

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Beef Chimichanga <i>Wheat</i>	Chicken Hotpot	Roast Beef with Yorkshire Pudding <i>Wheat, Egg</i>	Thai Style Sticky Chicken	Fresh Salmon Fishcake <i>Wheat, Egg, Fish</i>
	Spaghetti in Herb & Tomato Sauce with Cheddar <i>Wheat, Milk</i>	Vegetable Lasagne <i>Wheat, Milk</i>	& Gravy	Oriental Noodles with Sweet Chilli <i>Wheat, Egg</i>	Pizza Margherita <i>Wheat, Milk</i>
WEEK TWO	Jacket Potato with a Choice of Fillings	Rice & Vegetable Bake	Macaroni Cheese <i>Wheat, Milk</i>	Sauté Sweet Potato with Mixed Beans	Bubble & Squeak Cake
	New Potatoes in Garlic & Herbs	Braised Savoy Cabbage Roasted Parsnips	Jacket Potato with a Choice of Fillings	Steamed Basmati Rice	Chunky Chips Baked Beans Garden Peas
	Glazed Carrots with Garden Peas	Carrot & Orange Cake <i>Wheat, Egg</i>	Roast Potatoes / Fresh Broccoli with Swede	Fine Green Beans with Butternut Squash	Vanilla Ice Cream with Fruit <i>Milk</i>
WEEK THREE	Citrus Shortbread <i>Wheat</i>		Dorset Apple Cake <i>Wheat, Egg, Milk</i> Served with Custard Sauce <i>Milk</i>	Chocolate & Courgette Cake <i>Wheat, Egg, Milk</i> Served with Chocolate Sauce <i>Milk</i>	
	Szechuan Chicken	Meatballs in Herb & Tomato Sauce	BBQ Chicken	Steak Pie <i>Wheat</i>	Battered Fish Fillet <i>Wheat, Fish</i>
	Feta & Vegetable Parcel <i>Wheat, Milk</i>	Leek & Lentil Pie	Linguine with Pesto & Parmesan <i>Wheat, Milk</i>	Penne Arrabbiata <i>Wheat, Milk</i>	Vegetable Roll <i>Wheat</i>
Spinach & Potato Bake	Jacket Potato with a Choice of Fillings	Chickpea & Potato Balti	Jacket Potato with a Choice of Fillings	Falafel Patty	
Parsley New Potatoes	Spaghetti <i>Wheat</i>	Steamed Basmati Rice	Parsley New Potatoes	Chunky Chips Baked Beans Garden Peas	
Braised Carrots with Sweetcorn	Roasted Butternut Squash with Fresh Broccoli	Roasted Parsnips with Fine Green Beans	Braised Savoy Cabbage with Citrus Carrots	Frozen Yoghurt <i>Milk</i>	
Spanish Orange Cake <i>Wheat, Egg, Milk</i> Served with Custard Sauce <i>Milk</i>	Sweet Potato Cake <i>Wheat, Milk, Eggs</i>	Chocolate & Pear Sponge <i>Wheat, Milk, Eggs</i> Served with Chocolate Sauce <i>Milk</i>	Cheese <i>Milk</i> & Biscuits <i>Wheat</i>		
Beef Bolognese	Chicken Tagine	Roast Turkey with Gravy	Beef Lasagne <i>Wheat, Milk</i>	Breaded Fish Fillet <i>Wheat, Fish</i>	
Mixed Bean Ratatouille	Cheddar & Red Onion Quiche with New Potatoes <i>Wheat, Egg, Milk</i>	Pasta Neapolitan <i>Wheat, Milk</i>	Vegetarian Cannelloni <i>Wheat</i>	Cheese & Potato Pinwheel <i>Wheat, Milk, Egg</i>	
Jacket Potato with a Choice of Fillings	Bean Stew with Roasted Squash	Bean & Vegetable Pilaf	Jacket Potato with a Choice of Fillings	Sweetcorn & Squash Fritter	
Pasta <i>Wheat</i>	Steamed Basmati Rice	Roast Potatoes	Garlic Bread <i>Wheat</i>	Chunky Chips Garden Peas Baked Beans	
Braised Carrots with Fine Green Beans	Garden Peas with Sweetcorn	Fresh Broccoli with Glazed Carrots	Braised Savoy Cabbage with Butternut Squash	Flavoured Iced Cream <i>Milk</i>	
Wholemeal Lemon Sponge <i>Wheat, Milk, Eggs</i> Served with Custard Sauce <i>Milk</i>	Chocolate Brownie <i>Wheat, Egg, Milk</i>	Sultana Sponge <i>Wheat, Egg, Milk</i> Served with Custard Sauce <i>Milk</i>	Apple Flapjack <i>Wheat, Oats</i>		

Available daily

Please ask the catering manager for food allergen information

WEEK ONE

w/c 2nd Sept, 23rd Sept, 14th Oct
w/c 11th Nov, 2nd Dec, 6th Jan, 27th Jan

WEEK TWO

w/c 9th Sept, 30th Sept, 21st Oct,
w/c 18th Nov, 9th Dec, 13th Jan, 3rd Feb

WEEK THREE

w/c 16th Sept, 7th Oct, 4th Nov,
w/c 25th Nov, 16th Dec, 20th Jan, 10th Feb

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



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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 (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

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.

