

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Sweet Potato Stir served with Rice Macaroni Cheese Wheat, Milk Carrots	Jacket Potato with Cheddar Cheese Milk & Kidney Beans Savoury Minced Beef with Mashed Potatoes Broccoli	Smokey BBQ Style Beef Chilli with Rice Sulphites Bean Chilli with Rice served with Pitta Fingers Wheat Carrots	Tomato, Basil & Mozzarella Pasta Wheat, Milk Chicken Casserole with Mashed Potatoes Butternut Squash	Caribbean Style Vegetable, Chickpea & Plantain Curry with Rice Jacket Potato with Cheddar Cheese Milk & Kidney Beans Broccoli
WEEK TWO w/c ?? w/c ?? w/c ??	Red Pesto Style Pasta Wheat Vegetarian Cottage Pie Broccoli	Piri Piri Style Chicken with Mashed Potatoes Jacket Potato with Cheddar Cheese Milk & Kidney Beans Carrots	Chana Chicken with Rice or Vegetable Balti with Rice Butternut Squash	Root Vegetable Casserole with Mashed Potatoes Savoury Minced Beef with Mashed Potatoes Broccoli	Tomato, Basil & Mozzarella Pasta Wheat, Milk Butternut Squash, Spinach & Chickpea Curry with Rice Carrots
WEEK THREE w/c ?? w/c ?? w/c ??	Cheese & Chive Macaroni Wheat, Milk Caribbean Style Chicken Curry with Rice Carrots	Chicken Casserole with Mashed Potatoes Root Vegetable Casserole with Mashed Potatoes Butternut Squash	Tomato, Oregano & Mozzarella Pasta Wheat, Milk or Beef Bolognese with Pasta Wheat Broccoli	Jacket Potato with Cheddar Cheese Milk & Kidney Beans Chinese Style Vegetable Stir Fry Served with Rice Carrots	Chickpea, Broccoli & Cheese Pasta Wheat, Milk Vegetarian Cottage Pie Butternut Squash

Available daily

Please ask the catering manager for food allergen information

Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

WEEK ONE

w/c 3rd Sept, 21st Sept, 12th Oct,
9th Nov, 30th Nov, 4th Jan, 25th Jan

WEEK TWO

w/c 7th Sept, 28th Sept, 19th Oct,
16th Nov, 7th Dec, 11th Jan, 1st Feb

WEEK THREE

w/c 14th Sept, 5th Oct, 2nd Nov, 23rd
Nov, 14th Dec, 18th Jan, 8th Feb



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



Harrison Catering Services

Immanuel & St. Andrew C. E. Primary School – Nursery Menu

About Your Catering Service

We are delighted to be working in partnership with your school/nursery. 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.

A Delicious Balanced Menu

Our approach is focused on seasonal, fresh, sustainably sourced food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry, wherever possible.

Our menus are created with local tastes and preferences in mind and offer a range of popular, full of flavour dishes to encourage balanced meal choices and to help children grow, learn and stay active.

Core menus are reviewed by our consultant nutritionist, who ensures that they are structured for young growing bodies, who need a variety of food, including protein (in both meat-based and vegetarian dishes), fruit and vegetables, carbohydrates, and dairy products, while limiting foods high in fat, salt and sugars. We follow the school food standards and the DFE's Early Years Foundation Stage nutrition guidance.

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. We have provided detailed guidance documents and training for our teams to enable them to implement the EYFS guidelines in your nursery setting to meet the guidelines for nursery children.

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 more in-depth knowledge about Harrison Catering, recipe inspiration, health and wellbeing, 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.

