

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Sweet Potato Stir served with Rice

Pizza Margherita
Wheat, Milk
served with a Garlic Pasta Side
Wheat

Jacket Potato served with Baked Beans & Cheddar Cheese
Milk

Carrots / Green Beans

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

Vegetable Bolognese served with Penne Pasta or Orzo Pasta
Wheat

Chicken Sausages served with Oven Roasted Potato Wedges or Mashed Potato

Caribbean Style Vegetable Curry served with Rice

Broccoli / Cauliflower

Smokey BBQ Style Beef Chilli
Sulphites or Bean Chilli

served with a Soft Taco & Rice
Wheat

Salsa, Lettuce, Cheese
Milk

Lime & Coriander Mayonnaise
Egg

Cauliflower Cheese Bake
Wheat, Milk or Mashed Potatoes

Sweetcorn / Butternut Squash

Chocolate & Cinnamon Cookie
Wheat, Egg
served with Pineapple & Lime Compote

Tomato, Basil & Mozzarella Pasta Bake with Penne Pasta
Wheat, Milk or Orzo
Wheat, Milk

Chicken Casserole served with Mashed Potatoes

Winter Vegetable Hotpot

Green Beans / Carrots

Parsnip & Apple Cake
Wheat, Egg
served with Custard
Milk

Cheese & Vegetable Pie with a Mashed Potato Topping
Wheat, Milk

Battered Fish
Wheat, Fish
served with Oven Chips & Tomato Ketchup or New Potatoes

Jacket Potato served with Baked Beans & Veggie Balls

Broccoli / Baked Beans

Lemon Shortbread
Wheat
served with a Berry Apple Compote

WEEK TWO

Vegetarian Cottage Pie

Italian Style Tomato Pasta served with Penne Pasta
Wheat or Orzo Pasta
Wheat

Jacket Potato served with a Vegetable Chilli

Broccoli / Sweetcorn

Wholemeal Carrot Cake
Wheat, Egg
served with Custard
Milk

Cornish Style Vegetable Pasty
Wheat

served with Roast Potatoes or Mashed Potato

Roast Chicken Fillet served with Roast Potatoes or Mashed Potato

Piri Piri Style Vegetables served with Roast Potatoes or Mashed Potato

Green Beans / Carrots & Swede

Chocolate Sponge
Wheat, Egg, Milk
served with Chocolate Sauce
Milk

Vegetable Balti served with Rice

Chana Chicken served with Rice

Jacket Potato served with Baked Beans & Cheddar Cheese
Milk

Broccoli / Butternut Squash

Indian Tea Shop Style Biscuit
Wheat
served with Spiced Pear Compote

Pizza Margherita
Wheat, Milk
served with a Tomato Pasta Side
Wheat

Cottage Pie

Roasted Root Vegetable Casserole served with Mashed Potatoes

Sweetcorn / Carrots

Toffee Apple Sponge
Wheat, Egg, Milk
served with Custard
Milk

Cheese & Onion Turnover
Wheat, Milk
served with Oven Chips & Tomato Ketchup or New Potatoes

Battered Fish
Wheat, Fish
served with Oven Chips & Tomato Ketchup or New Potatoes

Sweet Potato Topped Caribbean Style Vegetable Pie

Baked Beans / Peas

Harrison Bear Chocolate Shortbread
Wheat
served with Orange Wedges

WEEK THREE

Macaroni Cheese served with Macaroni
Wheat, Milk or Orzo
Wheat, Milk

Winter Vegetable Casserole served with Mashed Potatoes

Tomato & Basil Pasta Sauce served with Penne Pasta
Wheat or Orzo
Wheat

Broccoli / Sweetcorn

St Clements Sponge
Wheat, Egg, Milk
served with Custard
Milk

Vegetable Ragu served with Mashed Potato

Caribbean Style Chicken Curry served with Rice

Jacket Potato served with Baked Beans & Cheddar Cheese
Milk

Butternut Squash / Cauliflower

Maple Flavoured Oat Cookie
Wheat, Oats
served with Peach Puree

Tomato & Oregano Sauce with Mozzarella
Milk
served with Penne Pasta
Wheat or Orzo Pasta
Wheat

Beef Bolognese served with Penne Pasta
Wheat or Orzo Pasta
Wheat

Breaded Salmon Fishcakes
Wheat, Fish
served with Sweetcorn & Bean Salad & Mashed Potatoes

Broccoli / Butternut Squash

Lemon Sponge
Wheat, Egg, Milk
served with Custard
Milk

Jacket Potato served with Cheddar Cheese
Milk & Coleslaw
Egg

Chicken Sausages with Mashed Potatoes & Baked Beans

Pasta Arrabbiata with Penne Pasta
Wheat or Orzo
Wheat

Green Beans / Carrots

Wholemeal Shortbread
Wheat
served with Spiced Apple Compote

Sweet Potato & Parsnip Wellington
Wheat
served with Oven Chips & Tomato Ketchup or New Potatoes

Battered Fish
Wheat, Fish
served with Oven Chips & Tomato Ketchup or New Potatoes

Butternut Squash Curry served with Rice

Baked Beans / Broccoli

Marbled Sponge
Wheat, Egg, Milk
served with Custard
Milk

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt • Jelly • Gram Flour Shortbread

WEEK ONE

w/c 2nd Sept, 21st Sept, 12th Oct,
9th Nov, 30th Nov, 4th Jan, 25th Jan

WEEK TWO

w/c 7th Sept, 28th Sept, 19th Oct,
16th Nov, 7th Dec, 11th Jan, 1st Feb

WEEK THREE

w/c 14th Sept, 5th Oct, 2nd Nov,
23rd Nov, 14th Dec, 18th Jan, 8th Feb



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



Livity 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 (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 Meals for Key Stage 2

The Mayor of London's initiative continues to offer a free school meal to all pupils in Key Stage 2, regardless of income.

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 more in-depth knowledge about Harrison Catering, recipe inspiration, health and wellbeing, 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.

