



## WEEK 1

## WHATS FOR LUNCH?

Weeks Commencing: January 5<sup>th</sup> , March 16<sup>th</sup> 2026

<b>Monday</b>	Tomato & Butter Bean Pasta Bake     Mixed Salad   Yoghurt & Banana 
<b>Tuesday</b>	Teriyaki Chicken Drumsticks <b>or</b> Veg    Coconut Rice & Garden Peas   Broccoli   Bake of the Day   
<b>Wednesday</b>	Fish of the Day   <b>or</b> Vegetarian Version    Seasonal Vegetables/Salad   Fruit Salad
<b>Thursday</b>	Ful Madames (Fava Beans)   Roast New Potatoes   Olive Sourdough    Mixed Salad   Bake of the Day   
<b>Friday</b>	Beef <b>or</b> Veg Bolognese   Penne Pasta    Steamed Seasonal Vegetables   Salad   Fruit Salad

Key to Allergens:  Gluten  Milk  Soya  Egg  Fish

**WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS**

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.

We also use locally sourced ingredients when available and in season.



## WEEK 2

## WHATS FOR LUNCH?

Weeks Commencing: January 12<sup>th</sup> , February 2<sup>nd</sup> , March 2<sup>nd</sup> 2026

<b>Monday</b>	Black Bean Noodles     Steamed Greens   Bake of the Day   
<b>Tuesday</b>	Lamb <b>or</b> Veg Keema   Steamed Rice   Steamed Broccoli   Raita    Bake of the Day   
<b>Wednesday</b>	Fish of the Day   <b>or</b> Vegetarian Version    Seasonal Vegetables/Salad   Yoghurt & Bananas 
<b>Thursday</b>	Veggie Bean Balls & Tomato Ragu   Spaghetti    Cheese    Fruit Salad
<b>Friday</b>	Chicken <b>or</b> Veg Jollof Rice    Mixed Salad   Fruit Salad

Key to Allergens:  Gluten  Milk  Soya  Egg  Fish

**WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS**

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.


We also use locally sourced ingredients when available and in season.



## LAST WEEK OF THE MONTH!

## WHATS FOR LUNCH?

Weeks Commencing: January 26<sup>th</sup> , February 23<sup>rd</sup> 2026

<b>Monday</b>	Tomato & Butter Bean Pasta Bake     Mixed Salad   Yoghurt & Banana 
<b>Tuesday</b>	Beef <b>or</b> Veg Bolognese   Penne Pasta    Steamed Seasonal Vegetables   Salad   Bake of the Day   
<b>Wednesday</b>	Fish of the Day   <b>or</b> Vegetarian Version    Seasonal Vegetables/Salad   Fruit Salad
<b>Thursday</b>	Ful Madames (Fava Beans)   Roast New Potatoes   Olive Sourdough    Mixed Salad   Bake of the Day   
<b>Friday</b>	Marinated Chicken <b>or</b> Vegetarian Tart      Fries   Coleslaw    Fruit Salad

Key to Allergens:  Gluten  Milk  Soya  Egg  Fish

**WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS**

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.

We also use locally sourced ingredients when available and in season.



## LAST WEEK OF THE MONTH!

## WHATS FOR LUNCH?

Weeks Commencing: March 23<sup>rd</sup> 2026

<b>Monday</b>	Black Bean Noodles     Steamed Greens   Bake of the Day   
<b>Tuesday</b>	Lamb <b>or</b> Veg Keema   Steamed Rice   Steamed Broccoli   Raita    Bake of the Day   
<b>Wednesday</b>	Fish of the Day   <b>or</b> Vegetarian Version    Seasonal Vegetables/Salad   Yoghurt & Bananas 
<b>Thursday</b>	Veggie Bean Balls & Tomato Ragu   Spaghetti    Cheese    Fruit Salad
<b>Friday</b>	Marinated Chicken <b>or</b> Vegetarian Tart      Fries   Coleslaw    Fruit Salad

Key to Allergens:  Gluten  Milk  Soya  Egg  Fish

**WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS**

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.

We also use locally sourced ingredients when available and in season.



## WEEK 3

## WHATS FOR LUNCH?

Weeks Commencing: January 19<sup>th</sup> , February 9<sup>th</sup> , March 9<sup>th</sup> 2026

Monday	Lentil Bolognese   Spaghetti    Cheese    Fruit Salad
Tuesday	Slow Cooked Beef <b>or</b> Veg Stew   Mashed Potato    Steamed Broccoli   Bake of the Day   
Wednesday	Fish of the Day   <b>or</b> Vegetarian Version    Seasonal Vegetables/Salad   Yoghurt & Bananas 
Thursday	Butter Bean Ratatouille   Pasta    Feta Salad    Bake of the Day   
Friday	Chicken <b>or</b> Veg Coconut Curry   Rice   Seasonal Veg   Fruit Salad

Key to Allergens:  Gluten  Milk  Soya  Egg  Fish

**WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS**

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.

We also use locally sourced ingredients when available and in season.