

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Macaroni Cheese
Wheat, Milk
with a Chef's Salad

Vegetable Biryani
Served with Apple & Mint Chutney

Carrots / Green Beans

Steamed Chocolate Sponge
Wheat, Egg, Milk
Served with Chocolate Sauce
Milk

Taco Tuesday (Soft Taco)
Wheat
Served with Smokey BBQ Style Beef
Sulphites
or Chilli Beans
& Rice

Salad Bar Style Toppings

Sweet Potato & Bean Turnover

Sweetcorn
Zesty Coleslaw
Egg, Milk, Mustard

Lemon Shortbread
Wheat
or Cinnamon & Chocolate Gram Flour Shortbread
Both Served with Orange Wedges

Chicken Sausage Roll with Gravy
Wheat, Sulphites
with Oven Baked Potato Wedges

Chickpea & Herb No Meatballs
Served in an Italian Style Tomato Sauce
with Oven Baked Potato Wedges

Carrots / Savoy Cabbage

Jelly with Fresh Fruit Wedges

Beef Cottage Pie

Pasta Arrabbiata with Spinach
Wheat
Served with Tomato & Basil Style Focaccia
Wheat, Egg, Milk, Soybeans

Swede / Peas

Apple Flapjack
Wheat
Served with Custard
Milk

Battered Fish
Wheat, Fish

or Salmon & Herb Fishcake
Fish

Both served with Tomato Sauce
& Chips or New Potatoes

Butternut Squash Frittata
Eggs, Milk
with Chips
or New Potatoes

Baked Courgettes / Baked Beans

Orange Traybake
Wheat, Egg, Milk

WEEK TWO

Tomato & Basil Pasta
Wheat
Served with a Rainbow Ribbon Salad

Jacket Potato
with Cheese
Milk
& Baked Beans

Butter Squash / Broccoli

Forest Fruit Flapjack
Wheat

Piri Piri Style Chicken
Served with Rice

Cheese & Leek Puff Pastry Pinwheel
Wheat, Milk
Served with New Potatoes

Carrots / Peas

Red Velvet Sponge
Wheat, Egg, Milk
Served with Custard
Milk

"Build Your Own" Beefburger
Served in a Roll
Wheat, Celery, Sulphites
with Seasoned Oven Roast Potato Wedges

Sweet Potato & Bean Pattie
with Seasoned Oven Roast Potato Wedges
Served with a Roll
Wheat

Salad Bar Style Toppings

Sweetcorn
Winter Coleslaw
Egg, Milk, Mustard

Ice Cream
Milk
with Apple Compote

Beef Bolognaise
Served with Penne Pasta
Wheat
or Rice
with Garlic & Herb Style Focaccia
Wheat, Egg, Milk, Soybeans

Roasted Root Vegetable Cottage Pie

Baked Courgettes & Tomatoes / Green Beans

Wholemeal Carrot Cake
Wheat, Egg
Served with Custard
Milk

Battered Fish
Wheat, Fish
Served with Tomato Sauce & Chips
or New Potatoes

Courgette & Carrot Pakora
Served with Kachumber Salad
& Chips
or New Potatoes

Baked Beans / Peas

Chocolate Shortbread
Wheat
with Apple Wedges
or Lemon Gram Flour Shortbread
with Apple Wedges

WEEK THREE

Pizza Margherita
Wheat, Milk
with Garlic & Herb Pasta Side
Wheat

Sweet Chilli Stir Fry
Served with Rice

Sweetcorn / Roasted Root Vegetables

Berry Swirl Sponge
Wheat, Egg, Milk
with Custard
Milk

Minced Beef & Vegetable Pie
Wheat
Served with Parsley New Potatoes

Jacket Potato
with Cheese
Milk
& Baked Beans

Savoy Cabbage / Carrots

Orange Shortbread
Wheat
or Chocolate Gram Flour Shortbread
Both Served with Orange Wedges

Chicken Sausages
with a Smokey BBQ Style Relish
& Oven Baked Potato Wedges

Carrot & Leek Sausages
Wheat
with a Smokey BBQ Style Relish
& Oven Baked Potato Wedges

Oven Baked Courgettes / Sweetcorn

Marbled Sponge
Wheat, Egg, Milk
with Chocolate Sauce
Milk

Beef, Tomato & Herb Pasta
with a Cheese Crumb Topping
Wheat, Milk

Butternut & Chickpea Korma
Served with Rice

Green Beans / Carrots

Jelly with Peaches

Battered Fish
Wheat, Fish
Served with Tomato Sauce & Chips
or New Potatoes

Oven Baked Falafel
Served with Red Onion Chutney
& Chips
or New Potatoes

Peas / Baked Beans

Lemon Traybake
Wheat, Egg, Milk

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

WEEK ONE

W/C 4th Nov, 25th Nov, 16th Dec, 20th
Jan, 10th Feb, 10th Mar, 31st Mar

WEEK TWO

W/C 11th Nov, 2nd Dec, 6th Jan, 27th
Jan, 24th Feb, 17th Mar

WEEK THREE

W/C 18th Nov, 9th Dec, 13th Jan,
3rd Feb, 3rd Mar, 24th Mar



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



Churchfields 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 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) 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

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.

