

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Macaroni Cheese (Wheat, Milk) with a Chef's Salad</p> <p>Carrot & Leek Pinwheel (Wheat) Served with Potato Salad</p> <p>Carrots / Broccoli</p> <p>Ice Cream (Milk) with Watermelon Wedges</p>	<p>Smoky BBQ Style Chicken (Sulphites) Served with Rice</p> <p>Chickpea & Vegetable Chow Mein (Wheat, Egg, Soybeans)</p> <p>Sweetcorn / Savoy Cabbage</p> <p>Marbled Sponge (Wheat, Egg, Milk) Served with Chocolate Sauce (Milk)</p>	<p>Beef Bolognese Served with Penne Pasta (Wheat) Or Rice</p> <p>Sweet Potato Stir Served with Rice</p> <p>Carrots / Peas</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Chicken Korma with Pilau Rice</p> <p>Jacket Potato with Cheese (Milk) & Baked Beans</p> <p>Spiced Roast Cauliflower / Green Beans</p> <p>Peach & Sultana Flapjack (Wheat, Barley, Oats) with Custard (Milk)</p>	<p>Battered Fish Fillet (Wheat, Fish) Served with Tomato Sauce & Chips Or New Potatoes</p> <p>Butternut Squash, Sweet Pepper & Courgette Slice Served with Chips Or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Lemon Shortbread (Wheat) with Orange Wedges</p>
WEEK TWO	<p>Tomato & Basil Pasta (Wheat) Served with Cheese (Milk) & a Chef's Salad</p> <p>Spring Vegetable Cottage Pie</p> <p>Roast Butternut Squash / Green Beans</p> <p>Apple Blondie with Custard (Milk)</p>	<p>Texan Style Beef Pizza (Wheat, Milk) with a Pasta Side (Wheat)</p> <p>Baked Chickpea & Vegetable Pakoras with Apple & Mint Chutney & Rice</p> <p>Sweetcorn / Sautéed Courgettes</p> <p>Chocolate & Orange Shortbread (Wheat) with Fresh Fruit Wedges</p>	<p>Lemon & Thyme Chicken Served with Oven Baked Wedges</p> <p>Roasted Red Pepper and Herb Jambalaya (Celery, Mustard)</p> <p>Broccoli / Carrots</p> <p>Wholemeal Carrot Cake (Wheat, Egg) with Custard (Milk)</p>	<p>Pork Sausages (Wheat)</p> <p>with Mashed Potatoes & Gravy</p> <p>Sweet Potato and Red Bean Sausage (Wheat) with Mashed Potatoes & Gravy</p> <p>Cabbage / Peas</p> <p>Chocolate Sponge (Wheat, Egg, Milk) With Chocolate Sauce (Milk)</p>	<p>Battered Fish Fillet (Wheat, Fish) Served with Tomato Sauce & Chips Or New Potatoes</p> <p>Sweet Potato & Red Pepper Pattie Served with a Rainbow Ribbon Salad & Chips Or New Potatoes</p> <p>Peas / Baked Beans</p> <p>Jelly with Fresh Fruit Wedges</p>
WEEK THREE	<p>Pizza Margherita (Wheat, Milk) Or Garden Vegetable Pizza (Wheat, Milk) with Oven Roasted Potato Wedges</p> <p>Sweetcorn / Oven Baked Courgettes</p> <p>Berry & Lemon Sponge (Wheat, Egg, Milk) with Custard (Milk)</p>	<p>Pork Sausage Roll (Wheat, Sulphites) With Oven Baked New Potatoes</p> <p>Chickpea & Herb Pattie with a Sweet Chilli Sauce & Oven Baked New Potatoes</p> <p>Glazed Carrots / Peas</p> <p>Jelly with Peaches</p>	<p>American Style Beef & Macaroni Bake (Wheat, Milk)</p> <p>Indian Style Tikki Potato Cakes with Tomato Chutney & Turmeric Rice (wholegrain/white mix)</p> <p>Green Beans / Carrots</p> <p>Chocolate Shortbread (Wheat) with Fresh Fruit Wedges</p>	<p>Sweet Chilli Chicken with Rice</p> <p>Pasta Primavera (Wheat, Milk)</p> <p>Savoy Cabbage / Sweetcorn</p> <p>Ice Cream (Milk) with Watermelon Wedges</p>	<p>Battered Fish Fillet (Wheat, Fish) Or Salmon & Herb Fishcake (Fish) Served with Tomato Sauce & Chips Or New Potatoes</p> <p>Sweet Potato, Spinach & Bean Empanada with Chips Or New Potatoes</p> <p>Peas/Baked Beans</p> <p>Pear & Chocolate Brownie with Chocolate Sauce (Milk)</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

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

WEEK TWO

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

WEEK THREE

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



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



About Your Catering Service

We are delighted to be working in partnership with Bromley Beacon Academy Bromley. 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.

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

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.

