

# 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	Mexican Style Beef Tortilla Wrap (Wheat) with Sweetcorn Salsa & Oven Baked Potato Wedges	Chicken Korma with Pilau Rice (wholegrain/white mix)	Battered Fish Fillet (Wheat, Fish) Or Baked Fish Fillet with Lemon & Olive Oil (Fish) Served with Tomato Sauce & Chips Or New Potatoes
	Carrot & Leek Pinwheel (Wheat) Served with Potato Salad	Chickpea & Vegetable Chow Mein (Wheat, Egg, Soybeans)	Macaroni Cheese (Wheat, Milk) with a Chef's Salad	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)	Butterscotch Mousse (Milk)	Peach & Sultana Flapjack (Wheat, Barley, Oats) with Custard (Milk)	Lemon Shortbread (Wheat) Or Chocolate Gram Flour Shortbread with Orange Wedges
WEEK TWO	Texan Style Beef Pizza (Wheat, Milk) Served with Oven Baked Potato Wedges	Creole Style Chicken with Herbed Rice	Minced Beef Slice (Wheat) with Parsley Potatoes & Gravy	Chicken, Tomato & Basil Sauce Served with Pasta (Wheat) Or Rice	Battered Fish Fillet (Wheat, Fish) Or Baked Fish Fillet with Lemon & Olive Oil (Fish) Served with Tomato Sauce & Chips Or New Potatoes
	Roast Ratatouille Style Vegetables with Herbed Rice (wholegrain/white mix)	Tomato & Basil Pasta (wholewheat/white mix) (Wheat) Served with Cheese (Milk) & a Chef's Salad	Baked Chickpea & Vegetable Pakoras with Apple & Mint Chutney & Rice (wholegrain/white mix)	Creamy Cheese & Chive Sauce (Milk) with Penne Pasta (Wheat) Or 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 / Sauteed Courgettes	Broccoli / Oven Baked Tomato	Carrots / Peas	Peas / Baked Beans Citrus Sponge Wheat, Egg, Milk with Custard Milk
	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)	
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	Mild Beef Chilli with Rice (wholegrain/white mix)	Pasta Primavera (Wheat, Milk)	Served with Tomato Sauce & Chips Or New Potatoes
	Sweetcorn / Oven Baked Courgettes	Glazed Carrots / Peas	Green Beans / Sweetcorn Chocolate Shortbread (Wheat) Or Orange Gram Flour Shortbread with Fresh Fruit Wedges	Savoy Cabbage / Carrots	Sweet Potato, Spinach & Bean Empanada with Chips Or New Potatoes Pear & Chocolate Brownie with Chocolate Sauce (Milk)
	Berry & Lemon Sponge (Wheat, Egg, Milk) with Custard (Milk)	Strawberry Mousse (Milk)		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 - Yogurt

### WEEK ONE

w/c 19th Feb, w/c 11th March,  
w/c 15th April, w/c 6th May, w/c 3rd June,  
w/c 24th June, w/c 15th July

### WEEK TWO

w/c 26th Feb, 18th March, w/c 22nd April,  
w/c 13th May, w/c 10th June,  
w/c 1st July, w/c 22nd July

### WEEK THREE

w/c 4th March, w/c 25th March, w/c 29th April,  
w/c 20th May, w/c 17th June, w/c 8th July



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



## Belleville Wix Academy

### 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](http://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.

