

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Macaroni Cheese served with garlic Bread Pesto Pasta served with garlic Bread Cheese Toastie served with sides. Vegetable of the day Mixed vegetable Pudding - Lemon biscuit	Sausage Hot Dog served with Jacket Wedges Veg Sausage Hot Dog served with Jacket Wedges Cheese Roll served with sides. Vegetable of the day Broccoli Pudding - Chocolate Mousse	Roasted Turkey served with Sauté Potatoes & Gravy Roasted Veg Parcels served with Sauté Potatoes & Gravy Ham rolls served with sides. Vegetable of the day sliced carrots Pudding - Apple crumble	Peperoni Pizza served with Plain Pasta Margherita Pizza served with Plain Pasta Tuna Roll served with sides. Vegetable of the day Peas Pudding - Chocolate biscuit	Fish Fingers served with Chips Vegetable Burger in Bun served with Chips Fish Finger Sandwich served with sides. Vegetable of the day Baked beans Pudding – Ice cream
WEEK TWO	Chicken Curry served with Rice & Naan Bread Vegetable Curry served with Rice & Naan Bread Cheese Toastie served with Sides Vegetable of the day Mixed vegetable Pudding - Fruit Berry cake	Chicken Burger served with Jacket Potato Wedges Vegetable Burger served with Jacket Potato Wedges Cheese Roll served with Sides Vegetable of the day Broccoli Pudding - carrot cake	Pork Sausages served with Sauté Potatoes & Gravy Vegetable Sausages served with Sauté Potatoes & Gravy Ham Roll served with Sides Vegetable of the day Sliced Carrot Pudding - Syrup sponge	Peperoni Pizza served with Plain Pasta Margherita Pizza served with Plain pasta Tuna Roll served with Sides Vegetable of the day Peas Pudding - Chocolate Krispy cake	Fish Fingers served with Chips Vegetable & Bean Burger served with Chips Fish Finger Sandwich served with Sides Vegetable of the day Baked beans Pudding - Sticky toffee cake
WEEK THREE	Buttered Pasta served with Garlic Bread Roasted Veg Pasta served with Garlic Bread Cheese Toastie served with Sides Vegetable of the day Mixed vegetable Pudding - Oat cookie	Pork sausage served with Potato wedges Vegetable Sausage served with Potato Wedges Cheese Roll served with Sides Vegetable of the day Broccoli Pudding – Ice cream	Roasted Chicken served with Sauté Potatoes & Gravy Vegetable Sausages served with Sauté Potato & Gravy Ham Roll served with Sides Vegetable of the day Sliced carrots Pudding - Chocolate cake	Peperoni Pizza served with Plain Pasta Margherita Pizza served with Plain Pasta Tuna Roll served with Sides Vegetable of the day Peas Pudding - Flapjack	Fish Fingers served with Chips Vegetable Burger served with Chips Fish Finger Sandwich served with Sides Vegetable of the day Baked beans Pudding - chocolate and beetroot brownie

WEEK ONE

13th April 4th May, 1st June,
22nd June 13th July 2026

WEEK TWO

20th April 11th May, 8th June,
29th June 20th July 2026

WEEK THREE

27th April 18th May 15th June,
6th July 2026



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



Long Lane 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)

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 Meals

Your older children may be entitled for free school meals. Please contact the school office to find out how to apply and access this benefit.

Payment of School Lunches

Please contact the school office for the payment process for your child's school lunch.

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.

