

What's on the menu?

Chalkwell Hall Infant and Junior School **HARRISON** food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Sweet Potato Hotpot served with Rice VE Macaroni Cheese Wheat, Milk served with a Chef's Salad Carrots / Oven Roasted Courgettes Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Traybake Wheat, Egg, Milk served with Custard Milk	Chicken Sausage Roll Wheat, Sulphites served with Oven Roasted Potato Wedges Oriental Style Sweet & Sour Stir Fry VE served with Rice Broccoli / Baked Beans Cheese / Ham / Humous & Roast Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Mixed Berry & Apple Oat Bar Wheat, Oats	A Taste of Mexico: Smokey BBQ Style Beef Chilli Sulphites or Bean Chilli VE served with a Soft Taco & Rice Wheat Salsa, Lettuce, Cheese Milk Lime & Coriander Mayonnaise Egg Sweetcorn / Mexican Roasted Vegetables Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Maryland Cookie Wheat, Egg served with Pineapple & Lime Compote	Tomato & Basil Pasta Bake with Mozzarella Wheat, Milk Chicken Casserole served with Mashed Potatoes Green Beans / Roasted Butternut Squash Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Parsnip & Apple Cake Wheat, Egg served with Custard Milk	Pesto Style Topped Pizza Wheat, Milk served with Oven Chips & Tomato Ketchup Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup or New Potatoes Peas / Baked Beans Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Jam Drop Cookie Wheat, Egg, Sulphites
WEEK TWO	Vegetarian Cottage Pie VE Pesto Style Pasta Wheat Oven Roasted Tomatoes / Sweetcorn Cheese / Ham / Humous & Roast Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Wholemeal Carrot Cake Wheat, Egg served with Custard Milk	Cornish Style Vegetable Pasty VE Wheat served with Garlic & Herb Roasted Potatoes Piri Piri Style Chicken Fillet served with Garlic & Herb Roasted Potatoes Savoy Cabbage / Carrots Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Apple & Cinnamon Flapjack Wheat, Oats	A Taste of India: Chana Chicken or Vegetable Balti VE served with: Lemon Rice, Bombay Potato Salad, Tomato & Coriander Chutney & Naan Style Bread Wheat, Milk, Soybeans served with Lemon Rice Broccoli / Roasted Butternut Squash Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Indian Tea Shop Style Biscuit Wheat	Pizza Margherita Wheat, Milk or BBQ Style Beef Pizza Wheat, Milk, Sulphites both served with Sweet Pepper Pasta Side Wheat Sweetcorn / Oven Roasted Courgettes Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Berry Swirl Sponge Wheat, Egg, Milk served with Custard Milk	Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup Cheese & Onion Turnover Wheat, Milk served with Oven Chips & Tomato Ketchup Baked Beans / Peas Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Harrison Bear Shortbread Wheat served with Orange Wedges
WEEK THREE	Cheese & Chive Macaroni Bake Wheat, Milk Caribbean Style Chicken Curry served with Rice Oven Roasted Courgettes / Sweetcorn Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos St Clements Sponge Wheat, Egg, Milk served with Custard Milk	Chicken Sausages with Mashed Potatoes Chickpea & Herb Pattie VE served with & Mashed Potatoes Roasted Butternut Squash / Green Beans Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Maple Flavoured Oat Cookie Wheat, Oats served with Peach Puree	A Taste of Italy: Tomato & Oregano Sauce VE Milk or Beef Bolognese served with Penne or Fusilli Pasta Wheat Pasta Bar Salads Broccoli / Sweetcorn Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Strawberry Ice Cream Milk	Jacket Potato served with Cheddar Cheese Milk & Coleslaw Egg Chinese Style Vegetable Stir Fry served with Rice Savoy Cabbage / Carrots Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Wholemeal Shortbread Wheat served with Spiced Apple Compote	Battered Fish Wheat, Fish served with Oven Chips & Tomato Ketchup Cheese & Leek Pinwheel Wheat, Milk served with Oven Chips & Tomato Ketchup Peas / Baked Beans Cheese / Ham / Humous & Vegetable VE Filled Wraps Dairy, Wheat served with Crudites & Nachos Strawberry Jelly

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • Jacket Potato with Fillings • Pasta and Sauce. **VE = Vegan**

WEEK ONE

w/c, 31st Aug, 21st Sep, 12th Oct, 2nd Nov, 23rd Nov, 14th Dec, 4th Jan, 25th Jan, 15th Feb, 8th Mar, 29th Mar, 19 Apr.

WEEK TWO

w/c, 7th Sep, 28th Sep, 19th Oct, 9th Nov, 30th Nov, 21st Dec, 11th Jan, 1st Feb, 22nd Feb, 15th Mar, 5th Apr, 26th Apr.

WEEK THREE

w/c, 14th Sep, 5th Oct, 26th Oct, 16th Nov, 7th Dec, 28th Dec, 18th Jan, 8th Feb, 1st Mar, 22nd Mar, 12th Apr.



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



Chalkwell Hall Infant and Junior 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.

A Delicious Balanced Menu

Our approach is focused on seasonal, fresh, sustainably sourced food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry, wherever possible.

Our menus are created with local tastes and preferences in mind and offer a range of popular, full of flavour dishes to encourage balanced meal choices and to help children grow, learn and stay active.

Core menus are reviewed by our consultant nutritionist, who ensures that they are structured for young growing bodies, who need a variety of food, including protein (in both meat-based and vegetarian dishes), fruit and vegetables, carbohydrates, and dairy products, while limiting foods high in fat, salt and sugars. We follow the school food standards.

We will introduce further interest and excitement to 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)

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.

