MONDA'

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Jacket Potato with Cheese

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Baked Beans or Tuna in a Lemon Dressing

Texan Style Beef Wrap with Sweetcorn Salsa

with Rice (Wholegrain / White Mix)

Broccoli / Chef's Salad

Citrus Sponge with Custard

or Carrot & Leek Sausages in a Roll

with Seasoned Potato Wedges

Baked Beans / Broccoli

Wholemeal Carrot Cake Wheat, Egg

Caribbean Style Vegetable Curry

with Rice (Wholegrain / White Mix)

with Watermelon Wedges

Chinese Style Vegetable Stir Fry served with Noodles

Wheat, Egg

Chicken Meatballs in a Smoky BBQ Style Sauce

served with Oven Baked Potato Wedges

Carrots / Sweetcorn

Oat & Raisin Cookie Wheat, Oats

or Lemon Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Macaroni Cheese Wheat Milk

with a Rainbow Ribbon Salad

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

Green Beans / Roasted Butternut Squash

Chocolate Sponge Wheat, Egg, Milk with Chocolate Sauce Baked Vegetable Pakora with Onion Chutney served with Rice (Wholegrain / White Mix)

Chicken with Tomato & Basil Sauce served with Pasta (Wholewheat / White Mix)

or Rice (Wholegrain / White Mix)

Carrots / Oven Roasted Courgettes

Berry & Apple Flapiack Wheat, Oats

Spanish Style Omelette Egg, Milk

served with Chips or New Potatoes

Salmon Fishcakes with Cheddar & Chive Sauce

Battered Fish Fillet

Wheat, Fish

served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Jelly with Fresh Fruit Wedges

Vegetable Jollof Rice

Chicken Sausages in a Roll

with Custard

Jacket Potato with Cheese

Baked Beans or Minced Beef Ragu

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

Oven Roasted Courgettes / Vegetable Medley

Chocolate & Cinnamon Pinwheel

or Orange Gram Flour Shortbread

Both served with Orange Wedges

Margherita Pizza

or Garden Vegetable Pizza with Tomato Pasta Side

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

Sweetcorn / Broccoli

Strawberry Mousse

with Fresh Fruit Wedges

Vegetable Bolognaise

served with Penne Pasta (Wholewheat / White Mix)

or Rice (Wholegrain / White Mix)

Sweet Chilli Chicken

with Rice (Wholegrain / White Mix)

Green Beans / Carrots

Marbled Sponge

Wheat, Egg, Milk with Custard

Butternut Squash, Sweet Pepper

& Courgette Slice served with Chips or New Potatoes

Battered Fish Fillet

Wheat, Fish

served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Ice Cream

with Fresh Fruit Wedges

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

or Rice (Wholegrain / White Mix)

Carrots / Sweetcorn & Peppers

Ice Cream

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

Chicken Sausage Roll Wheat Sulphites

served with Mashed Potatoes Savoy Cabbage / Baked Beans

Chocolate Orange Traybake Wheat, Egg, Milk with Chocolate Orange Sauce Italian Style Tomato & Herb Pasta

(Wholewheat / White Mix)

served with Cheese & a Chef's Salad

& Tomato Salsa

Vegetable & Bean Pattie with Spiced Potato Wedges

Broccoli / Butternut Squash

with Fresh Fruit Wedges

Jacket Potato with Cheese

Baked Beans or Vegetable Chilli

Chicken Korma

with Pilau Rice (Wholegrain / White Mix)

Carrots / Green Beans

Berry Swirl Sponge Wheat, Egg, Milk with Custard

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

Mexican Style Vegetable & Bean Burrito

served with Tomato Sauce & Chips or New Potatoes

Battered Fish Fillet Wheat, Fish

served with Tomato Sauce & Chips or New Potatoes

Peas / Baked Beans

Lemon Shortbread

or Chocolate Gram Flour Shortbread

Both served with Fresh Fruit Wedges

Available daily

Please ask the catering manager for food allergen information

WEEK ONE

WC 3rd Mar, 24th Mar, 21st Apr, 12th May, 9th Jun, 30th Jun, 21st July

WEEK TWO

WC 10th Mar, 31st Mar, 28th Apr, 19th May, 16th Jun, 7th Jul

WC 17th Mar. 5th Mav. 2nd Jun, 23rd Jun, 14th Jul

WEEK THREE



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



Harrison Catering Services

HARRISON food with thought

Belleville 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 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) 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 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

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.





