

SCHOOL: Harewood C of E Primary

LUNCHTIME MENU



Week 1 W/C 02/09/24, 23/09/24, 14/10/24, 11/11/24,
02/12/24, 06/01/25, 27/01/25

Menus are subject to availability

(V) = VEGETARIAN
(VE) = VEGAN

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Chicken Curry Rice	Beef Cottage Pie	Tortilla Pizza Jacket Wedges (v)	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes	Battered Fish Chips
Vegetarian Burger in a Bun Jacket Wedges (ve)	Vegetable Pasta Bake (v)	Vegetarian Spaghetti Bolognese (ve)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Quorn Dippers Chips (ve)
Jacket Potato Cheddar Cheese (v)	Tuna Mayonnaise filled Wrap Pasta Salad	Jacket Potato Five Bean Chilli (ve)	Hot Roast filled Bap Roast Potatoes	Jacket Potato Cheesy Beans (v)
Apple Flapjack	Mango Sorbet Shortbread Finger	Chocolate Brownie Fresh Fruit Wedges	Seasonal Fruit Crumble Custard	Peach Melba Jelly

This menu has been agreed in consultation with the School



Yoghurt and fresh fruit available daily

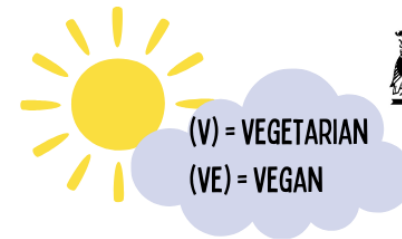
Red Tractor
Standards



WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLES BY OUR STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES. CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR ITEMS DECLARED AS "MAY CONTAIN NUTS" ARE ALSO EXCLUDED FROM OUR MENUS.

SCHOOL: Harewood C of E Primary

LUNCHTIME MENU



Week 2 W/C 09/09/24, 30/09/24, 21/10/24,
18/11/24, 09/12/24, 13/01/25, 03/02/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Vegetarian Pizza Baby Baked Potatoes (v)	Pork Meatballs with Gravy Mashed Potatoes	Chicken Curry Rice	Roast Gammon Yorkshire Pudding Mashed and Roast Potatoes	Crispy Salmon Bites with Lemon Mayonnaise Dip Chips
BBQ Quorn Wrap Baby Baked Potatoes (v)	Roasted Vegetable Mac and Cheese (v)	Veggieball Sub Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Vegetarian All Day Breakfast (v)
Jacket Potato Cheddar Cheese (v)	Wholemeal Egg Mayonnaise Sandwich (v) Pasta Salad	Jacket Potato Tuna Mayonnaise	Hot Roast filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Custard Cream Cookie Fresh Fruit Wedges	Ice Cream Sliced Peaches	Cinnamon Swirl	Fruit of the Forest Jelly	Orange Sponge Chocolate Custard

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Standards



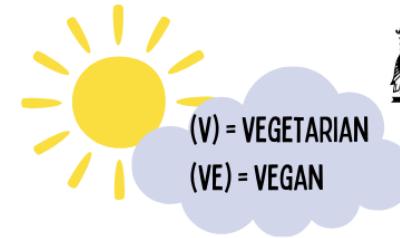
Seasonal local
produce used
wherever possible



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LUNCHTIME MENU



Week 3 W/C 16/09/24, 07/10/24, 04/11/24, 25/11/24,
16/12/24, 20/01/25, 10/02/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Crispy Chicken Nuggets BBQ Dip Chips	Margherita Pizza Baby Baked Potatoes (v)	Beef Pasta Bolognese	Pork Sausage Yorkshire Pudding Mashed and Roast Potatoes	Fish Fingers Jacket Wedges
Veggie Sausage Hot Dog Chips (ve)	Vegetable Casserole Herby Dumplings (v)	Vegetable Nuggets Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Cheese and Tomato Pastry Pinwheel Jacket Wedges (v)
Jacket Potato Tuna Crunch	Wholemeal Bap with Egg Mayonnaise filling (v) Baby Baked Potatoes	Jacket Potato Grated Cheese (v)	Hot Roast filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Strawberry Mousse and Homemade Strawberry Sauce	Chocolate Ice Cream Pears	Sprinkle Sponge with Custard	Oaty Ginger Cookie	Chocolate Crispy Slice Fresh Fruit Wedges

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