

# London Borough of Wandsworth

## Weekly menu

w/c w/c 24th Feb, 17th Mar, 21st Apr, 12th May, 9th Jun, 30th Jun, 21st Jul



### Monday

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

### Tuesday

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

### Wednesday

Beef Bolognese with Penne Pasta  
(Wholewheat / White Mix)  
**Wheat**  
& a Chef's Salad

### Thursday

Jacket Potato  
Baked Beans  
or Vegetable Chilli

### Friday

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

Italian Style Tomato and Herb Pasta  
served with Penne Pasta (Wholewheat /  
White Mix)  
**Wheat**  
or Rice (Wholegrain / White Mix)

Peri Peri Chicken  
Served with New 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  
**Milk**  
with Watermelon Wedges

Chocolate Orange Traybake  
**Wheat, Egg, Soyabeans**  
with Chocolate Orange Sauce  
**Soyabeans**

Jelly with Fresh Fruit Wedges

Berry Swirl Sponge  
**Wheat, Egg, Soyabeans**  
with Custard  
**Soyabeans**

Lemon Shortbread  
**Wheat**  
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 3<sup>rd</sup> Mar, 24<sup>th</sup> Mar, 28<sup>th</sup> Apr, 19<sup>th</sup> May, 16<sup>th</sup> Jun, 7<sup>th</sup> Jul,



### Monday

Pasta with a Tomato and Basil Sauce  
(Wholegrain / White Mix)  
**Wheat**

Oven Baked Falafel  
with Tomato & Coriander Chutney  
& Rice (Wholegrain / White Mix)

Green Beans  
Roasted Butternut Squash

Ice Cream  
**Milk**  
with Fruit Wedges

### Tuesday

Chinese Style Vegetable Stir Fry  
served with Noodles  
**Wheat, Egg**

Smoky BBQ Style Chicken  
**Sulphites**  
served with Oven Baked Potato Wedges

Carrots  
Sweetcorn

Oat & Raisin Cookie  
**Wheat, Oats**  
or Lemon Gram Flour Shortbread  
  
Both served with Fresh Fruit Wedges

### Wednesday

Jacket Potato  
With Baked Beans  
or Salmon in a Lemon Dressing  
**Fish**

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

Broccoli/Chefs Salad

Citrus Sponge  
**Wheat, Egg, Soyabeans**  
with Custard  
**Soyabeans**

### Thursday

Baked Vegetable Pakora with Onion  
Chutney served with Rice  
(Wholegrain / White Mix)

Piri Piri Chicken  
served with Pasta  
(Wholewheat / White Mix)  
**Wheat**  
or Rice (Wholegrain / White Mix)

Carrots  
Oven Roasted Courgettes

Chocolate Sponge  
**Wheat, Egg, Soyabeans**  
with Chocolate Sauce  
**Soyabeans**

### Friday

'Pupil Recipe Winner' Frittata  
**Egg, Soyabeans**  
served with Chips  
or New Potatoes

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

Peas  
Baked Beans

Jelly with Fresh Fruit Wedges

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# London Borough of Wandsworth

## Weekly menu

w/c 10<sup>th</sup> Mar, 31<sup>st</sup> Mar, 5<sup>th</sup> May, 2<sup>nd</sup> June, 23<sup>rd</sup> Jun, 14<sup>th</sup> Jul



### Monday

Garden Vegetable Bruschetta  
**Wheat**  
with Tomato Pasta Side  
**Wheat**

### Tuesday

Jacket Potato served with  
Baked Beans  
or Minced Beef Ragu

### Wednesday

Chickpea & Herb 'No Meatballs'  
with New Potatoes  
with Carrot, Lemon & Chive Salad

### Thursday

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

### Friday

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

Carrot & Leek Sausages in a Roll  
**Wheat**  
with Seasoned Potato Wedges

Sweet Potato Stir  
served with Rice  
(Wholegrain / White Mix)

Beef Cottage Pie

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

Ice Cream  
**Milk**  
with Fruit Wedges

Chocolate & Cinnamon Pinwheel  
**Wheat**  
or Orange Gram Flour Shortbread  
Both served with Orange Wedges

Jelly with fruit Wedges

Marbled Sponge  
**Wheat, Egg, Soyabeans**  
with Custard  
**Soyabeans**

Wholemeal Carrot Cake  
**Wheat, Egg**  
with Custard  
**Soyabeans**

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**HARRISON**  
food with thought

# Harrison Catering Services

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food with thought

## 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 (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 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](http://www.harrisoncatering.co.uk)



Look out for monthly featured ingredients.

