

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Macaroni Cheese (Wheat, Milk) with a Chef's Salad	Taco Tuesday (Soft Taco) (Wheat) Served with Smokey BBQ Style Beef (Sulphites) or Chilli Beans & Rice Salad bar as toppings	Chickpea and Herb No Meatballs in an Italian Style Tomato Sauce Served with Oven Baked Potato Wedges	Pasta Arrabbiata with Spinach (Wheat) Served with Tomato & Basil Style Focaccia (Wheat, Egg, Milk, Soybeans)	Sweetcorn and Pepper Pizza (Wheat, Milk) With Chips or New Potatoes
	Vegetable Biryani Served with Apple & Mint Chutney	Sweet Potato & Bean Turnover Costing	Chicken Sausage Roll with Gravy (Wheat, Sulphites) with Oven Baked Potato Wedges	Beef Cottage Pie	Salmon & Herb Fishcake (Fish) Served with Tomato Sauce & Chips Or New Potatoes
	Carrots / Green Beans	Sweetcorn/ Zesty Coleslaw	Carrots / Savoy Cabbage	Swede/ Peas	Baked Courgettes / Baked Beans
WEEK TWO	Steamed Chocolate Sponge (Wheat, Egg, Milk) Served with Chocolate Sauce (Milk)	Lemon Shortbread Served with Orange Wedges (Wheat) Or Cinnamon and Chocolate Gram Flour Shortbread Served with Orange Wedges	Jelly with Fresh Fruit Wedges	Apple Flapjack (Wheat) Served with Custard (Milk)	Orange Traybake (Wheat, Egg, Milk)
	Tomato & Basil Pasta (Wheat) Served with a Rainbow Ribbon Salad	Cheese & Leek Puff Pastry Pinwheel (Wheat) Served with New Potatoes	Sweet Potato and Bean Pattie With Seasoned Roast Baked Wedges  Served with a Roll (Wheat)	Potato & Vegetable Rosti Served with Roast Vegetables In a Lemon and Herb Dressing	Courgette and Carrot Pakora Served with Kachumber Salad & Chips or New Potatoes
	Jacket Potato with Cheese (Milk) & Baked Beans	Piri Piri Style Chicken Served with Rice	'Build Your Own' Beefburger Served in a Roll (Wheat) With Seasoned Oven Roast Wedges	Beef Bolognaise Served with Penne Pasta Wheat Or Rice With Garlic and Herb Style Focaccia (Wheat, Egg, Milk, Soybeans)	Battered Fish (Wheat, Fish) Served with Tomato Sauce & Chips Or New Potatoes
WEEK THREE	Butternut Squash / Broccoli	Carrots/ Peas	Salad Bar Style Toppings	Baked Courgettes and Tomatoes/Green Beans	Baked Beans / Peas
	Forest Fruit Flapjack (Wheat)	Red Velvet Sponge (Wheat, Egg, Milk) Custard (Milk)	Sweetcorn / Winter Coleslaw (Egg, Milk, Mustard)	Wholemeal Carrot Cake (Wheat, Egg) Served with Custard (Milk)	Chocolate Shortbread (Wheat) with Apple Wedges Or Lemon Gram Flour Shortbread with Apple Wedges
	Ice Cream (Milk) with Apple Compote				
WEEK THREE	Pizza Margherita (Wheat, Milk) With Garlic & Herb Pasta Side	Jacket Potato with Cheese (Milk) & Baked Beans	Carrot and Leek Sausages (Wheat) with a Smokey BBQ Style Relish & Oven Baked Wedges	Butternut and Chickpea Korma Served with Rice	Oven Baked Falafel Served with Red Onion Chutney & Chips or New Potatoes
	Sweet Chilli Stir Fry Served with Rice	Minced Beef & Vegetable Pie (Wheat) Served with Parsley New Potatoes	Chicken Sausages with a Smokey BBQ Style Relish & Oven Baked Potato Wedges	Beef, Tomato & Herb Pasta with Cheese Crumb Topping (Wheat, Milk)	Battered Fish (Wheat, Fish) Served with Tomato Sauce & Chips Or New Potatoes
	Sweetcorn/Roasted Root Vegetables	Savoy Cabbage / Carrots	Oven Baked Courgettes/Sweetcorn	Green Beans/ Carrots	Peas / Baked Beans
WEEK THREE	Berry Swirl Sponge (Wheat, Egg, Milk) with Custard (Milk)	Orange Shortbread (Wheat) Served with Orange Wedges Or Chocolate Gram Flour Shortbread Served with Orange Wedges	Marbled Sponge (Wheat, Egg, Milk) With Chocolate Sauce	Jelly with Peaches	Lemon Traybake (Wheat, Egg, Milk)

## Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit - Yogurt

WEEK ONE

WEEK TWO

WEEK THREE



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





# Harrison Catering Services

**HARRISON**  
food with thought

## London Borough of Wandsworth

### About Your Catering Service

We are delighted to be working in partnership with the London Borough of Wandsworth. 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, 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 organised 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. For more information, please contact our Catering Manager.

### 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.

### Mayor of London - Free School Meal Funding 2023/24

Under the scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded schools are entitled to free school meals.

### 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](http://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.



Our very own company  
nutritionist, Dr Juliet Gray,  
advises on our menus!



Look out for monthly featured ingredients.

