

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 4 March w/c 25 March w/c 29 April w/c 20 May w/c 17 June w/c 8 July	Beef Keema Pasta Neapolitan Steamed Basmati Rice Citrus Carrots with Fine Green Beans Fruit Flapjack served with Custard Sauce	Cajun Chicken Mixed Bean Ratatouille Baguette with Chicken, Tuna or Cheddar New Potatoes with Garlic & Herbs Braised Savoy Cabbage with Sweetcorn Carrot Cake	Roast Gammon with Gravy Macaroni Cheese Roast Potatoes Fresh Cauliflower with Garden Peas Chocolate & Pear Sponge served with Chocolate Sauce	Chicken Kabsa Oriental Noodles with Sweet Chilli Baguette with Ham, Tuna or Cheddar Roasted Butternut Squash & Braised Carrots Cheese & Biscuits	Breaded Fish Fillet Cheese & Potato Pinwheel Chunky Chips Baked Beans Garden Peas Vanilla Ice Cream with Fruit
WEEK TWO w/c 11 March w/c 15 April w/c 6 May w/c 3 June w/c 24 June w/c 15 July	Beef Bolognaise Vegetable Bolognaise Pasta Braised Savoy Cabbage with Swede Wholemeal Peach Crumble served with Custard Sauce	Chicken Fajita Leek & Lentil Pie Baguette with Sausage, Tuna or Cheddar Baked Jacket Wedges Fresh Broccoli with Braised Carrots Citrus Shortbread	Roast Turkey with Gravy Penne Arrabbiata Roasted Butternut Squash with Fine Green Beans Chocolate Sponge served with Chocolate Sauce	BBQ Chicken Aubergine Chick Pea & Potato Balti Baguette with Ham, Tuna or Cheddar Steamed Basmati Rice Fresh Carrots with Sweetcorn Sweet Potato Cake	Homemade Sausage Roll Pizza Margherita Chunky Chips Baked Beans Garden Peas Frozen Yoghurt with Peaches
WEEK THREE w/c 18 March w/c 22 April w/c 13 May w/c 10 June w/c 1 July w/c 22 July	Bombay Chicken Chick Pea with Spinach & Butternut Squash Steamed Basmati Rice Braised Savoy Cabbage with Roasted Carrots Wholemeal Lemon Sponge served with Custard Sauce	Beef Lasagne Spaghetti in Herb & Tomato Sauce with Parmesan Baguette with Chicken, Tuna or Cheddar Garlic Bread Fresh Cauliflower with Fine Green Beans Chocolate & Parsnip Cake	Baked Chicken Sausages with Yorkshire pudding & Gravy Cheddar & Red Onion Quiche Roast Potatoes Roasted Carrots with Garden Peas Strawberry Jelly with Mandarins	Balsamic Beef Linguine with Herb & Tomato with Fresh Salmon Baguette with Ham, Tuna or Cheddar New Potatoes in Garlic & Herbs Roasted Butternut Squash & Sweetcorn Wholemeal Banana Sponge served with Custard Sauce	Panini Choice with Cheddar or Tuna Mayonnaise Falafel Patty Chunky Chips Baked Beans Garden Peas Flavoured Ice Cream

Available daily: Jacket Potato with a Choice of Fillings. Freshly Baked Wholemeal Bread. Salad Selection. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie



Look out for monthly featured ingredients.



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 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, charitable activities and latest job opportunities, please visit www.harrisoncatering.co.uk



We use responsibly sourced ingredients when available and in season.

