

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE W/C</b> 02/09/24 23/09/24 14/10/24 11/11/24 02/12/24 06/01/25 27/01/25	Beef Chimichanga Spaghetti in Herb & Tomato Sauce with Cheddar Jacket Potato with a Choice of Fillings New Potatoes in Garlic & Herbs Glazed Carrots with Garden Peas Citrus Shortbread	Chicken Hotpot Vegetable Lasagne Rice & Vegetable Bake Braised Savoy Cabbage Roasted Parsnips Carrot & Orange Cake	Roast Beef with Yorkshire Pudding & Gravy Macaroni Cheese Jacket Potato with a Choice of Fillings Roast Potatoes Fresh Broccoli with Swede Dorset Apple Cake served with Custard Sauce	Thai Style Sticky Chicken Oriental Noodles with Sweet Chili Sauté Sweet Potato with Mixed Beans Steamed Basmati Rice Fine Green Beans with Butternut Squash Chocolate & Courgette Cake served with Chocolate Sauce	Fresh Salmon Fishcake Pizza Margherita Bubble & Squeak Cake Chunky Chips Baked Beans Garden Peas Vanilla Ice Cream with Peaches
<b>WEEK TWO W/C</b> 09/09/24 30/09/24 21/10/24 18/11/24 09/12/24 13/01/25 03/02/25	Szechuan Chicken Feta & Vegetable Parcel Spinach & Potato Bake Parsley New Potatoes Braised Carrots with Sweetcorn Spanish Orange Cake served with Custard Sauce	Meatballs in Herb & Tomato Sauce Leek and Lentil Pie Jacket Potato with a Choice of Fillings Spaghetti Roasted Parsnips with Fine Green Beans Sweet Potato Cake	BBQ Chicken Linguine with Pesto & Parmesan Chickpea & Potato Balti Steamed Basmati Rice Fresh Broccoli with Butternut Squash Chocolate & Pear Sponge served with Chocolate Sauce	Steak Pie Penne Arrabiatta Jacket Potato with a Choice of Fillings Parsley Potatoes Braised Savoy Cabbage with Citrus Carrots Cheese & Biscuits	Battered Fish Fillet Vegetable Roll Falafel Patty Chunky Chips Baked Beans Garden Peas Frozen Yoghurt
<b>WEEK THREE W/C</b> 16/09/24 07/10/24 04/11/24 25/11/24 16/12/24 20/01/25 10/02/25	Beef Bolognese Mixed Bean Ratatouille Jacket Potato with a Choice of Fillings Pasta Braised Carrots with Green Beans Wholemeal Lemon Sponge served with Custard Sauce	Chicken Tagine Cheddar & Red Onion Quiche with New Potatoes Bean Stew with Roasted Squash Steamed Basmati Rice Garden Peas with Sweetcorn Chocolate Brownie	Roast Turkey Pasta Neapolitan Bean and Vegetable Pilaf Roast Potatoes Fresh Broccoli with Glazed Carrots Sultana Sponge served with Custard Sauce	Beef Lasagne Vegetarian Cannelloni Jacket Potato with a Choice of Fillings Garlic Bread Braised Savoy Cabbage with Roasted Butternut Squash Apple Flapjack	Breaded Fish Fillet Cheese & Potato Pinwheel Sweetcorn & Squash Fritter Chunky Chips Baked Beans Garden Peas Flavoured Ice Cream

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



Look out for monthly featured ingredients.



# Harrison Catering Services

## 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 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](http://www.harrisoncatering.co.uk)



We use responsibly sourced ingredients when available and in season.