parsley New Potatoes Braised Savoy Cabbage with Broccoli Cheese & Biscuits	Pizza Margherita with Baked Potato Wedges Fresh Salmon Fishcake with Baked Potato Wedges Garden Peas with Sweetcorn Wholemeal Carrot Cake	Sauté Sweet Potato with Mixed Beans served with Rice Beef Meatballs in Tomato & Herb Sauce Fresh Vegetable Medley Chocolate & Cinnamon Pinwheel served with Orange Wedges	Vegetable Bolognese served with Penne Pasta Piri Piri Chicken served with Rice Fine Green Beans with Roasted Carrots Marbled Sponge served with Custard Sauce	Spanish Style Omelette served with Chips or New Potatoes Chicken Sausage in a Roll served with Tomato Sauce & Chips or New Potatoes Garden Peas / Baked Beans Ice Cream with Mandarins

Available daily: Selection of Sandwiches, Baguettes and Wraps. Jacket Potato with a Choice of Fillings. Salad Selection, Freshly Made Wholemeal Bread, Organic Milk, Fresh Fruit Platter, Fruit Yoghurt or Smoothie.



Look out for monthly featured ingredients.



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 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

