

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 19 Feb, w/c 11 March, w/c 1 Apr, w/c 22 Apr, w/c 13 May, w/c 3 June, w/c 24 June, w/c 15 July	Tomato & Basil Pasta with Chefs' Salad & Cheese Indian Style Biryani with Tomato, Cucumber & Mint Salad Sweetcorn/Green Beans Orange & Lemon Sponge Cake with Custard	Creole Style Chicken with Vegetable Rice Chickpea & Vegetable Chow Mein Style Noodles Garlic Greens/Carrots Jelly with Watermelon Slices	Chicken Sausages with Jacket Potato Wedges & Coleslaw Vegetarian Sausages with Jacket Potato Wedges & Coleslaw BBQ Style Baked Beans/Broccoli Wholemeal Lemon Shortbread with Fruit Slices	Beef Bolognese with Penne Pasta Tuscan Style Tomato & Bean Sauce with Penne Pasta Roast Courgettes/Carrots Chocolate Marble Cake & Custard	Battered Fish Fillet with Tomato Sauce & Chips Chickpea & Herb Pattie in Tortilla Wrap, Crisp Salad & Chips Peas/Baked Beans Strawberry Ice Cream with Seasonal Fruit Slices
WEEK TWO w/c 26 Feb, w/c 18 March, w/c 8 April, w/c 29 April, w/c 20 May, w/c 10 June, w/c 1 July	Macaroni Cheese Vegetable & Bean Chilli with Rice Butternut Squash/Peas Pineapple & Orange Cake & Custard	Chicken Curry & Pilau Rice Lentil & Mixed Pepper Lasagne & Potato Wedges Broccoli/Sweetcorn Vanilla Ice Cream with Fresh Fruit Slices	Roast Turkey with Roast New Potatoes & Gravy Spring Vegetable Cottage Pie with Gravy Carrots/Green Beans Chocolate Sponge Cake with Chocolate Sauce	Beef Bolognese with Penne Pasta Italian Tomato & Herb Sauce with Penne Pasta Paprika Swirl Bread Mixed Berry Oat Bar	Battered Fish Fillet with Tomato Sauce & Chips Quorn Nuggets with Tomato Sauce & Chips Peas/Baked Beans Jelly with Fruit Wedges
WEEK THREE w/c 4 March, w/c 25 March, w/c 15 April, w/c 6 May, w/c 27 May, w/c 17 June, w/c 8 July	Margherita Pizza with Potato Wedges Pesto Style Pasta with Mediterranean Style Salad Sweetcorn with Peppers/Broccoli Ice Cream with Fruit Slices	BBQ Style Chicken with Baked Potato Wedges Sweet Potato & Red Pepper Pattie with Baked Potato Wedges & BBQ Sauce Carrots/Green Beans Carrot Cake with Custard	Chicken Tikka Masala with Pilau Rice Chickpea & Vegetable Korma with Pilau Rice Broccoli/Sweetcorn Jelly with Fruit Wedges	Beef Chilli in Soft Tortilla with Salsa & Mexican Style Rice Chilli Bean in Soft Tortilla with Salsa & Mexican Style Rice Baked Courgettes/Carrots Apple Sponge Cake with Custard	Breaded Fish Fillet or Salmon Fish Cake with Chips & Tomato Sauce Cheese & Spinach Quiche with Chips & Tomato Sauce Cheese & Spinach Quiche with Chips & Tomato Sauce Chocolate Shortbread & Orange Wedges

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



Look out for monthly featured ingredients.



Harrison Catering Services

Whitehall Park 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 (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

