

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Beef Bolognese Served with Penne Pasta (wholewheat/white mix) Wheat Or Rice	Smoky BBQ Style Chicken Sulphites Served with New Potatoes	Macaroni Cheese Wheat, Milk with a Chef's Salad	Chicken Korma with Pilau Rice (wholegrain/white mix)	Battered Fish Fillet Wheat, Fish Served with Tomato Sauce & Chips Or New Potatoes
	Carrot & Leek Pinwheel Wheat Served with Potato Salad	Chickpea & Vegetable Chow Mein Wheat, Egg, Soybeans	Sweet Potato Stir Served with Rice (wholegrain/white mix)	Jacket Potato with Cheese Milk & Baked Beans	Butternut Squash, Sweet Pepper & Courgette Slice Served with Chips Or New Potatoes
	Carrots / Broccoli	Sweetcorn / Savoy Cabbage	Carrots / Peas	Spiced Roast Cauliflower / Green Beans	Peas / Baked Beans
	Ice Cream Milk with Pineapple	Marbled Sponge Wheat, Egg, Milk Served with Chocolate Sauce Milk	Jelly with Fresh Fruit Wedges	Peach & Raisin Flapjack Wheat, Barley, Oats with Custard Milk	Lemon Shortbread Wheat Or Chocolate Gram Flour Shortbread with Orange Wedges
WEEK TWO	Tomato & Basil Pasta (wholewheat/white mix) Wheat Served with Cheese Milk & a Chef's Salad	Pizza Margherita Wheat, Milk Served with Oven Baked Wedges	Lemon & Thyme Chicken with New Potatoes	Minced Beef Slice Wheat with Parsley Potatoes & Gravy	Battered Fish Fillet Wheat, Fish Served with Tomato Sauce & Chips Or New Potatoes
	Spring Vegetable Cottage Pie	Baked Chickpea & Vegetable Pakoras with Apple & Mint Chutney & Rice (wholegrain/white mix)	Pesto Style Pasta Wheat	Roast Ratatouille Style Vegetables with Herbed Rice (wholegrain/white mix)	Sweet Potato & Red Pepper Pattie Served with a Rainbow Ribbon Salad & Chips Or New Potatoes
	Roast Butternut Squash / Green Beans	Sweetcorn / Sautéed Courgettes	Broccoli / Oven Baked Tomato	Carrots / Peas	Peas / Baked Beans
	Apple Blondie with Custard Milk	Chocolate & Orange Shortbread Wheat Or Lemon Gram Flour Shortbread with Fresh Fruit Wedges	Wholemeal Carrot Cake Wheat, Egg with Custard Milk	Pineapple & Lime Flapjack Wheat, Barley, Oats	Jelly with Fresh Fruit Wedges
WEEK THREE	American Style Beef & Macaroni Bake Wheat, Milk	Chicken Sausage Roll Wheat, Sulphites with New Potatoes & a Chef's Salad	Pizza Margherita Wheat, Milk Or Garden Vegetable Pizza Wheat, Milk with Oven Roasted Potato Wedges	Sweet Chilli Chicken with Rice (wholegrain/white mix)	Battered Fish Fillet Wheat, Fish Or Salmon & Herb Fishcake Fish Served with Tomato Sauce & Chips Or New Potatoes
	Indian Style Tikki Potato Cakes with Tomato Chutney & Turmeric Rice (wholegrain/white mix)	Chickpea & Herb Pattie with a Sweet Chilli Sauce & New Potatoes	Mexican Style Bean Chilli with Rice (wholegrain/white mix)	Pasta Primavera Wheat, Milk	Sweet Potato, Spinach & Bean Empanada with Chips Or New Potatoes
	Sweetcorn / Oven Baked Courgettes	Glazed Carrots / Peas	Green Beans / Sweetcorn	Savoy Cabbage / Carrots	Pear & Chocolate Brownie with Chocolate Sauce Milk
	Berry & Lemon Sponge Wheat, Egg, Milk with Custard Milk	Jelly with Peaches	Chocolate Shortbread Wheat Or Orange Gram Flour Shortbread with Fresh Fruit Wedges	Ice Cream Milk with Watermelon Wedges	

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

WEEK ONE

w/c 15th April, w/c 6th May, w/c 3rd June,
w/c 24th June, w/c 15th July, w/c 4th Sept,
w/c 23rd Sept, w/c 14th Oct

WEEK TWO

w/c 22nd April, w/c 13th May, w/c 10th June,
w/c 1st July, w/c 22nd July, w/c 9th Sept,
w/c 30th Sept, w/c 21st Oct

WEEK THREE

w/c 29th April, w/c 20th May, w/c 17th June,
w/c 8th July, w/c 16th Sept, w/c 7th Oct



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



The Reay 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, 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 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. 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 (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.

Mayor of London - Free School Meal Funding 2023/24

Under the scheme introduced by The Mayor of London, Sadiq Khan, for the 2023/24 academic year, all primary school children in state-funded schools are entitled to free school meals.

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

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.

