What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE W/c 1 Sept w/c 22 Sept w/c 13 Oct w/c 3 Nov w/c24 Nov w/c 15 Dec	Butternut Squash, Spinach & Lentil Lasagne with Garlic & Herb Bread Indian Style Vegetable & Chickpea Biryani Carrots & Peas Apple Crumble & Custard	Piri Piri Diced Chicken with Sweetcorn Rice Sweet Potato & Red Pepper Pattie with Sweetcorn Rice Savoy Cabbage / Green Beans Chocolate Shortbread with Orange Wedges	Chicken Sausages with Potato Wedges & Gravy Vegetable Sausages with Potato Wedges & Gravy Glazed Carrots / Courgettes with Roast Tomatoes Berry Swirl Sponge Cake & Custard	Beef Penne Pasta with Cheese Tomato & Herb Penne Pasta with Cheesy Topping Broccoli / Herb Roasted Butternut Squash Strawberry Jelly with Fresh Fruit Slices	Battered Fish & Chips with Tomato Sauce Cornish Style Vegetable Pasty with Chips & Tomato Sauce Peas / Baked Beans Carrot Cake with Custard
WEEK TWO w/c 8 Sept w/c 29 Sept w/c 20 Oct w/c 10 Nov w/c 1 Dec	Italian Style Tomato & Basil Pasta with Cheese Sweet Potato & Chickpea Korma with Rice Glazed Carrots / Green Beans Marbled Sponge Cake & Custard	Chicken, Tomato & Basil Pasta Bake Macaroni Cheese with Garlic Bread Broccoli / Sweetcorn Wholemeal Lemon Shortbread with Fruit Wedges	Chicken Tikka Masala with Pilau Rice & Naan Style Bread Vegetable Pakora with Red Bean Dhal, Pilau Rice & Naan Style Bread Spiced Cauliflower / Peas Carrot & Orange Cake with Custard	Cottage Pie with Thyme Gravy Wholemeal Cheddar Cheese & Spinach Quiche with Herby New Potatoes Vegetable Medley Ice Cream with Fresh Fruit Wedges	Chicken Nuggets & Chips with Tomato Sauce Quorn Nuggets with Chips & Tomato Sauce Peas / Baked Beans Apple Flapjack with Custard
WEEK THREE w/c 15 Sept w/c 6 Oct w/c 27 Oct w/c 27 Oct w/c 17 Nov w/c 8 Dec	Margherita Pizza with Coleslaw & Potato Wedges Oriental Style Stir Fried Vegetables with Rice Herb Roasted Butternut Squash / Peas Forest Fruits Flapjack with Custard	BBQ Style Chicken with Oven Roasted Potato Wedges & Fruity Coleslaw Roast Red Pepper & Herb Jambalaya Broccoli / Roasted Plantain Oatmeal Cookie with Fruit Wedges	Chilli Beef Soft Taco with Cheese & Salsa & Mexican Style Rice Bean Chilli Soft Taco with Cheese & Salsa & Mexican Style Rice Garlic Green Beans / Sweetcorn Chocolate Sponge Cake with Chocolate Sauce	Beef Meatballs in Italian Style Tomato & Herb Sauce Moroccan Style Vegetarian Tagine with Warm Couscous Thyme Roasted Carrots / Savoy Cabbage Jelly with Fresh Fruit Wedges	Breaded Fish with Chips & Tomato Sauce Veggie Fingers with Chips & Tomato Sauce Peas / Baked Beans Pear & Chocolate Crumble with Custard

Available daily: Freshly Prepared Salad Selection, Vegetables of the Day, Jacket Potato with Various Fillings, Fresh Fruit Platter & Yoghurt

Look out for monthly featured ingredients.

Try something NEW!

Harrison Catering Services

Halley House School

HARRISON
food with thought

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 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

We use responsibly sourced ingredients when available and in season.