

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b>	<p>Cheese &amp; Leek Pinwheel <b>Wheat, Milk</b> with New Potatoes</p> <p>Vegetarian Cottage Pie</p> <p>Italian Style Tomato &amp; Herb Sauce served with Penne Pasta <b>Wheat</b></p> <p>Carrots / Green Beans</p> <p>Chocolate Sponge <b>Wheat, Egg, Milk</b> served with Chocolate Sauce <b>Milk</b></p>	<p>Cornish Style Vegetable Pasty <b>Wheat</b> served with Oven Baked Potato Wedges</p> <p>Chicken Sausage Roll <b>Wheat, Sulphites</b> served with Oven Baked Potato Wedges</p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Broccoli / Baked Beans</p> <p>Raspberry Jelly served with Peach Compote</p>	<p>Pizza Margherita <b>Wheat, Milk</b> or Beef &amp; Sweet Pepper Pizza <b>Wheat, Milk</b> with Garlic &amp; Herb Pasta Side <b>Wheat</b></p> <p>Butternut &amp; Chickpea Korma with Rice</p> <p>Oven Baked Courgettes / Sweetcorn</p> <p>Carrot &amp; Orange Traybake <b>Wheat, Egg</b></p>	<p>Chinese Style Stir Fried Vegetables served with Sweetcorn Rice</p> <p>Texan BBQ Style Chicken Wrap <b>Wheat, Sulphites</b> served with Sweetcorn Rice</p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Broccoli / Carrots</p> <p>Berry Swirl Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b></p>	<p>Oven Baked Falafel Bites served with Tomato Sauce &amp; Chips or New Potatoes</p> <p>Battered Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce &amp; Chips or New Potatoes</p> <p>Pasta Primavera <b>Wheat</b></p> <p>Peas / Baked Beans</p> <p>Chocolate Shortbread <b>Wheat</b> or Orange Gram Flour Shortbread both served with Fresh Fruit Wedges</p>
<b>WEEK TWO</b>	<p>Macaroni Cheese <b>Wheat, Milk</b> served with a Rainbow Ribbon Salad</p> <p>Indian Style Biryani</p> <p>Mediterranean Vegetable Spinach Wrap <b>Wheat</b> served with New Potatoes</p> <p>Broccoli / Sweetcorn</p> <p>Jam Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b></p>	<p>Minced Beef &amp; Mushrooms served with a Puff Pastry Top <b>Wheat</b> with Parsley Potatoes</p> <p>Sweet Potato Stir served with Sweetcorn Rice</p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Roast Butternut Squash / Peas</p> <p>Strawberry Ice Cream <b>Milk</b> served with Pineapple Compote</p>	<p>Roast Chicken Fillet served with Roast Potatoes</p> <p>Spinach, Sweet Pepper &amp; Cheddar Slice <b>Wheat, Milk</b> served with Roast Potatoes</p> <p>Tomato Basil Pasta <b>Wheat</b> with Tomato Breadstick <b>Wheat, Soybeans</b></p> <p>Carrots / Savoy Cabbage</p> <p>Marbled Sponge <b>Wheat, Egg, Milk</b> served with Chocolate Sauce <b>Milk</b></p>	<p>Chicken Meatballs with BBQ Style Sauce <b>Sulphites</b> served with Vegetable Rice</p> <p>Spanish Style Omelette <b>Egg, Milk</b> served with Chef's Salad</p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Vegetable Medley</p> <p>Lemon Drizzle Traybake <b>Wheat, Egg, Milk</b></p>	<p>Vegetable Pakora served with Chips or New Potatoes</p> <p>Breaded Fish Fingers <b>Wheat, Fish</b> served with Tomato Sauce &amp; Chips or New Potatoes</p> <p>Cheese &amp; Chive Pasta Bake <b>Wheat, Milk</b></p> <p>Peas / Baked Beans</p> <p>Oat &amp; Raisin Cookie <b>Wheat, Oats</b> or Lemon Gram Flour Shortbread both served with Fresh Fruit Wedges</p>
<b>WEEK THREE</b>	<p>Pizza Margherita <b>Wheat, Milk</b> served with Sweet Pepper Pasta Side <b>Wheat</b></p> <p>Roast Sweet Pepper &amp; Herb Jambalaya</p> <p>Pesto Style Pasta <b>Wheat</b></p> <p>Broccoli / Butternut Squash</p> <p>Citrus Sponge <b>Wheat, Egg, Milk</b> served with Custard <b>Milk</b></p>	<p>Sweet Chilli Chicken served with Rice</p> <p>Vegetable Chow Mein <b>Wheat, Egg</b></p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Green Beans / Carrots</p> <p>Assorted Jellies served with Watermelon Wedge</p>	<p>Beef Bolognese served with Penne Pasta <b>Wheat</b> or Rice</p> <p>Vegetable Bolognese served with Penne Pasta <b>Wheat</b> or Rice</p> <p>Cheddar Cheese &amp; Tomato Quiche <b>Wheat, Egg, Milk</b> with New Potatoes</p> <p>Sweetcorn / Broccoli</p> <p>Cinnamon Swirl Traybake <b>Wheat, Egg, Milk</b></p>	<p>Chicken Sausages served with Garlic &amp; Herb Roast Potatoes</p> <p>Salmon Fishcake Melt <b>Wheat, Milk, Fish</b> served with Garlic &amp; Herb Roast Potatoes</p> <p>Jacket Potato served with Cheddar Cheese <b>Milk</b> Baked Beans or Tuna Mayonnaise <b>Egg, Fish</b></p> <p>Courgettes / Carrots</p> <p>Vanilla Ice Cream <b>Milk</b> served with Berry Apple Compote</p>	<p>Sweet Potato &amp; Bean Pattie served with Chips or New Potatoes</p> <p>Battered Fish Fillet <b>Wheat, Fish</b> served with Tomato Sauce &amp; Chips or New Potatoes</p> <p>Pasta Arrabbiata <b>Wheat</b> with Garlic &amp; Herb Breadstick <b>Wheat, Soybeans</b></p> <p>Peas / Baked Beans</p> <p>Wholemeal Shortbread <b>Wheat</b> or Chocolate Gram Flour Shortbread both served with Fresh Fruit Wedges</p>

## Available daily

Please ask the catering manager for food allergen information

## Menu Items Available Daily:

Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

### WEEK ONE

w/c 23 Feb, 16 March, 20 April,  
11 May, 8 June, 29 June, 20 July

### WEEK TWO

w/c 2 March, 23 March, 27 April,  
18 May, 15 June, 6 July

### WEEK THREE

w/c 9 March, 13 April, 5 May,  
1 June, 22 June, 13 July



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



## Unicorn 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](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.



Look out for monthly featured ingredients.

