

# What's on the menu?

|            | MONDAY                                                                                       | TUESDAY                                                                               | WEDNESDAY                                                                                     | THURSDAY                                                                                         | FRIDAY                                                                           |
|------------|----------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| WEEK ONE   | Linguine with Pesto & Parmesan<br><b>Wheat, Milk</b>                                         | Carrot & Leek Sausage served with Baked Beans & BBQ Relish<br><b>Wheat</b>            | Italian Style Herb & Tomato Pasta<br><b>Wheat</b> with Cheddar<br><b>Milk</b>                 | Oriental Style Noodles with Sweet Chilli<br><b>Wheat, Egg</b>                                    | Falafel Patty served with Chips or New Potatoes                                  |
|            | Chicken Sausage<br><b>Sulphites</b> with Braised Onions & Gravy served with Creamed Potatoes | Chicken Fajita<br><b>Wheat</b> with Baked Jacket Wedges                               | Shepherd's Pie with Gravy                                                                     | Piri Piri Style Chicken served with Steamed Basmati Rice                                         | Breaded Fish Fillet<br><b>Fish, Wheat</b> served with Chips or New Potatoes      |
|            | Braised Cabbage with Roasted Carrots                                                         | Sweetcorn & Garden Peas                                                               | Fresh Broccoli with Swede                                                                     | Fine Green Beans with Roasted Parsnips                                                           | Baked Beans / Garden Peas                                                        |
| WEEK TWO   | Cheese<br><b>Milk</b> & Biscuits<br><b>Wheat</b>                                             | Dorset Apple Cake<br><b>Egg, Milk, Wheat</b> served with Custard Sauce<br><b>Milk</b> | Strawberry Jelly with Fresh Fruit Wedges                                                      | Portuguese Style Orange Cake<br><b>Egg, Milk, Wheat</b> served with Custard Sauce<br><b>Milk</b> | Frozen Yoghurt<br><b>Milk</b> served with Fresh Fruit                            |
|            | Vegetable Bolognese served with Pasta<br><b>Wheat</b>                                        | Penne Arrabbiata<br><b>Wheat</b> with Cheddar<br><b>Milk</b>                          | Mixed Bean Ratatouille served with Steamed Basmati Rice                                       | Leek & Lentil Pie                                                                                | Pizza Margherita<br><b>Wheat, Milk</b> served with Chips or New Potatoes         |
|            | Beef Bolognese served with Pasta<br><b>Wheat</b>                                             | Steak Pie with Gravy<br><b>Wheat</b> served with Parsley New Potatoes                 | Spanish Style Chicken served with Steamed Basmati Rice                                        | Beef Lasagne<br><b>Wheat, Milk</b> served with Garlic Bread<br><b>Wheat</b>                      | Fresh Salmon Fishcake<br><b>Fish, Wheat</b> served with Chips or New Potatoes    |
| WEEK THREE | Braised Savoy Cabbage with Garden Peas                                                       | Fine Green Beans with Roasted Butternut Squash                                        | Braised Carrots with Sweetcorn                                                                | Fresh Broccoli with Roasted Parsnips                                                             | Baked Beans / Garden Peas                                                        |
|            | Wholemeal Peach Crumble<br><b>Wheat</b> served with Custard Sauce<br><b>Milk</b>             | Sweet Potato Cake<br><b>Wheat, Egg, Milk</b>                                          | Chocolate & Pear Sponge<br><b>Wheat, Egg, Milk</b> served with Chocolate Sauce<br><b>Milk</b> | Oat & Raisin Cookie<br><b>Wheat - Oats</b>                                                       | Flavoured Ice Cream<br><b>Milk</b> with Fresh Fruit                              |
|            | Pasta Neapolitan<br><b>Wheat, Milk</b>                                                       | Chickpea with Spinach & Butternut Squash served with New Potatoes                     | Sauté Sweet Potato with Mixed Beans served with Steamed Basmati Rice                          | Macaroni Cheese<br><b>Wheat, Milk</b>                                                            | Cheese & Potato Pinwheel<br><b>Wheat, Milk</b> served with Chips or New Potatoes |
|            | Beef Keema served with Steamed Basmati Rice                                                  | Meatballs in Herb & Tomato Sauce served with Spaghetti<br><b>Wheat</b>                | Bombay Chicken served with Steamed Basmati Rice                                               | Roast Turkey & Gravy served with Roast Potatoes                                                  | Battered Fish Fillet<br><b>Wheat, Fish</b> served with Chips or New Potatoes     |
|            | Fine Green Beans with Braised Carrots                                                        | Fresh Broccoli with Roasted Parsnips                                                  | Braised Savoy Cabbage with Sweetcorn                                                          | Fresh Vegetable Medley                                                                           | Baked Beans / Garden Peas                                                        |
|            | Fruit Flapjack<br><b>Wheat - Oats</b>                                                        | Citrus Shortbread<br><b>Wheat</b>                                                     | Parsnip & Carrot Cake<br><b>Wheat, Egg</b>                                                    | Chocolate Sponge<br><b>Wheat, Egg, Milk</b> served with Chocolate Sauce<br><b>Milk</b>           | Vanilla Ice Cream<br><b>Milk</b> served with Fresh Fruit                         |

## Available daily

Please ask the catering manager for food allergen information

Jacket Potato with a Choice of Fillings. Salad Selection. Freshly Made Wholemeal Bread. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie.

### WEEK ONE

w/c 01/09/25, 22/09/25, 13/10/25,  
10/11/25, 01/12/25, 05/01/26,  
26/01/26,23/02/26

### WEEK TWO

w/c 08/09/25, 29/09/25, 20/10/25,  
17/11/25, 08/12/25,  
12/01/26,02/02/26

### WEEK THREE

w/c 15/09/25, 06/10/25, 03/11/25,  
24/11/25, 15/12/25, 19/01/26,  
09/02/26

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



## Corpus Christi Catholic 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 will 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 (UFSM) 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](http://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.

