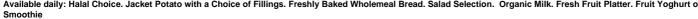
What's on the menu?



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	WEEK ONE	Vegetable Lasagne Pasta Neapolitan	Cajun Chicken Mixed Bean Ratatouille	Roast Turkey with Gravy Macaroni Cheese	Chicken Kabsa Spinach & Potato Bake	Breaded Fish Fillet Cheese & Potato Pinwheel
	w/c 25 Mar w/c 29 April w/c 20 May	Citrus Carrots with Fine Green Beans	New Potatoes in Garlic & Herbs Braised Savoy Cabbage with Sweetcorn	Roast Potatoes Fresh Cauliflower with Garden Peas	Roasted Butternut Squash & Braised Carrots	Chunky Chips Baked Beans Garden Peas
	w/c 17 June w/c 8 July	Fruit Flapjack served with Custard Sauce	Carrot Cake	Chocolate & Pear Sponge served with Custard Sauce	Cheese & Biscuits	Vanilla Ice Cream with Fruit
	WEEK TWO	Bean & Vegetable Pilaf Penne Arrabbiata	Chicken Fajita Leek & Lentil Pie	Beef Bolognaise Vegetable Bolognaise	BBQ Chicken Aubergine, Chick Pea & Potato Balti	Homemade Sausage Roll Pizza Margherita
	w/c 11 Mar w/c 15 April w/c 6 May w/c 3 June	Braised Savoy Cabbage with Swede	Baked Jacket Wedges Fresh Broccoli with Braised Carrots	Pasta Roasted Butternut Squash with Fine Green Beans	Steamed Basmati Rice Fresh Carrots with Sweetcorn	Chunky Chips Baked Beans Garden Peas
	w/c 24 June w/c 15 July	Cheese & Biscuits	Melon & Orange Wedges	Chocolate Sponge served with Chocolate Sauce	Sweet Potato Cake	Frozen Yoghurt with Peaches
Particular supplies	WEEK THREE	Rice & Vegetable Bake Oriental Noodles with Sweet Chilli	Beef Lasagne Spaghetti in Herb & Tomato Sauce with Parmesan	Baked Chicken Sausages with Yorkshire Pudding & Gravy Cheddar & Red Onion Quiche	Bombay Chicken Linguine in Herb & Tomato with Fresh Salmon	Panini Choice with Tuna Mayo or Cheddar Cheese Falafel Patty
	w/c 18 Mar w/c 22 April w/c 13 May w/c 10 June	Braised Savoy Cabbage with Roasted Carrots	Garlic Bread Fresh Cauliflower with Fine Green Beans	Roast Potatoes Roasted Carrots with Garden Peas	Steamed Basmati Rice Butternut Squash with Sweetcorn	Chunky Chips Garden Peas Baked Beans
	w/c 1 July w/c 22 July	Wholemeal Lemon Sponge served with Custard Sauce	Chocolate & Parsnip Cake	Strawberry Jelly with Mandarins	Wholemeal Banana Sponge served with Custard Sauce	Flavoured Ice Cream
W	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					













Harrison Catering Services

HARRISON food with thought

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 solool 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

