

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Caribbean Style Vegetable Curry served with Rice  Beef Bolognese served with Penne Pasta <b>Wheat</b>	Butternut Squash Frittata <b>Egg, Milk</b>  Selection of Baguettes with Ham Tuna Mayo <b>Egg, Milk</b> Cheddar Cheese <b>Milk</b> Baked Chicken Sausage <b>Sulphites</b> & Gravy served with Creamed Potatoes	Pasta Neapolitan <b>Wheat, Milk</b>  Beef Hotpot	Roast Ratatouille Style Vegetables served with Pilau Rice  Selection of Baguettes with Chicken <b>Egg, Milk</b> Tuna Mayo <b>Egg, Milk</b> Cheddar Cheese <b>Milk</b> Chicken Madras served with Pilau Rice	Falafel Patty served with Chips or New Potatoes  Battered Fish Fillet <b>Fish, Wheat</b> served with Tomato Sauce & Chips or New Potatoes
	Citrus Carrots with Sweetcorn  Lemon Shortbread <b>Wheat</b> served with Fresh Fruit	Braised Savoy Cabbage / Baked Beans  Dorset Apple Cake <b>Egg, Milk, Wheat</b> served with Custard Sauce <b>Milk</b>	Fresh Broccoli with Roasted Parsnips  Strawberry Jelly with Fresh Fruit Wedges	Carrots with Fine Green Beans  Berry Swirl Sponge <b>Egg, Milk, Wheat</b> served with Custard Sauce <b>Milk</b>	Garden Peas / Baked Beans  Ice Cream <b>Milk</b> served with Peaches
	Linguine <b>Wheat</b> with Pesto & Parmesan <b>Milk</b>  Beef Lasagne <b>Wheat, Milk</b>	Oriental Stir Fry with Noodles <b>Wheat, Egg</b>  Selection of Baguettes with Sausage <b>Sulphites</b> Tuna Mayo <b>Egg, Milk</b> Cheddar Cheese <b>Milk</b> Chicken Kabsa	Macaroni Cheese <b>Wheat, Milk</b>  Roast Gammon & Gravy served with Roast Potatoes	Vegetable Lasagne <b>Wheat, Milk</b>  Selection of Baguettes with Ham Tuna Mayo <b>Egg, Milk</b> Cheddar Cheese <b>Milk</b>  Chicken with Tomato & Basil Sauce served with Rice	Wholemeal Cheddar & Red Onion Quiche <b>Wheat, Egg, Milk</b> served with Chips or New Potatoes  Breaded Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce & Chips or New Potatoes
WEEK TWO	Braised Carrots & Garden Peas  Citrus Sponge <b>Egg, Milk, Wheat</b> served with Custard Sauce <b>Milk</b>	Braised Cabbage with Sweetcorn Oat & Raisin Cookie  <b>Wheat, Oats</b>	Fresh Broccoli with Swede  Chocolate Sponge <b>Wheat, Egg, Milk</b> served with Chocolate Sauce <b>Milk</b>	Fine Green Beans with Roasted Butternut Squash  Berry & Apple Flapjack <b>Wheat (Oats)</b>	Garden Peas / Baked Beans  Frozen Yoghurt <b>Milk</b> with Fresh Fruit Wedges

## Available daily

Please ask the catering manager for food allergen information

Halal Choice. Jacket Potato with a Choice of Fillings. Salad Selection. Freshly Made Wholemeal Bread. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie.

### WEEK ONE

w/c 24/02/25, 17/03/25, 21/04/25,  
12/05/25, 09/06/25, 30/06/25, 21/07/25

### WEEK TWO

w/c 03/03/25, 24/03/25, 28/04/25,  
19/05/25, 16/06/25, 07/07/25

### WEEK THREE

w/c 10/03/25, 31/03/25, 05/05/25,  
02/06/25, 23/06/25, 14/07/25



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



# Harrison Catering Services

WEEK  
THREE

Bean & Vegetable Pilaf

Mexican Style Beef Wrap  
**Wheat**  
with Parsley New Potatoes

Braised Savoy Cabbage with Broccoli

Cheese  
**Milk**  
& Biscuits  
**Wheat**

Pizza Margherita  
**Wheat, Milk**  
with Baked Potato Wedges

Selection of Baguettes with Sausage  
**Sulphites**  
Tuna Mayo  
**Egg, Milk**  
Cheddar Cheese  
**Milk**

Fresh Salmon Fishcake  
**Wheat, Fish**  
with Baked Potato Wedges

Garden Peas with Sweetcorn

Chocolate & Cinnamon Pinwheel  
**Wheat**  
served with Orange Wedges

Sauté Sweet Potato with Mixed Beans  
served with Rice

Beef Meatballs in Tomato & Herb Sauce  
served with Spaghetti  
**Wheat**

Fresh Vegetable Medley

Wholemeal Carrot Cake  
**Wheat, Eggs**

Vegetable Bolognese  
served with Penne Pasta  
**Wheat**

Selection of Baguettes with Ham  
Tuna Mayo  
**Egg, Milk**  
Cheddar Cheese  
**Milk**

Piri Piri Chicken served with Rice

Fine Green Beans with Roasted Carrots

Marbled Sponge  
**Wheat, Egg, Milk**  
served with Custard Sauce  
**Milk**

Spanish Style Omelette served with Chips  
or New Potatoes

Chicken Sausage  
**Sulphites**  
in a Roll  
**Wheat**  
served with Tomato Sauce & Chips  
or New Potatoes

Garden Peas / Baked Beans

Ice Cream  
**Milk**  
with Mandarins

## 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.



## Southborough 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](http://www.harrisoncatering.co.uk)

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