

Welcome to Fresha School Meals in partnership with Harbour Spring/Summer 2025 - Allergen Menu

Fresha has a vision to improve the life chances of children and young people, through their food choices We are making a positive difference to your childrens diet and health Our menus contain 30 different plant based ingredients because what they eat matters We champion fresh, seasonal, local and sustainable produce Our delicious, healthy menus are good for both your children and the planet

If there's one group of people that truly benefit from a nutritious, healthy and sustainable diet, it's your children Fresha is improving Children's lives Through food



Fresh local produce

We use fresh, regional, sustainable food in season, selecting produce when it is at its best



High quality, varied meals

We offer menus featuring well-loved favourites, while introducing new and exciting choices

We offer a daily salad bar with a selection of freshly prepared vegetables and fruit to accompany all meals.

Yogurt and fresh fruit are available as an alternative dessert



Allergies/food allergies

We offer specific menus to address allergies and dietary preferences

Please take five minutes to send us your feedback



fresha responsible catering



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Harbour Schools Partnership A guiding light for education Spring/Summer 2025 - Allergen Menu

Week One

Week One	Monday	Tuesday	Wednesday	Thursday	Friday
Meat Option	PASTA BOLOGNESE Penne pasta in a plant-powered bolognese sauce (PB)	BUTCHERS BURGER Homemade Pork Burger	THE ROAST Gammon Ham with all the trimmings	PIZZA The classic American topping of pepperoni	FISH FINGERS Cod fillet in a crispy breadcrumb coating (5)
Veggie Option	SPRING HARVEST CAKE Crispy savoury cake crammed with veggies (VG)	CHEESY TOMATO PASTY Golden and crispy on the outside, melted gooey vegan cheese and tomatoes on the inside (VG)	GOLDEN SUMMER ROLL A crisp, flaky pastry roll, packed with a selection of seasonal vegetables (VG)	PIZZA The original cheese and tomato Margherita topping (VG)	FARMERS BURGER Veggie Burger (V)
Sides	Pasta (VG) Peas (VG) Salad Bar (V)	Potato Salad (VG) Naked Slaw (VG) Salad Bar (V)	Roasted Potatoes (VG) Chefs Vegetables of the day (VG) Gravy (VG)	Potato Wedges (VG) Salad Bar (V) Sweetcorn (VG)	Oven Chips (VG) Chefs Vegetables of the day (VG
Jacket Potatoes	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)
Dessert	PIP FRUIT ICE LOLLY A little bit of nature on a stick. 100% organic fruit (PB)	CHOCOLATE COOKIE A naturally chewy, chocolatey cookie (V)	SUMMER BERRY JELLY Colourful, tasty and wobbly with Peach slices (VG)	LEMON BISCUIT Bursting with fresh lemon and fruity flavours (VG)	CHEFS DESSERT OF THE DAY Our Chefs choice of all your favourite desserts (V)

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Allergens Code

 (1) Cereals containing Gluten – including wheat, rye, barley & oats (2) Celery (3) Crustaceans- such as prawns, crabs & lobsters(4) Lupin (5) Fish (6) Milk (7) Mustard (8) Eggs (9) Peanuts (10) Sesame Seeds (11) Soya Beans (12) Sulphur Dioxide (13) Tree Nuts (14) Molluscs

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Week Two

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	
Meat Option	MIGHTY MEATBALLS Plant Powered Meatballs, with pasta, in our homemade tomato sauce (PB)	TOMATO PORK WRAP Pork mince in a smoky tomato sauce with a soft tortilla	ROAST CHICKEN Chicken Breast with all the trimmings	PIZZA A classic topping of Cheese, Tomato and Ham	FISH FINGERS Cod fillet in a crispy breadcrumb coating (5)	
Veggie Option	CREAMY PASTA BAKE Penne pasta coated in a rich, cheesy sauce, jam-packed with veggies (VG)	MEXICAN STYLE BEAN AND BUTTERNUT WRAP A fiesta of flavours, in a mildly spiced tomato and veg sauce (PB)	VEGGIE BAKE Seasonal veggies packed into a traditional bake (VG)	PIZZA The original cheese and tomato Margherita topping (VG)	FRIDAY FAVOURITE HOTDOG Veggie Sausages packed with garden veg (V)	
Sides	Garden Peas (VG) Salad Bar (V)	Mexican Style Rice (VG) Sweetcorn Salsa (VG) Salad Bar (V)	Roasted Potatoes (VG) Chefs Vegetables of the day (VG) Gravy (VG)	Potato Wedges (VG) Corn on the Cob (VG) Salad Bar (V)	Oven Chips (VG) Chefs Vegetables of the day (VG	
Jacket Potatoes	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	
Dessert	SORBET Orange or Lemon	VERY BERRY FLAPJACK Summer berries mixed into our deliously oaty flapjack	PIP FRUIT ICE LOLLY A little bit of nature on a stick. 100% organic fruit	SUNSET FRUITY JELLY Colourful, tasty orange jelly with mandarins	CHEFS DESSERT OF THE DAY Our Chefs choice of all your favourite desserts	
	(V)	(VG)	(PB)	(VG)	(V)	

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Week Three	Monday	Tuesday	Wednesday	Thursday	Friday
	CLASSIC MACARONI CHEESE	CHICKEN CURRY	THE ROAST	PIZZA	FISH FINGERS
Meat Option	Pasta in a creamy, cheesy rich veggie packed sauce (VG)	Chicken and sweet potato in a mildly spiced sauce	Devon Sausages with all the trimmings	Smoked Chicken pizza	Cod fillet in a crispy breadcrum coating (5)
	SMOKY RAINBOW RICE	FIVE BEAN ONE-POT	SUMMER LOAF	PIZZA	CORN AND CHICKPEA FRITTER
Veggie Option	Loaded rice bursting with summer vegetables	Summer vegetables and mixed bean stew	Seasonal vegetables packed into a traditional bake	The original cheese and tomato Margherita topping	Lightly spiced, homemade chickpea and corn burger
	(PB)	(PB)	(PB)	(V)	(РВ)
Sides	Garlic Bread (VG) Garden Peas (VG) Salad Bar (V)	Jacket Potato (VG) Green Beans (VG) Salad Bar (V)	Roasted Potatoes (VG) Chefs Vegetables of the day (VG) Gravy (VG)	Pasta (VG) Sweetcorn (VG) Carrot Salad (VG)	Oven Chips (VG) Chefs Vegetables of the day (VG)
Jacket Potatoes	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)	Vegan Cheese (VG) Tuna (5) , Baked Beans (VG) OR Baked Beans and Vegan Cheese (VG)
	LEMON SHORTBREAD	CHOCOLATE & CHERRY COOKIE	PIP FRUIT ICE LOLLY	JAM FLAPJACK	CHEFS DESSERT OF THE DAY
Dessert	Crumbly shortbread with a zingy lemon twist	Rich chocolate cookie with a cherry drizzle	A little bit of nature on a stick. 100% organic fruit	with a sticky strawberry jam topping	Our Chefs choice of all your favourite desserts
	(VG)	(V)	(PB)	(V)	(V)



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