

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Creamy Salmon and Broccoli Pasta Fish, Gluten, Milk served with Vegetables or Mixed Salad</p> <p>Pasta Primavera Gluten, Milk served with Vegetables or Mixed Salad</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Lemon Shortbread Gluten</p>	<p>Texan Style Beef Burrito Gluten, Milk served with Steamed Rice, Vegetables or Mixed Salad</p> <p>Mexican Style Vegetable and Pea Protein Wrap Gluten, Milk served with Steamed Rice, Vegetables or Mixed Salad</p> <p>Cheddar Cheese Sandwich Gluten, Milk served with Mixed Salad/Crudités</p> <p>Oat and Raisin Cookie Gluten</p>	<p>Oven Roast Chicken served with Roast Potatoes and Vegetables</p> <p>Cheddar Cheese and Spinach Quiche served with Roast Potatoes and Vegetables Eggs, Milk Gluten</p> <p>Tuna Sandwich Gluten, Eggs, Fish, Mustard served with Mixed Salad/Crudités</p> <p>Apple Crumble Gluten and Custard Sauce Milk,</p>	<p>Chicken Sausage Roll Gluten, Sulphites, Eggs, Milk served with Parmentier Potatoes and Vegetables or Mixed Salad</p> <p>Carrot and Leek Sausage Roll Wheat, Rye, Barley, Oats, Eggs, Milk served with Parmentier Potatoes and Vegetables or Mixed Salad</p> <p>Chicken Mayonnaise Sandwich Gluten Eggs, Mustard served with Mixed Salad/Crudités</p> <p>Citrus Sponge Gluten, Eggs, Milk and Custard Sauce Milk,</p>	<p>Battered Fish Fish, Gluten served with Peas or Baked Beans and Chips</p> <p>Margherita Pizza Gluten, Eggs, Milk, Soybeans served with Peas or Baked Beans and Chips</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Orange Sponge Gluten, Eggs, Milk and Custard Sauce Milk,</p>
WEEK TWO	<p>Chicken and Sweetcorn Pie Gluten, Milk served with Mashed Potato and Vegetables</p> <p>Butternut Squash and Sweetcorn Pie Gluten served with Mashed Potato Milk and Vegetables of the Day</p> <p>Cheddar Cheese Sandwich Gluten, Milk served with Mixed Salad/Crudités</p> <p>Berry and Apple Flapjack Gluten</p>	<p>Barbeque Chicken Thighs served with New Potatoes, Vegetables or Mixed Salad</p> <p>Macaroni Cheese Gluten, Milk served with Garlic Bread Gluten, Milk and Mixed Salad</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Jelly and Fresh Fruit</p>	<p>Oven Roast Pork served with Roast Potatoes and Vegetables</p> <p>Cheddar Cheese and Leek Pie Gluten, Milk served with Roast Potatoes and Vegetables</p> <p>Chicken Mayonnaise Sandwich Gluten Eggs, Mustard served with Mixed Salad/Crudités</p> <p>Vanilla Muffin Milk, Gluten and Custard Sauce Milk,</p>	<p>Minced Beef Lasagne Gluten, Milk served with Garlic Bread Gluten, Milk and Mixed Salad</p> <p>Quorn Mince Lasagne Gluten Eggs, Milk served with Garlic Bread Gluten, Milk and Mixed Salad</p> <p>Tuna Sandwich Gluten, Eggs, Fish, Mustard served with Mixed Salad/Crudités</p> <p>Cinnamon Roll Milk, Gluten and Custard Sauce Milk,</p>	<p>Fish Finger Gluten, Fish served with Steamed Peas or Baked Beans and Chips</p> <p>Margherita Pizza Eggs, Milk, Soy served with Steamed Peas or Baked Beans and Chips</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Ice Cream Milk and Fresh Fruit Wedges</p>
WEEK THREE	<p>Sweet Chilli Chicken served with Steamed Rice and Vegetables or Mixed Salad</p> <p>Vegetable Stir Fry with Egg Noodles Gluten, Egg, Soy and Vegetables or Mixed Salad</p> <p>Tuna Sandwich Gluten, Eggs, Fish, Mustard served with Mixed Salad/Crudités</p> <p>Chocolate Cookie Gluten</p>	<p>Chicken Korma Gluten, Milk served with Rice & Vegetables or Mixed Salad</p> <p>Vegetarian Curry with Rice Egg, Gluten, Soy served with Vegetables or Mixed Salad</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Strawberry Mouse Milk</p>	<p>Oven Roast Turkey served with Roast Potatoes and Vegetables</p> <p>Sweet Potato & Parsnip Wellington Gluten served with Roast Potatoes and Vegetables</p> <p>Cheddar Cheese Sandwich Gluten, Milk served with Mixed Salad/Crudités</p> <p>Marble Sponge Cake Gluten, Milk, Eggs and Custard Sauce Milk,</p>	<p>Minced Beef Pasta Bolognaise Gluten served with Vegetables or Mixed Salad</p> <p>Minced Quorn Pasta Bolognaise Gluten Eggs, Milk served with Vegetables or Mixed Salad</p> <p>Chicken Mayonnaise Sandwich Gluten Eggs, Mustard served with Mixed Salad/Crudités</p> <p>Jelly and Fresh Fruit</p>	<p>Battered Fish Fish, Gluten served with Peas or Baked Beans and Chips</p> <p>French Stick Style Pizza Gluten Milk served with Peas or Baked Beans and Chips</p> <p>Ham Sandwich Gluten, Sulphites served with Mixed Salad/Crudités</p> <p>Fresh Fruit Salad</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

21st Apr / 12th May / 9th June /
30th June / 21st July

WEEK TWO

28th Apr / 19th May /
16th June / 7th July

WEEK THREE

5th May / 2nd June /
23rd June / 14th July



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.

