

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 19th Feb, 11th March, 15th April, 6th May, 3rd June, 24th June, 15th July.	Tomato & Basil Pasta with Chefs Salad & Cheese Indian Style Vegetable Biryani with a Tomato, Cucumber & Mint Salad Sweetcorn & Green Beans Orange & Lemon Sponge with Custard	Creole Style Chicken with Vegetable Rice Chickpea & Vegetable Chow Mein Peas & Carrots Jelly with Fruit Wedges	Oven Baked Pork/Chicken Sausage with Smoky Oven Potato Wedges Vegetarian Moussaka with Smoky Oven Potato Wedges BBQ Style Baked Beans & Broccoli Lemon Shortbread Biscuits with Fruit Wedges	Beef Bolognaise with Penne Pasta Tuscan Style Tomato & Bean Sauce served with Penne Pasta Carrots & Roasted Courgettes Chocolate Marble Cake with Chocolate Sauce	Battered Fish with Chips & Tomato Sauce Chickpea & Herb Pattie in a Tortilla Wrap with Chips & Sweet Sauce Peas & Baked Beans Ice Cream with Sliced Fruit
WEEK TWO w/c 26th Feb, 18th March, 22nd April, 13th May, 10th June, 1st July, 22nd July.	Macaroni Cheese Vegetable Stir Fry with Vegetable Chilli Roasted Butternut Squash & Peas Pineapple & Orange Sponge	Sweet Chilli Chicken with Rice Lentil & Mixed Pepper Lasagne Broccoli & Sweetcorn Ice Cream with Fresh Fruit	Roast Turkey with Roast Potatoes & Gravy Spring Vegetable Cottage Pie with Gravy Carrot & Green Beans Chocolate Sponge with Chocolate Sauce	Minced Beef Keema with Pilau Rice Italian Style Tomato & Herb Sauce with Penne Pasta Sweetcorn & Cabbage Mixed Berry Oat Bar	Battered Fish Fillet with Chips & Tomato Sauce Bubble & Squeak with Tomato Sauce Sweetcorn / Roasted Courgettes Jelly with Fruit Wedges
WEEK THREE w/c 4th March, 25th March, 29th April, 20th May, 17th June, 8th July.	Pesto Pasta with Mediterranean Salad Sweet Potato Tomato & Bean Stir Fry Sweetcorn & Peppers & Broccoli Ice Cream with Fruit Wedges	BBQ Style Chicken with Oven Roasted Potato Wedges Butternut Squash Frittata with Oven Roasted Potato Wedges Green Beans & Carrots Wholemeal Carrot Cake with Custard	Pizza Margherita Chickpea & Vegetable Korma served with Rice Broccoli & Sweetcorn Jelly with Fresh Fruit Wedges	Braised Beef & Macaroni Bake Chilli Bean Fajita with Sweetcorn Salsa & Mexican Style Rice Oven Baked Courgettes & Carrots Apple Sponge with Custard	Fish Fingers with Chips & Tomato Sauce Indian Style Tikka Potato Cakes with Apple & Mint Chutney Peas / Baked Beans Chocolate Shortbread with Fresh Fruit Wedges

Available daily: Freshly Baked Bread, Vegetables of the Day, Jacket Potatoes with Various Fillings, Freshly Prepared Salad Selection, Yoghurt & Fruit Wedges



Look out for monthly featured ingredients.



Deer Park 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 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, charitable activities and latest job opportunities, please visit www.harrisoncatering.co.uk



We use responsibly sourced ingredients when available and in season.

