

What's on the menu?

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

Available daily

Please ask the catering manager for food allergen information

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

WEEK ONE

w/c 2nd Sep, 23rd Sep, 14th Oct, 11th Nov,
2nd Dec, 6th Jan, 27th Jan

WEEK TWO

w/c 9th Sep, 30th Sep, 28th Oct, 18th Nov,
9th Dec, 13th Jan, 03rd Feb

WEEK THREE

w/c 16th Sep, 7th Oct, 4th Nov, 25th Nov,
16th Dec, 20th Jan, 10th Feb



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



School

About Your Catering Service

We are delighted to be working in partnership with Pegasus Academy Trust.

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 (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.

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

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.

