London Borough of Wandsworth

Weekly menu



Tuesday

Thursday

Caribbean Style Vegetable Curry with Rice (Wholegrain / White Mix)

Roast Ratatouille Style Vegetables served with Rice (Wholegrain / White Mix)

Italian Style Tomato & Herb Pasta (Wholewheat / White Mix) Wheat served with Cheese & a Chef's Salad

Jacket Potato with Cheese **Baked Beans** or Vegetable Chilli

Mexican Style Vegetable & Bean Burrito Wheat served with Tomato Sauce & Chips or New Potatoes

Beef Bolognese served with Penne Pasta (Wholewheat / White Mix) Wheat

or Rice (Wholegrain / White Mix)

Chicken Sausage Roll Wheat, Sulphites Served with Mashed Potatoes

Vegetable & Bean Pattie with Spiced Potato Wedges & Tomato Salsa

'Pupil Recipe Winner' Chicken Curry with Pilau Rice (Wholegrain / White Mix)

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

Carrots Sweetcorn & Peppers Savoy Cabbage Baked Beans

Broccoli **Butternut Squash** Carrots Green Beans

Peas **Baked Beans**

Ice Cream with Watermelon Wedges

Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce

Jelly with Fresh Fruit Wedges

Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk

Lemon Shortbread or Chocolate Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

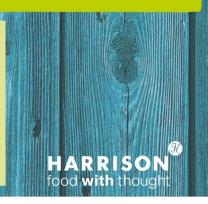
Menu Items Available Daily:

Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

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.



London Borough of Wandsworth

Weekly menu

w/c 3rd Mar, 24th Mar, 28th Apr, 19th May, 16th Jun, 7th Jul



Monday

Tuesday

Wednesday

Thursday

Friday

Jacket Potato with Cheese Milk

Milk Baked Beans or Tuna in a Lemon Dressing Fish Chinese Style Vegetable Stir Fry served with Noodles Wheat, Egg

Macaroni Cheese Wheat, Milk with a Rainbow Ribbon Salad Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix) 'Pupil Recipe Winner' Frittata Egg, Milk served with Chips or New Potatoes

Texan Style Beef Wrap with Sweetcorn Salsa Wheat with Rice (Wholegrain / White Mix)

Chicken Meatballs in a Smoky BBQ Style Sauce Sulphites served with Oven Baked Potato Wedges

Oven Baked Falafel with Tomato & Coriander Chutney & Rice (Wholegrain / White Mix) Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix) Salmon Fishcakes with Cheddar & Chive Sauce Wheat, Milk, Fish

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

Broccoli Chef's Salad Carrots Sweetcorn Green Beans Roasted Butternut Squash Carrots Oven Roasted Courgettes Peas Baked Beans

Citrus Sponge Wheat, Egg, Milk with Custard Milk Oat & Raisin Cookie Wheat, Oats or Lemon Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Milk

Berry & Apple Flapjack
Wheat, Oats

Jelly with Fresh Fruit Wedges

Available daily

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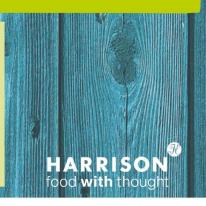
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London Borough of Wandsworth

Weekly menu



Tuesdav

Thursday

Vegetable Jollof Rice

Jacket Potato served with Cheese Milk

Baked Beans or Minced Beef Ragu

Pizza Margherita Wheat, Milk or Garden Vegetable Pizza Wheat, Milk with Tomato Pasta Side

Vegetable Bolognaise served with Penne Pasta (Wholewheat / White Mix) Wheat or Rice (Wholegrain / White Mix)

Butternut Squash, Sweet Pepper & Courgette Slice served with Chips or New Potatoes

Chicken Sausages in a Roll

or Carrot & Leek Sausages in a Roll

with Seasoned Potato Wedges

Sweet Potato Stir served with Rice (Wholegrain / White Mix) Chickpea & Herb 'No Meatballs' with New Potatoes with Carrot, Lemon & Chive Salad Sweet Chilli Chicken with Rice (Wholegrain / White Mix)

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

Baked Beans Broccoli

Oven Roasted Courgettes Vegetable Medley

Sweetcorn Broccoli

Green Beans Carrots

Peas **Baked Beans**

Wholemeal Carrot Cake Wheat, Egg with Custard Milk

Chocolate & Cinnamon Pinwheel or Orange Gram Flour Shortbread

Both served with Orange Wedges

Strawberry Mousse with Fresh Fruit Wedges Milk

Marbled Sponge Wheat, Egg. Milk with Custard Milk

Ice Cream with Fresh Fruit Wedges

Available daily

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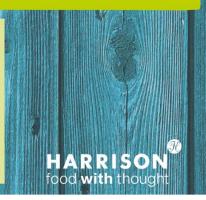
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Harrison Catering Services



London Borough of Wandsworth

About Your Catering Service

We are delighted to be working in partnership with the London Borough of Wandsworth. 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 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







