

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix)</p> <p>Beef Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)</p> <p>Carrots / Sweetcorn & Peppers</p> <p>Ice Cream Milk with Watermelon Wedges</p>	<p>Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix)</p> <p>Chicken Sausage Roll Wheat, Sulphites served with Mashed Potatoes</p> <p>Savoy Cabbage / Baked Beans</p> <p>Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce Milk</p>	<p>Italian Style Tomato & Herb Pasta (Wholewheat / White Mix) Wheat served with Cheese Milk & a Chef's Salad</p> <p>Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa</p> <p>Broccoli / Butternut Squash</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Jacket Potato with Cheese Milk Baked Beans or Vegetable Chilli</p> <p>Chicken Korma with Pilau Rice (Wholegrain / White Mix)</p> <p>Carrots / Green Beans</p> <p>Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Mexican Style Vegetable & Bean Burrito Wheat served with Tomato Sauce & Chips or New Potatoes</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Lemon Shortbread Wheat or Chocolate Gram Flour Shortbread</p> <p>Both served with Fresh Fruit Wedges</p>
WEEK TWO	<p>Jacket Potato with Cheese Milk Baked Beans or Tuna in a Lemon Dressing Fish</p> <p>Texan Style Beef Wrap with Sweetcorn Salsa Wheat with Rice (Wholegrain / White Mix)</p> <p>Broccoli / Chef's Salad</p> <p>Citrus Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Chinese Style Vegetable Stir Fry served with Noodles Wheat, Egg</p> <p>Chicken Meatballs in a Smoky BBQ Style Sauce Sulphites served with Oven Baked Potato Wedges</p> <p>Carrots / Sweetcorn</p> <p>Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread</p> <p>Both served with Fresh Fruit Wedges</p>	<p>Macaroni Cheese Wheat, Milk with a Rainbow Ribbon Salad</p> <p>Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix)</p> <p>Green Beans / Roasted Butternut Squash</p> <p>Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix)</p> <p>Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)</p> <p>Carrots / Oven Roasted Courgettes</p> <p>Berry & Apple Flapjack Wheat, Oats</p>	<p>Spanish Style Omelette Egg, Milk served with Chips or New Potatoes</p> <p>Salmon Fishcakes with Cheddar & Chive Sauce Wheat, Milk, Fish</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Vegetable Jollof Rice</p> <p>Chicken Sausages in a Roll Wheat or Carrot & Leek Sausages in a Roll Wheat with Seasoned Potato Wedges</p> <p>Baked Beans / Broccoli</p> <p>Wholemeal Carrot Cake Wheat, Egg with Custard Milk</p>	<p>Jacket Potato with Cheese Milk Baked Beans or Minced Beef Ragou</p> <p>Sweet Potato Stir served with Rice (Wholegrain / White Mix)</p> <p>Oven Roasted Courgettes / Vegetable Medley</p> <p>Chocolate & Cinnamon Pinwheel Wheat or Orange Gram Flour Shortbread</p> <p>Both served with Orange Wedges</p>	<p>Margherita Pizza Wheat, Milk or Garden Vegetable Pizza Wheat, Milk with Tomato Pasta Side Wheat</p> <p>Pesto Style Pasta Wheat</p> <p>Sweetcorn / Broccoli</p> <p>Strawberry Mousse Milk with Fresh Fruit Wedges</p>	<p>Vegetable Bolognaise served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)</p> <p>Sweet Chilli Chicken with Rice (Wholegrain / White Mix)</p> <p>Green Beans / Carrots</p> <p>Marbled Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Alfredo Style Sweet Pepper & Spinach Pasta Wheat, Milk</p> <p>Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Ice Cream Milk with Fresh Fruit Wedges</p>

Available daily

Please ask the catering manager for food allergen information

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

WEEK ONE

WC 21st Apr,
12th May, 9th Jun, 30th Jun, 21st July

WEEK TWO

WC 28th Apr,
19th May, 16th Jun, 7th July

WEEK THREE

WC 5th May,
2nd Jun, 23rd Jun, 14th July



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.

