

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Caribbean Style Vegetable Curry served with Rice
Jacket Potato with a Choice of Fillings

Beef Bolognese served with Penne Pasta
Wheat

Citrus Carrots with Sweetcorn

Lemon Shortbread
Wheat
served with Fresh Fruit

Butternut Squash Frittata
Egg, Milk

Carrot & Leek Sausage
Wheat

Baked Chicken Sausage
Sulphites
& Gravy served with Creamed Potatoes

Braised Savoy Cabbage / Baked Beans

Dorset Apple Cake
Egg, Milk, Wheat
served with Custard Sauce
Milk

Pasta Neapolitan
Wheat, Milk
Leek & Lentil Pie

Beef Hotpot

Fresh Broccoli with Roasted Parsnips

Strawberry
Jelly with Fresh Fruit Wedges

Roast Ratatouille Style Vegetables served with Pilau Rice

Jacket Potato with a Choice of Fillings

Chicken Madras served with Pilau Rice

Carrots with Fine Green Beans

Berry Swirl Sponge
Egg, Milk, Wheat
served with Custard Sauce
Milk

Falafel Patty served with Chips or New Potatoes
Jacket Potato with a Choice of Fillings

Battered Fish Fillet
Fish, Wheat
served with Tomato Sauce & Chips or New Potatoes

Garden Peas / Baked Beans

Ice Cream
Milk
served with Peaches

WEEK TWO

Linguine
Wheat
with Pesto & Parmesan
Milk

Jacket Potato with a Choice of Fillings

Beef Lasagne
Wheat, Milk

Braised Carrots & Garden Peas

Citrus Sponge
Egg, Milk, Wheat
served with Custard Sauce
Milk

Oriental Stir Fry with Noodles
Wheat, Egg

Roasted Root Vegetable Cottage Pie

Chicken Kabsa

Braised Cabbage with Sweetcorn

Oat & Raisin Cookie
Wheat (Oats)

Macaroni Cheese
Wheat, Milk

Roast Turkey & Gravy served with Roast Potatoes

Jacket Potato with a Choice of Fillings

Fresh Broccoli with Swede

Chocolate Sponge
Wheat, Egg, Milk
served with Chocolate Sauce
Milk

Vegetable Lasagne
Wheat, Milk

Bean Stew with Roasted Squash served with Rice

Chicken with Tomato & Basil Sauce served with Rice

Fine Green Beans with Roasted Butternut Squash

Berry & Apple Flapjack
Wheat (Oats)

Wholemeal Cheddar & Red Onion Quiche
Wheat, Egg, Milk
served with Chips or New Potatoes

Breaded Fish Fillet
Wheat, Fish
served with Tomato Sauce & Chips or New Potatoes

Jacket Potato with a Choice of Fillings

Garden Peas / Baked Beans

Frozen Yoghurt
Milk
with Fresh Fruit Wedges

WEEK THREE

Bean & Vegetable Pilaf

Mexican Style Beef Wrap
Wheat
with Parsley New Potatoes

Jacket Potato with a Choice of Fillings

Braised Savoy Cabbage with Broccoli

Cheese
Milk
& Biscuits
Wheat

Pizza Margherita
Wheat, Milk
with Baked Potato Wedges

Spinach & Potato Bake

Fresh Salmon Fishcake
Wheat, Fish
with Baked Potato Wedges

Garden Peas with Sweetcorn

Chocolate & Cinnamon Pinwheel
Wheat
served with Orange Wedges

Sauté Sweet Potato with Mixed Beans served with Rice

Beef Meatballs in Tomato & Herb Sauce served with Spaghetti
Wheat

Jacket Potato with a Choice of Fillings

Fresh Vegetable Medley

Wholemeal Carrot Cake
Wheat, Eggs

Vegetable Bolognese served with Penne Pasta
Wheat

Chickpea with Spinach & Butternut Squash served with Rice

Piri Piri Chicken served with Rice

Fine Green Beans with Roasted Carrots

Marbled Sponge
Wheat, Egg, Milk
served with Custard Sauce
Milk

Spanish Style Omelette served with Chips or New Potatoes
Jacket Potato with a Choice of Fillings

Battered Fish Fillet
Fish, Wheat
served with Tomato Sauce & Chips or New Potatoes

Garden Peas / Baked Beans

Ice Cream
Milk
with Mandarins

Available daily

Please ask the catering manager for food allergen information

Salad Selection. Freshly Made Wholemeal Bread. Organic Milk. Fresh Fruit Platter. Fruit Yoghurt or Smoothie.

WEEK ONE

w/c 24/02/25, 17/03/25, 21/04/25,
12/05/25, 09/06/25, 30/06/25, 21/07/25

WEEK TWO

w/c 03/03/25, 24/03/25, 28/04/25,
19/05/25, 16/06/25, 07/07/25

WEEK THREE

w/c 10/03/25, 31/03/25, 05/05/25,
02/06/25, 23/06/25, 14/07/25



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



Corpus Christi Catholic Primary 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) 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

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.

