

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Chicken in a Tomato & Basil Sauce or Tuscan Style Tomato & Bean Sauce served with Pasta Wheat or Rice served with Seasonal Vegetables	Jacket Potato with Cheddar Cheese Milk or Baked Beans served with Carrot & Cucumber Sticks	Vegetarian Bolognese served with Pasta Wheat or Rice & Garlic & Herb Bread Wheat, Soybeans served with a Green Salad	Chicken Jollof Style Rice or Vegetable Jollof Style Rice served with Seasonal Vegetables	Cheese & Chive Pinwheel Wheat, Milk served with Seasonal Vegetables or Jacket Potato with Baked Beans
WEEK TWO	Mild Beef Chilli & Rice or Tomato & Basil Pasta Wheat served with Seasonal Vegetables	Macaroni Cheese Milk or Sweet Potato Stir with Rice with a Chef's Salad	Jacket Potato with Sausage & Beans or Vegetarian Sausage Wheat & Beans served with Carrot & Cucumber Sticks	Sweet Chili Stir Fried Vegetables served with Egg Noodles Wheat, Egg or Rice served with Seasonal Vegetables	Italian Style Tomato Sauce served with Penne Pasta Wheat or Rice & a Crunchy Salad
WEEK THREE	Jacket Potato with Tuna Mayonnaise Milk, Fish, Egg or Baked Beans served with Carrot & Cucumber Sticks	Roast Ratatouille Style Vegetables served with Penne Pasta Wheat or Rice & a Chef's Salad	Coconut Chicken & Chickpea Curry or Vegetarian Korma served with Rice served with Seasonal Vegetables	Sweetcorn & Pepper Pizza Wheat, Milk served with New Potatoes or Jacket Potato with Baked Beans	Chicken Jambalaya or Pasta Arrabbiata Wheat served with Seasonal Vegetables

Available daily

Please ask the catering manager for food allergen information

Available Daily: Fruit Wedges

WEEK ONE

w/c 3rd Sept, 21st Sept, 12th Oct,
9th Nov, 30th Nov, 4th Jan, 25th Jan

WEEK TWO

w/c 7th Sept, 28th Sept, 19th Oct,
16th Nov, 7th Dec, 11th Jan, 1st Feb

WEEK THREE

w/c 14th Sept, 5th Oct, 2nd Nov,
23rd Nov, 14th Dec, 18th Jan, 8th Feb

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



Harrison Catering Services

Immanuel & St. Andrew C. E. Primary School – After School Club

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.

A Delicious Balanced Menu

Our approach is focused on seasonal, fresh, sustainably sourced food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry, wherever possible.

Our menus are created with local tastes and preferences in mind and offer a range of popular, full of flavour dishes to encourage balanced meal choices and to help children grow, learn and stay active.

Core menus are reviewed by our consultant nutritionist, who ensures that they are structured for young growing bodies, who need a variety of food, including protein (in both meat-based and vegetarian dishes), fruit and vegetables, carbohydrates, and dairy products, while limiting foods high in fat, salt and sugars. We follow the school food standards.

We will introduce further interest and excitement to 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 Meals for Key Stage 2

The Mayor of London's initiative continues to offer a free school meal to all pupils in Key Stage 2, regardless of income.

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 more in-depth knowledge about Harrison Catering, recipe inspiration, health and wellbeing, our how-to-videos, charitable activities 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.



Look out for monthly featured ingredients.

