

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Jacket Potato served with Cheddar Cheese Milk or Baked Beans Italian Style Tomato & Herb Sauce served with Penne Pasta Wheat Carrots / Green Beans Chocolate Sponge Wheat, Egg, Milk served with Chocolate Sauce Milk	Chicken Sausage Roll Wheat, Sulphites served with Oven Baked Potato Wedges Indian Style Biryani Broccoli / Baked Beans Raspberry Jelly served with Peach Compote	Pizza Margherita Wheat, Milk or Beef & Sweet Pepper Pizza Wheat, Milk with Garlic & Herb Pasta Side Wheat Sweet Chilli Stir Fried Vegetables served with Rice Oven Baked Courgettes / Sweetcorn Carrot & Orange Traybake Wheat, Egg	Texan BBQ Style Chicken Wrap Wheat, Sulphites served with Sweetcorn Rice Chickpea & Herb No Meatballs with Tomato & Herb Sauce served with Sweetcorn Rice Broccoli / Carrots Berry Swirl Sponge Wheat, Egg, Milk served with Custard Milk	Courgette & Carrot Pakora served with Tomato Sauce & Chips or New Potatoes Battered Fish Fillet Wheat, Fish served with Tomato Sauce & Chips or New Potatoes Peas / Baked Beans Chocolate Shortbread Wheat or Orange Gram Flour Shortbread both served with Fresh Fruit Wedges
	Macaroni Cheese Wheat, Milk served with a Rainbow Ribbon Salad Jacket Potato served with Baked Beans & Veggie Balls Broccoli / Sweetcorn Jam Sponge Wheat, Egg, Milk served with Custard Milk	Roast Chicken Fillet served with Roast Potatoes Spinach, Sweet Pepper & Cheddar Slice Wheat, Milk served with Roast Potatoes Carrots / Savoy Cabbage Strawberry Ice Cream Milk served with Pineapple Compote	Mexican Style Beef Chilli served with a Soft Taco Wheat & Sweetcorn Rice Jacket Potato served with Cheddar Cheese Milk & Baked Beans Roast Butternut Squash / Peas Marbled Sponge Wheat, Egg, Milk served with Chocolate Sauce Milk	Oriental Style Sweet Chilli Chicken with Beans served with Rice Caribbean Style Vegetable Curry served with Rice Vegetable Medley Lemon Drizzle Traybake Wheat, Egg, Milk	Oven Baked Falafel Bites served with Tomato Sauce & Chips or New Potatoes Breaded Fish Fingers Wheat, Fish served with Tomato Sauce & Chips or New Potatoes Peas / Baked Beans Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread both served with Fresh Fruit Wedges
	Pizza Margherita Wheat, Milk served with Sweet Pepper Pasta Side Wheat Jacket Potato served with Vegetable Balti Broccoli / Butternut Squash Citrus Sponge Wheat, Egg, Milk served with Custard Milk	Chicken Meatballs with BBQ Baked Beans Sulphites served with Oven Baked Potato Wedges Pesto Style Pasta Wheat with Garlic & Herb Breadstick Wheat, Soybeans Green Beans / Carrots Assorted Jellies served with Watermelon Wedge	Beef Bolognese or Vegetable Bolognese served with Penne Pasta Wheat or Rice Jacket Potato served with served with Cheddar Cheese Milk & Coleslaw Egg Sweetcorn / Broccoli Cinnamon Swirl Traybake Wheat, Egg, Milk	Chicken & Chickpea Coconut Curry served with Pilau Rice Carrot & Leek Sausages Wheat with Herbed Potatoes Courgettes / Carrots Vanilla Ice Cream Milk served with Berry Apple Compote	Sweet Potato & Bean Pattie served with Chips or New Potatoes Battered Fish Fillet Wheat, Fish or Salmon Fishcake Melt Wheat, Milk, Fish served with Tomato Sauce & Chips or New Potatoes Peas / Baked Beans Wholemeal Shortbread Wheat or Chocolate Gram Flour Shortbread both served with Fresh Fruit Wedges
WEEK TWO	WEEK THREE				

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 23 Feb, 16 March, 20 April,
11 May, 8 June, 29 June

WEEK TWO

w/c 2 March, 23 March, 27 April,
18 May, 15 June, 6 July

WEEK THREE

w/c 9 March, 13 April, 5 May,
1 June, 22 June, 13 July



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



Hitherfield 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.

