

# What's on the menu?

**HARRISON**  
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b> 19th February, 11th March, 1st April, 22nd April, 13th May, 3rd June, 24th June, 15th July	Tomato & Basil Pasta with Chef's Salad & Cheese  Indian Style Vegetable Biryani with Tomato, Cucumber & Mint Salad  Orange & Lemon Sponge Cake with Custard	Creole Style Chicken with Vegetable Rice  Chickpea & Vegetable Chow Mein  Jelly with Watermelon Wedge	Oven Baked Chicken Sausages with Smoky Potato Wedges & Coleslaw  Vegetarian Sausages with Smoky Potato Wedges & Coleslaw  Wholemeal Lemon Shortbread with Fresh Fruit Wedges	Beef Bolognaise served with Penne Pasta or Rice  Tuscan Style Tomato & Bean Sauce served with Penne Pasta  Chocolate Marble Cake with Chocolate Sauce	Battered Fish Fillet with Tomato Sauce & Chips  Chickpea & Herb Pattie in Tortilla Wrap with Sweet Chilli & Chips  Ice Cream with Sliced Seasonal Fruit
<b>WEEK TWO</b> 26th February, 18th March, 8th April, 29th April, 20th May, 10th June, 3rd July	Macaroni Cheese  Roasted Butternut Squash / Peas  Pineapple & Orange Sponge & Custard	Sweet Chilli Chicken with Rice  Lentil & Mixed Pepper Lasagne  Ice Cream with Fresh Fruit Wedges	Roast Chicken Drumstick with Roast Potatoes & Gravy  Spring Vegetable Cottage Pie with Roast Potatoes & Gravy  Chocolate Sponge with Chocolate Sauce	Minced Beef Keema with Pilau Rice  Italian Style Tomato & Herb Sauce with Penne Pasta or Rice  Mixed Berry Oat Bar	Battered Fish Fillet with Tomato Sauce & Chips  Bubble & Squeak Patties with Tomato Sauce & Chips  Jelly with Fresh Fruit Wedges
<b>WEEK THREE</b> 4th March, 25th March, 15th April, 6th May, 27th May, 17th June, 8th July	Sweet Potato, Tomato & Bean Stir (Curry) with Rice  Pesto Style Pasta served with a Mediterranean Style Salad  Ice Cream with Fresh Fruit Wedges	BBQ Style Diced Chicken with Oven Roast Potato Wedges  Butternut Squash Frittata with Oven Roast Potato Wedges  Carrot Cake with Custard	Pizza Margherita / Red Pepper Pizza with Crushed New Potatoes  Chickpea & Vegetable Korma served with Rice  Jelly with Fresh Fruit Wedges	Braised Beef & Macaroni Bake  Chilli Bean Fajita with Sweetcorn Salsa & Mexican Style Rice  Apple Sponge with Custard	Breaded Fish Fillet or Salmon & Lemon Fishcakes with Chips & Ketchup  Indian Style Tikka Potato Cakes with Apple Chutney & Chips  Chocolate Shortbread with Fresh Fruit Wedges

**Available daily:** Freshly Baked Bread, Seasonal Vegetables, Jacket Potatoes with various fillings, Salad Selection, Fresh Fruit Platter, Fruit Yoghurt



Look out for monthly featured ingredients.



## Kilburn Grange 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)

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



Nutritionist, Dr Juliet Gray,  
advises us on our menus.



We use responsibly  
sourced ingredients when  
available and in season.

