

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
AFTER SCHOOL CLUB WEEK ONE	<p>Fish Fingers Wheat, Fish Served with Mashed Potatoes & Seasonal Vegetables</p>	<p>Italian Style Tomato Sauce Served with Penne Pasta Wheat Served with Seasonal Vegetables</p>	<p>Margherita Pizza Wheat, Milk Or Roast Vegetable Bruschetta Wheat Served with a Crunchy Mixed Salad</p>	<p>Cornish Style Vegetable Pasty Wheat Served with Seasonal Vegetables</p>	<p>Finger Sandwiches: Tuna Wheat, Egg, Milk, Fish, Mustard Cheese Wheat, Milk Egg Wheat, Egg, Milk, Mustard With Carrot, Cucumber Sticks & Tomato Wedges</p>
AFTER SCHOOL CLUB WEEK TWO	<p>Jacket Potato & Baked Beans Served with Carrot & Cucumber Sticks & Coleslaw Egg, Milk, Mustard</p>	<p>Margherita Pizza Wheat, Milk Or Garden Vegetable Bruschetta Wheat Served with a Chef's Salad</p>	<p>Chicken Sausage Roll Wheat, Sulphites Or Vegetarian Sausage Roll Wheat Served with Seasonal Vegetables</p>	<p>Sweet and Sour Vegetables Served with Noodles Wheat, Egg</p>	<p>Finger Sandwiches: Tuna Wheat, Egg, Milk, Fish, Mustard Cheese Wheat, Milk, Egg Wheat, Egg, Milk, Mustard With Carrot, Cucumber Sticks & Tomato Wedges</p>
AFTER SCHOOL CLUB WEEK THREE	<p>Beef Chilli or Vegetable Chilli With Baked Mini Tortilla Wrap Wheat Served with Seasonal Vegetables</p>	<p>Jacket Potato & Baked Beans Served with Carrot & Cucumber Sticks & Coleslaw Egg, Milk, Mustard</p>	<p>Beef or Vegetable Bolognaise Served with Pasta Wheat With Seasonal Vegetables</p>	<p>Cheddar Cheese, Potato & Onion Roll Wheat, Milk Served with Seasonal Vegetables</p>	<p>Finger Sandwiches: Tuna Wheat, Egg, Milk, Fish, Mustard Cheese Wheat, Milk, Egg Wheat, Egg, Milk, Mustard With Carrot, Cucumber Sticks & Tomato Wedges</p>

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Fresh Fruit

WEEK ONE

W/C 4th Nov, 25th Nov, 16th Dec, 20th Jan, 10th Feb, 10th Mar, 31st Mar

WEEK TWO

W/C 11th Nov, 2nd Dec, 6th Jan, 27th Jan, 24th Feb, 17th Mar

WEEK THREE

W/C 18th Nov, 9th Dec, 13th Jan, 3rd Feb, 3rd Mar, 24th Mar

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



Belleville Primary

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.

