

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 with Baked Potato Wedges Indian Style Vegetable Biryani with Chickpea Dhal & Chef's Salad Green Beans / Sweetcorn Berry Swirl Sponge Cake with Custard	Cottage Pie with Caramelised Onion & Thyme Gravy Wholemeal Cheddar Cheese & Spinach Quiche with Herby Potatoes Savoy Cabbage / Carrots Chocolate Shortbread with Orange Wedges	Jerk Style Chicken Drumstick with Rice & Peas Caribbean Style Vegetable & Plain Curry with Rice & Peas Broccoli / Crunchy Coleslaw Oaty Apple Crumble with Custard	Beef Penne Pasta with Garlic & Herb Bread Cheese, Tomato & Basil Penne Pasta with Garlic & Herb Bread Sweetcorn / Herb Roasted Butternut Squash Strawberry Vegetarian Jelly with Fresh Fruit Wedges	Battered Fish & Chips with Tomato Sauce Quorn Nuggets & 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	Macaroni Cheese with Tomato & Basil Bread Sweet Potato Curry Stir with Spicy Vegetable Rice Glazed Carrots / Green Beans Marbled Sponge Cake with Custard	Piri Piri Chicken with Jollof Rice Pepper & Sweet Potato Patty with Sweetcorn Rice & Piri Piri Dressing Peas / Roasted Butternut Squash Wholemeal Lemon Shortbread with Fresh Fruit Wedges	Mild Beef Chilli with Soft Tortilla, Rice & Salsa Vegetable & Bean Chilli with Soft Tortilla, Rice & Salsa Green Beans / Savoy Cabbage Carrot & Orange Cake with Custard	Chicken Sausages with Mashed Potato & Onion & Thyme Gravy Vegetarian Sausages with Mashed Potato & Onion & Thyme Gravy Carrots / Sweetcorn Vanilla Ice Cream with Fresh Fruit Wedges	Battered Fish with Chips & Tomato Sauce Carrot & Chickpea Falafel in a Pitta with Chips & Tomato Relish 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 Garlic & Herb Bread Japanese Style Sweet Potato & Chickpea Curry with Savoury Rice Roasted Butternut Squash / Peas Parsnip & Apple Sponge Cake with Custard	BBQ Style Chicken with Jacket Wedges & Fruity Coleslaw Roast Red Pepper & Vegetable Jambalaya with Fruity Coleslaw Broccoli / Carrots Oatmeal Cookie with Orange Wedges	Chicken Tikka Masala with Pilau Rice Baked Onion Bhaji with Red Bean Dhal & Pilau Rice Spiced Roasted Cauliflower / Garden Peas Chocolate Sponge Cake with Chocolate Sauce	Mexican Style Salmon Burrito with Tomato & Coriander Salsa Pesto Style Pasta with Mediterranean Style Salad with Croutons Mexican Style Sweetcorn / Garlic Green Beans Fresh Fruit & Yoghurt Bar	Battered Fish & Chips with Tomato Sauce Vegetarian Bean Burger & Chips with 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.



Whitehall Park 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.

