

What's on the menu?

HARRISON
food with thought

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

w/c 4 Mar
w/c 25 Mar
w/c 29 April
w/c 20 May
w/c 17 June
w/c 8 July

Vegetable Lasagne
Pasta Neapolitan

Citrus Carrots with Fine Green Beans

Fruit Flapjack served with Custard Sauce

Cajun Chicken
Mixed Bean Ratatouille

New Potatoes in Garlic & Herbs
Braised Savoy Cabbage with Sweetcorn

Carrot Cake

Roast Turkey with Gravy
Macaroni Cheese

Roast Potatoes
Fresh Cauliflower with Garden Peas

Chocolate & Pear Sponge served with Custard Sauce

Chicken Kabsa
Spinach & Potato Bake

Roasted Butternut Squash & Braised Carrots

Cheese & Biscuits

Breaded Fish Fillet
Cheese & Potato Pinwheel

Chunky Chips
Baked Beans
Garden Peas

Vanilla Ice Cream with Fruit

WEEK TWO

w/c 11 Mar
w/c 15 April
w/c 6 May
w/c 3 June
w/c 24 June
w/c 15 July

Bean & Vegetable Pilaf
Penne Arrabiata

Braised Savoy Cabbage with Swede

Cheese & Biscuits

Chicken Fajita
Leek & Lentil Pie

Baked Jacket Wedges
Fresh Broccoli with Braised Carrots

Melon & Orange Wedges

Beef Bolognaise
Vegetable Bolognaise

Pasta
Roasted Butternut Squash with Fine Green Beans

Chocolate Sponge served with Chocolate Sauce

BBQ Chicken
Aubergine, Chick Pea & Potato Balti

Steamed Basmati Rice
Fresh Carrots with Sweetcorn

Sweet Potato Cake

Homemade Sausage Roll
Pizza Margherita

Chunky Chips
Baked Beans
Garden Peas

Frozen Yoghurt with Peaches

WEEK THREE

w/c 18 Mar
w/c 22 April
w/c 13 May
w/c 10 June
w/c 1 July
w/c 22 July

Rice & Vegetable Bake
Oriental Noodles with Sweet Chilli

Braised Savoy Cabbage with Roasted Carrots

Wholemeal Lemon Sponge served with Custard Sauce

Beef Lasagne
Spaghetti in Herb & Tomato Sauce with Parmesan

Garlic Bread
Fresh Cauliflower with Fine Green Beans

Chocolate & Parsnip Cake

Baked Chicken Sausages with Yorkshire Pudding & Gravy
Cheddar & Red Onion Quiche

Roast Potatoes
Roasted Carrots with Garden Peas

Strawberry Jelly with Mandarins

Bombay Chicken
Linguine in Herb & Tomato with Fresh Salmon

Steamed Basmati Rice
Butternut Squash with Sweetcorn

Wholemeal Banana Sponge served with Custard Sauce

Panini Choice with Tuna Mayo or Cheddar Cheese
Falafel Patty

Chunky Chips
Garden Peas
Baked Beans

Flavoured Ice Cream

Available daily: Halal Choice. Jacket Potato with a Choice of Fillings. Freshly Baked Wholemeal Bread. Salad Selection. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie



Look out for monthly featured ingredients.



John Ruskin College

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 (UIFS)

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 to 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

