

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 15 April w/c 6 May w/c 27 May w/c 17 June w/c 8 July	Tomato & Basil Pasta with Chefs' Salad & Cheese Indian Style Veg Biryani served with Tomato, Cucumber & Mint Salad Sweetcorn & Green Beans Orange & Lemon Sponge Cake & Custard	Creole Style Spiced Chicken with Vegetable Rice Chickpea & Vegetable Chow Mein Style Noodles Garlic Greens & Carrots Jelly with Watermelon Wedge	Pork or Chicken Sausages with Oven Baked Potato Wedges & Coleslaw Pork or Chicken Sausages with Oven Baked Potato Wedges & Coleslaw BBQ Style Baked Beans & Broccoli Wholemeal Lemon Shortbread with Fresh Fruit Wedges	Beef Bolognaise with Penne Pasta Tuscan Style Tomato & Bean Sauce with Penne Pasta Roast Courgettes & Carrots Chocolate Marble Cake & Chocolate Custard	Battered Fish Fillet with Chips & Tomato Sauce Chickpea & Herb Pattie in Tortilla with Chips & Tomato Sauce Peas & Baked Beans Ice Cream with Sliced Fruit
WEEK TWO w/c 22 April w/c 13 May w/c 3 June w/c 24 June w/c 15 July	Macaroni Cheese Japanese Style Vegetable Curry with Rice Roast Butternut Squash & Peas Pineapple & Orange Sponge Cake & Custard	Sweet Chilli Chicken with Rice Lentil & Mixed Pepper Lasagne Broccoli & Sweetcorn Ice Cream & Fresh Fruit Wedges	Roast Pork or Halal Chicken Thigh with Roast Potatoes & Gravy Spring Vegetable Cottage Pie & Gravy Carrots & Green Beans Chocolate Sponge Cake & Chocolate Sauce	Minced Beef Keema Curry with Pilau Rice Italian Style Tomato & Herb Sauce with Penne Pasta Sweetcorn & Cabbage Mixed Berry Oat Bar	Battered Fish Fillet with Chips & Tomato Sauce Bubble & Squeak with Tomato Sauce Peas & Baked Beans Jelly with Fresh Fruit Wedges
WEEK THREE w/c 29 April w/c 20 May w/c 10 June w/c 1 July w/c 22 July	Margherita Pizza & Potato Wedges Pesto Style Pasta with Mediterranean Style Salad Sweetcorn with Peppers & Broccoli Ice Cream with Fresh Fruit Wedges	BBQ Style Diced Chicken with Rice Butternut Squash Frittata with Potato Wedges Carrots & Green Beans Wholemeal Carrot Cake & Custard	Garlic & Herb Roast Chicken Drumstick with Roast Potatoes Chickpea & Vegetable Korma with Basmati Rice Cabbage & Sweetcorn Jelly with Fruit Wedges	Mexican Style Beef Wrap with Salsa & Spicy Rice Chilli Bean Fajita with Salsa & Spicy Rice Roast Courgettes & Carrots Apple Sponge Cake & Custard	Breaded Fish Fillet or Salmon Fish Cake with Chips & Tomato Sauce Indian Style Tikka Potato Cake with Apple & Mint Chutney Peas & Baked Beans Chocolate Shortbread with Fruit Wedges

Available daily: Jacket Potato with a Choice of Fillings • Freshly Made Bread • Salad Selection • Fresh Fruit Platter • 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 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

