

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Chicken Korma Milk, Mustard Served with Steamed Rice</p> <p>Indian Style Tikki Cakes</p> <p>Oven Roasted Broccoli & Sweetcorn</p> <p>Ham Sandwich Gluten, Sulphites Served with Mixed Salad/Crudités</p> <p>Toffee Apple Flapjack Gluten, Oats</p>	<p>Beef Bolognaise Served with Penne Pasta Gluten, Barley, Wheat & Garlic Bread Wheat</p> <p>Lentils Bolognaise Gluten Served with Penne Pasta & Garlic Bread Gluten, Barley, Wheat</p> <p>Oven Roasted Broccoli & Sweetcorn</p> <p>Cheddar Cheese Sandwich Gluten, Milk Served with Mixed Salad/Crudités</p> <p>Marble Sponge with Chocolate Sauce Gluten, Eggs, Milk, Wheat</p>	<p>Oven Roast Chicken Served with Roast Potatoes and Vegetables</p> <p>Roast Quorn Egg, Milk Served with Roast Potatoes and Vegetables</p> <p>Savoy Cabbage & Sweetcorn</p> <p>Tuna Mayonnaise Sandwich Gluten, Eggs, Fish, Mustard served with Mixed Salad/Crudités</p> <p>Jelly & Fresh Fruit</p>	<p>Chicken Sausages Sulphites, Wheat Served with Mash Potato & Gravy Milk</p> <p>Quorn Sausages Wheat Served Mash & Gravy Milk</p> <p>Steamed Green Beans & Carrots</p> <p>Chicken Mayonnaise Sandwich Gluten, Eggs, Mustard Served with Mixed Salad/Crudités</p> <p>Apple & Berry Oat Bar Gluten, Oats, Wheat</p>	<p>Battered Fish Fingers Fish, Gluten, Wheat Served with Peas or Baked Beans & Chips</p> <p>Margherita Pizza Gluten, Milk, Wheat</p> <p>Served with Peas or Baked Beans and Chips</p> <p>Ham & Cheese Sandwich Gluten, Sulphites Served with Mixed Salad/Crudités</p> <p>Vanilla Ice Cream & Fresh Fruit Milk</p>
WEEK TWO	<p>Piri Piri Chicken Served with Steamed Rice</p> <p>Pesto Style Pasta Served with Mixed Salad Gluten, Barley, Wheat</p> <p>Roasted Corn on the Cob or Steamed Green Peas</p> <p>Tuna Mayonnaise Sandwich Gluten, Eggs, Fish, Mustard Served with Mixed Salad/Crudités</p> <p>Marble Shortbread Gluten, Wheat</p>	<p>Minced Beef Lasagne Gluten, Milk, Wheat Served with Garlic Bread Wheat</p> <p>Italian Style Tomato & Herb Pasta Gluten, Barley, Wheat Served with Mixed Salad</p> <p>Ham Sandwich Gluten, Sulphites Served with Mixed Salad/Crudités</p> <p>Chocolate Sponge Gluten, Eggs, Milk, Wheat & Chocolate Sauce Milk</p>	<p>Oven Roast Turkey Served with Roast Potatoes and Vegetables</p> <p>Roast Wellington served with Roast Potatoes and Vegetables Gluten, Eggs, Milk, Wheat</p> <p>Cheddar Cheese Sandwich Gluten, Milk Served with Mixed Salad/Crudités</p> <p>Jelly & Fresh Fruit</p>	<p>BBQ Style Chicken Wrap Wheat</p> <p>Served with Tex Mex Tomato Rice</p> <p>Macaroni Cheese served with Garlic Bread & Salad Gluten, Milk, Wheat</p> <p>Chicken Mayonnaise Sandwich Gluten, Eggs, Mustard served with Mixed Salad/Crudités</p> <p>Berry Swirl Sponge Gluten, Egg, Milk, Wheat & Custard Milk</p>	<p>Breaded Fish Fish, Gluten, Wheat Served with Peas or Baked Beans & Chips</p> <p>Margherita Pizza Gluten, Milk, Wheat</p> <p>Served with Steamed Peas or Baked Beans & Chips</p> <p>Ham & Cheese Sandwich Gluten, Sulphites, Milk Served with Mixed Salad/Crudités</p> <p>Wholemeal Carrot Cake Gluten, Egg, Wheat & Custard Sauce Milk</p>

Available daily

Please ask the catering manager for food allergen information

Available Daily: Jacket Potato with a Choice of Fillings: Cheddar Cheese **Milk**, Baked Beans or Tuna Mayonnaise **Eggs, Fish Milk, Mustard**, Yoghurt **Milk**, Vegetarian Jelly, Fresh Fruit.

Week One - 01.09.25 / 15.09.25 / 29.09.25 / 13.10.25 / 03.11.25 / 17.11.25 / 01.12.25 / 15.12.25

Week Two - 08.09.25 / 22.09.25 / 06.10.25 / 20.10.25 / 10.11.25 / 24.11.25 / 08.12.25



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



Aylesbury Vale 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 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) 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.



Look out for monthly featured ingredients.

