

# What's on the menu?

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### WEEK ONE

Tomato & Basil Pasta  
**Wheat**

Chicken Sausages  
with Mashed Potatoes

Broccoli  
Sweetcorn

Chocolate Sponge **Wheat,**  
**Eggs, Milk**  
with Chocolate Sauce **Milk**

Caribbean-Style Chicken  
Curry with Rice

Macaroni Cheese  
**Wheat, Milk**

Green Beans  
Carrots

Jelly with Watermelon  
Wedge

Beef Bolognaise  
with Fusilli Pasta **Wheat**

Butternut Squash and  
Spinach Curry with Rice

Roasted Tomatoes  
Broccoli

Harrison Bear Lemon  
Shortbread **Wheat**  
or Chocolate Gram Flour  
Shortbread

with Fresh Fruit Wedges

Chicken Casserole  
with Mashed Potatoes

Pizza Margherita  
**Wheat, Egg, Milk, Soy**

Cabbage  
Sweetcorn

Berry and Lemon Sponge  
**Wheat, Egg, Milk**  
with Custard **Milk**

Battered Fish Fillet  
**Wheat, Fish** or Salmon and  
Lemon Fishcake **Fish**

Red Pepper and Sweet  
Potato Pattie

with Tomato Sauce and  
Chips

Peas  
Baked Beans

Ice Cream **Milk**  
with Fresh Fruit Wedges

### Available daily

Please ask the catering manager for food allergen information

Salad Selection ~ Jacket Potatoes ~ Rice ~ Freshly Made Bread ~ Fresh Fruit Platter

### WEEK ONE

3rd January / 9th January / 16th January /  
23rd January / 30th January / 6th February  
2023

### WEEK TWO

### WEEK THREE

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



## Red Gates School

### About Your Catering Service

We are delighted to be working in partnership with Red Gates 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, where ever 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, 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 organised 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 suffer with an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the school in managing. For more information, please contact our Catering Manager.

### 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 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.



Our very own company  
nutritionist, Dr Juliet Gray,  
advises on our menus!



Look out for monthly featured ingredients.

