

What's on the menu?

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Tomato, Basil & Mozzarella Pasta Bake
Wheat, Milk

Chicken Sausage Roll
Wheat, Sulphites
served with Oven Roasted Potato Wedges

Braised Carrots with Sweetcorn

Chocolate Traybake
Wheat, Egg, Milk
served with Chocolate Sauce
Milk

Oriental Style Sweet & Sour Stir Fry
served with Rice

Bombay Chicken
served with Rice

Freshly Baked Baguettes
Wheat
with a Choice of
Ham
Tuna Mayo
Fish, Milk
Cheddar Cheese
Milk

Broccoli with Roasted Butternut Squash

Mixed Berry & Apple Oat Bar
Wheat, Oats

A Taste of Mexico:

Mexican Style Beef Wrap
Wheat
or Black-Eyed Bean & Vegetable Chilli
served with Rice

Mexican Style Roasted Vegetables

Chocolate & Cinnamon Cookie
Wheat, Egg

Macaroni Cheese
Wheat, Milk

Chicken Casserole
served with Creamed Potatoes

Freshly Baked Baguettes
Wheat
with a Choice of
Sausage
Wheat, Sulphites
Tuna Mayo
Fish, Milk
Cheddar Cheese
Milk

Braised Savoy Cabbage with Carrots

Parsnip & Apple Cake
Wheat, Egg
served with Custard Sauce
Milk

Margherita Pizza
Wheat, Milk
served with Oven Chips & Tomato Ketchup
or New Potatoes

Fresh Salmon Fishcake
Fish, Wheat
Oven Chips & Tomato Ketchup
or New Potatoes

Garden Peas / Baked Beans

Frozen Yoghurt
Milk
served with Fresh Fruit Wedges

WEEK TWO

Red Pesto Style Pasta
Wheat

Cottage Pie

Sweetcorn with Garden Peas

Wholemeal Carrot Cake
Wheat, Egg

Cornish Style Vegetable Pasty
Wheat
served with Garlic & Herb Roasted Potatoes

Piri Piri Style Chicken
served with Garlic & Herb Roasted Potatoes

Freshly Baked Baguettes
Wheat
with a Choice of
Chicken Mayo
Milk
Tuna Mayo
Fish, Milk
Cheddar Cheese
Milk

Braised Savoy Cabbage with Carrots

Apple & Cinnamon Flapjack
Wheat, Oats

A Taste of India:

Vegetable Balti
or Chana Chicken

served with: Lemon Rice, Bombay Potato
Salad, Tomato & Coriander Chutney

Broccoli with Roasted Butternut Squash

Harrison Bear Chocolate Shortbread
Wheat

Roasted Ratatouille Style Vegetables
served with Creamed Potatoes

Beef Lasagne
Wheat, Milk
served with Garlic Bread
Wheat

Freshly Baked Baguettes
Wheat
with a Choice of
Sausage
Wheat Sulphites
Tuna Mayo
Fish, Milk
Cheddar Cheese
Milk

Braised Savoy Cabbage with Sweetcorn

Berry Swirl Sponge
Wheat, Egg, Milk
served with Custard
Milk

Carrot & Chickpea Falafel
served with Sweet Chilli Dip or Tomato
Ketchup, Oven Chips
or New Potatoes

Battered Fish
Wheat, Fish
served with Oven Chips & Tomato Ketchup
or New Potatoes

Garden Peas / Baked Beans

Flavoured Ice Cream
Milk
served with Fresh Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Halal Choice • Jacket Potato with a Choice of Fillings • Salad Selection •
Homemade Wholemeal Bread • Fresh Milk • Fresh Fruit • Fruit Yoghurt •

WEEK ONE

w/c 01/09/26, 21/09/26, 12/10/26
09/11/26, 30/11/26,
04/01/27, 25/01/27

WEEK TWO

w/c 07/09/26, 28/09/26, 19/10/26
16/11/26, 07/12/26,
11/01/27

WEEK THREE

w/c 14/09/26, 05/10/26, 02/11/26
23/11/26, 14/12/26,
18/01/27, 08/02/27



Please see page 2 regarding
allergen information provided
on the menu.



Harrison Catering Services

HARRISON
food with thought

Pasta Arrabbiata Wheat, Milk BBQ Chicken served with Baked Potato Wedges Roasted Carrots with Sweetcorn St Clements Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Baked Chicken Sausages Wheat, Sulphites served with Creamed Potatoes & Baked Beans Carrot & Leek Sausages Wheat served with Creamed Potatoes & Baked Beans Freshly Baked Baguettes Wheat with a Choice of Ham Tuna Mayo Fish, Milk Cheddar Cheese Milk Fine Green Beans with Roasted Butternut Squash Maple Flavoured Oat Cookie Wheat, Oats served with Peach Puree	A Taste of Italy: Tomato & Oregano Sauce with Cheddar Cheese Milk or Beef Bolognese served with Penne or Fusilli Pasta Wheat Tomato & Herb Focaccia Wheat, Soybeans Broccoli with Roasted Parsnips Marbled Sponge Wheat, Egg, Milk served with Custard Sauce Milk	Oriental Style Noodles with Sweet Chilli Wheat Spanish Style Chicken served with Rice Freshly Baked Baguettes Wheat with a Choice of Chicken Mayo Milk Tuna Mayo Fish, Milk Cheddar Cheese Milk Braised Savoy Cabbage with Carrots Strawberry Jelly with Fresh Fruit	Cheese & Onion Pinwheel Wheat, Milk served with Oven Chips & Tomato Ketchup or New Potatoes Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup or New Potatoes Garden Peas / Baked Beans Vanilla Ice Cream Milk with Italian Style Lemon Cake Bite Wheat, Egg, Milk
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Red = Allergen

- All food is freshly prepared on site each day and if any of the 14 common food allergens present, they are listed in red against each menu item and are intended as a guide to help with the choice of meal. For operational reasons it may be necessary to alter a recipe at short notice and therefore **your child or the member of school staff who presents your child at the counter must check each time before being served with the food.**
- The Company handles many of the 14 common food allergens in our busy kitchens and so therefore cannot guarantee that our food is 100% free from specific food allergens
- There are foods not on the list of 14 common food allergens which can cause allergic reactions in a small number of people and if your child has such an allergy, **they or school member must check each time before being served with the food.**

Our allergen process is written to protect the welfare of the children.



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.

A Delicious Balanced Menu

Our approach is focused on seasonal, fresh, sustainably sourced food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry, wherever possible.

Our menus are created with local tastes and preferences in mind and offer a range of popular, full of flavour dishes to encourage balanced meal choices and to help children grow, learn and stay active.

Core menus are reviewed by our consultant nutritionist, who ensures that they are structured for young growing bodies, who need a variety of food, including protein (in both meat-based and vegetarian dishes), fruit and vegetables, carbohydrates, and dairy products, while limiting foods high in fat, salt and sugars. We follow the school food standards.

We will introduce further interest and excitement to 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) 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 Meals for Key Stage 2

The Mayor of London's initiative continues to offer a free school meal to all pupils in Key Stage 2, regardless of income.

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 more in-depth knowledge about Harrison Catering, recipe inspiration, health and wellbeing, our how-to-videos, charitable activities and latest job opportunities, please visit

www.harrisoncatering.co.uk

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