

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b> w/c 4 <sup>th</sup> Sept w/c 25 <sup>th</sup> Sept w/c 30 <sup>th</sup> Oct w/c 20 <sup>th</sup> Nov w/c 11 <sup>th</sup> Dec w/c 15 <sup>th</sup> Jan w/c 5 <sup>th</sup> Feb	Pasta Bolognese  Linguine with Pesto and Parmesan  Citrus Carrots / Fine Green Beans  Fruit Flapjack	Chicken Balti  Chickpea and Vegetable Tagine  Baguette with Ham Tuna or Cheddar  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	Cajun Chicken  Sauté Sweet Potato with Mixed Beans  Baguette Chicken Tuna or Cheddar  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
<b>WEEK TWO</b> w/c 11 <sup>th</sup> Sept w/c 2 <sup>nd</sup> Oct w/c 6 <sup>th</sup> Nov w/c 27 <sup>th</sup> Nov w/c 18 <sup>th</sup> Dec w/c 22 <sup>nd</sup> Jan w/c 19 <sup>th</sup> Feb	Beef A La Mode  Penne Arrabiata  New Potatoes in Garlic and Herbs  Braised Savoy Cabbage / Swede  Carrot & Orange Cake	Spanish Style Chicken  Spinach and Potato Bake  Baguette with Sausage Tuna or Cheddar  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 Kabsa  Spaghetti in Herb and Tomato Sauce with Cheddar Baguette with Ham Tuna or Cheddar  Roasted Butternut Squash / Seasoned Carrots  Pineapple Flapjack	Margherita Pizza  Falafel Patty  Chunky Chips  Baked Beans / Garden Peas  Ice Cream with Fruit
<b>WEEK THREE</b> w/c 18 <sup>th</sup> Sept w/c 9 <sup>th</sup> Oct w/c 13 <sup>th</sup> Nov w/c 4 <sup>th</sup> Dec w/c 8 <sup>th</sup> Jan w/c 29 <sup>th</sup> Jan w/c 26 <sup>th</sup> 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 with Pasta  Chickpea with Spinach and Butternut Squash Baguette with Sausage Tuna or Cheddar  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  Linguine in Herb and Tomato with Fresh Salmon Baguette with Chicken Tuna or 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

## Southborough Primary 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 for 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](http://www.harrisoncatering.co.uk)



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



We use responsibly  
sourced ingredients when  
available and in season.

