

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 4 th Sept w/c 25 th Sept w/c 16 th Oct w/c 6 th Nov w/c 27 th Nov w/c 18 th Dec	Margherita Pizza or Sweetcorn & Pepper Pizza with Rainbow Ribbon Salad Indian Style Vegetable Biriyani with Chickpea Dhal Coleslaw / Peas Berry Swirl Sponge with Custard	Cottage Pie with Caramelised Onion & Thyme Gravy Tomato & Basil Pasta with Cheese & Garlic & Herb Bread Savoy Cabbage / Carrots Chocolate Shortbread with Orange Wedges	Roast Turkey with Roast New Potatoes & Gravy Vegetable Pattie with Roast Potatoes & Gravy Green Beans / Courgettes with Roast Tomatoes Oaty Apple Crumble with Custard	Beef Penne Pasta & Cheese with Garlic & Herb Bread Caribbean Style Vegetable & Plantain Curry with Rice Broccoli / Herb Roasted Butternut Squash Strawberry Jelly with Fresh Fruit Wedges	Battered Fish & Chips with Tomato Sauce Cornish Style Vegetable Pasty & Chips with Tomato Sauce Peas / Baked Beans Pineapple & Lime Cake with Custard
WEEK TWO w/c 11 th Sept w/c 2 nd Oct w/c 23 rd Oct w/c 13 th Nov w/c 4 th Dec	Tomato Pesto Style Pasta with Cheese Sweet Potato Curry Stir with Rice Glazed Carrots / Green Beans Marbled Sponge Cake with Custard	Salmon & Lemon Fishcake with Potato Wedges Macaroni Cheese with Garlic Bread Broccoli / Roasted Butternut Squash Wholemeal Lemon Shortbread with Fruit Wedges	Chicken Tikka Masala with Pilau Rice & Naan Style Bread Baked Onion Bhaji with Red Bean Dhal, Pilau Rice & Naan Style Bread Spiced Cauliflower / Peas Carrot & Orange Cake with Custard	Beef Bolognese with Fusilli Pasta & Tomato & Herb Bread Wholemeal Cheddar Cheese & Spinach Quiche with Herby Potatoes Vegetable Medley Ice Cream with Fresh Fruit Wedges	Battered Fish with Chips & Tomato Sauce Carrot & Chickpea Falafel in a Pitta with Chips & Tomato Sauce Peas / Baked Beans Apple & Berry Oat Bar with Custard
WEEK THREE w/c 18 th Sept w/c 9 th Oct w/c 30 th Oct w/c 20 th Nov w/c 11 th Dec	Italian Style Tomato & Herb Pasta with Cheese Topping Oriental Style Stir Fried Vegetables with Rice Herb Roasted Butternut Squash / Peas Parsnip & Apple Sponge Cake with Custard	BBQ Style Chicken with Oven Roasted Potato Wedges & Fruity Coleslaw Roasted Red Pepper & Herb Jambalaya Broccoli / Carrots Oatmeal Cookie	Chilli Beef Taco with Cheese, Salsa & Mexican Style Rice Bean Chilli Taco with Cheese, Salsa & Mexican Style Rice Garlic Green Beans / Sweetcorn Chocolate Sponge Cake with Chocolate Sauce	Pork or Chicken Sausages with Mashed Potato & Gravy Vegan Sausages with Mashed Potato & Gravy Thyme Roasted Carrots / Savoy Cabbage Apple Flapjack	Breaded Fish Fingers & Chips with Tomato Sauce Vegetable Empanada with Chips & Tomato Sauce Peas / Baked Beans Pear & Chocolate Crumble with Custard

Available daily: Freshly Baked Bread, Jacket Potato with a Choice of Fillings, Salad Selection, Fresh Fruit Salad, Yoghurt



Look out for monthly featured ingredients.



Braywick Court 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



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



We use responsibly
sourced ingredients when
available and in season.

