

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b> w/c 02/03/26 w/c 23/03/26 w/c 27/04/26 w/c 18/05/26 w/c 15/06/26 w/c 06/07/26	Oriental Noodles with Sweet Chilli  Baked Chicken Sausages with Braised Onions & Gravy served with Creamed Potatoes  Braised Carrots with Fine Green Beans  Chocolate Sponge served with Chocolate Sauce	Indian Style Biryani  Chicken Kabsa  Baguette Selection from Cheddar, Tuna Mayo or Ham  Sweetcorn with Garden Peas  Strawberry Jelly served with Peach Compote	Italian Style Tomato & Herb Sauce served with Penne Pasta  Mexican Style Beef Wrap served with Baked Potato Wedges  Roasted Butternut Squash with Savoy Cabbage  Carrot & Orange Cake	Macaroni Cheese  Cajun Chicken served with Steamed Basmati Rice  Baguette Selection from Cheddar, Tuna Mayo or Chicken Mayo  Fresh Broccoli with Carrots  Citrus Shortbread	Pizza Margherita served with Tomato Sauce & Chips or New Potatoes  Fresh Salmon Fishcake served with Tomato Sauce & Chips or New Potatoes  Garden Peas / Baked Beans  Flavoured Ice Cream served with Fresh Fruit Wedges
<b>WEEK TWO</b> w/c 09/03/26 w/c 13/04/26 w/c 05/05/26 w/c 01/06/26 w/c 22/06/26 w/c 13/07/26	Vegetable Bolognese served with Pasta  Beef Bolognese served with Pasta  Braised Carrots with Garden Peas  Sultana Sponge served with Custard Sauce	Bean & Vegetable Chilli served with Steamed Basmati Rice  Spanish Style Chicken served with Steamed Basmati Rice  Baguette Selection from Cheddar, Tuna Mayo or Sausage  Fresh Vegetable Medley  Oat & Raisin Cookie	Cheddar & Red Onion Quiche served with Parsley New Potatoes  Beef Lasagne served with Garlic Bread  Roasted Parsnips with Fine Green Beans  Chocolate & Pear Sponge served with Chocolate Sauce	Spanish Tortilla served with New Potatoes in Garlic & Herbs  Oriental Style Sweet Chilli Chicken served with Steamed Basmati Rice  Baguette Selection from Cheddar, Tuna Mayo or Ham  Braised Savoy Cabbage with Sweetcorn  Cheese & Crackers	Falafel Patty served with Tomato Sauce & Chips or New Potatoes  Breaded Fish Fillet served with Tomato Sauce & Chips or New Potatoes  Garden Peas / Baked Beans  Frozen Yoghurt served with Fresh Fruit Wedges
<b>WEEK THREE</b> w/c 16/03/26 w/c 20/04/26 w/c 11/05/26 w/c 08/06/26 w/c 29/06/26 w/c 20/07/26	Carrot & Leek Sausages served with Seasoned Wedges  Chicken & Sweetcorn Pizza served with Seasoned Wedges  Baked Beans / Roasted Butternut Squash  Citrus Sponge served with Custard	Spinach & Potato Bake  Meatballs with Tomato & Herb Sauce served with Spaghetti  Baguette Selection from Cheddar, Tuna Mayo or Ham  Fine Green Beans with Carrots  Fruit Flapjack	Vegetable Lasagne served with Garlic Bread  Bombay Chicken served with served with Steamed Basmati Rice  Roasted Parsnips with Broccoli  Chocolate & Cinnamon Pinwheel	Linguine with Pesto & Cheddar Cheese  Steak Pie served with Seasoned Roast Potatoes & Gravy  Baguette Selection from Cheddar, Tuna Mayo or Chicken Mayo  Braised Cabbage with Roasted Carrots  Wholemeal Shortbread served with Fresh Fruit Wedges	Cheese & Potato Pinwheel served with Chips or New Potatoes  Battered Fish Fillet served with Tomato Sauce & Chips or New Potatoes  Garden Peas / Baked Beans  Vanilla Ice Cream served with Berry Apple Compote

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



Look out for monthly featured ingredients.



## Poverest 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 (UFSM) 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 Meal for Key Stage 2

The Mayor of London initiative, offers a free school meal to all pupils in Key Stage 2, regardless of income. This is for 2 academic years from September 2023.

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



We use responsibly sourced ingredients when available and in season.