Week 1 Lunch Menu

Highgate Hill House School | Autumn Term 2026

Allergen pictures are provisional. The kitchen must check all ingredients before this menu is issued.

Day	Main meal	Dessert
Monday	Pasty with baked beans or spaghetti hoops	Cupcake
Tuesday	Chicken fajitas	Fruit cocktail
Wednesday	Beef stew and dumplings	Sponge
Thursday	Tomato pasta bake OR cheese pasta bake	Shortbread
Friday	Breaded fish with chips and peas or beans	Chocolate crunch

Other lunch choices every day

Jacket potato	**Sandwiches**
Choose one filling: Baked beans Cheese Tuna mayo	Tuna mayo Egg Ham Cheese

Picture key

Gluten cereals | Milk | Egg | Fish | Speak to Denise

Pictures show ingredients to check, not a complete allergen list. No picture does not mean allergen free.

Fruit and salad available every day. Vegan and vegetarian options available where required.
For allergies, speak to Denise before choosing any meal.

Catering allergen verification

Complete these checks before publishing or serving this menu. Replace provisional symbols with verified allergen information and provide an accessible, current allergen matrix for all dishes and fillings.

Check each recipe and every supplier label, including wraps, bread, fillings, pastry, stock, gravy, seasoning, sauces and desserts. Identify the cereal and any specific nuts where relevant.

Record all 14 regulated allergens where present: celery; cereals containing gluten; crustaceans; eggs; fish; lupin; milk; molluscs; mustard; peanuts; sesame; soya; sulphur dioxide and sulphites above the applicable threshold; tree nuts. Record any other allergens relevant to individual learners.

Specify each jacket potato filling and check it separately. Check each sandwich filling, bread, spread and mayonnaise separately. Verify vegan and vegetarian alternatives independently.

Record supplier "may contain" warnings separately from ingredients. Review cross-contact risks in storage, preparation and service, including shared utensils and surfaces. Do not describe a dish as allergen free without the necessary evidence and controls.

Ensure catering and lunchtime staff know each learner's allergy needs and agreed meal arrangements. Check recipe or supplier substitutions before service and update the information immediately.

Checked by _____ Date _____
Verified allergen matrix location _____
Approved for issue by _____ Date _____

Guidance sources

Anaphylaxis UK: Safer Schools Programme
https://anaphylaxis.org.uk/education/safer-schools-programme/
Food Standards Agency: Allergen guidance for food businesses
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses

Week 2 Lunch Menu

Highgate Hill House School | Autumn Term 2026

Allergen pictures are provisional. The kitchen must check all ingredients before this menu is issued.

Day	Main meal	Dessert
Monday	Bacon and cheese turnover with beans or spaghetti hoops	Muffin
Tuesday	Mince and onion pie with mashed potato and seasonal vegetables	Chocolate shortbread
Wednesday	Hunters chicken with roast potatoes and seasonal vegetables	Jelly and fruit
Thursday	Tomato pasta bake OR cheese pasta bake	Crispie cake
Friday	Meatball subs	Ice cream

Other lunch choices every day

Jacket potato	**Sandwiches**
Choose one filling: Baked beans Cheese Tuna mayo	Tuna mayo Egg Ham Cheese

Picture key

Gluten cereals | Milk | Egg | Fish | Speak to Denise

Pictures show ingredients to check, not a complete allergen list. No picture does not mean allergen free.

Fruit and salad available every day. Vegan and vegetarian options available where required.

For allergies, speak to Denise before choosing any meal.

Catering allergen verification

Complete these checks before publishing or serving this menu. Replace provisional symbols with verified allergen information and provide an accessible, current allergen matrix for all dishes and fillings.

Check each recipe and every supplier label, including wraps, bread, fillings, pastry, stock, gravy, seasoning, sauces and desserts. Identify the cereal and any specific nuts where relevant.

Record all 14 regulated allergens where present: celery; cereals containing gluten; crustaceans; eggs; fish; lupin; milk; molluscs; mustard; peanuts; sesame; soya; sulphur dioxide and sulphites above the applicable threshold; tree nuts. Record any other allergens relevant to individual learners.

Specify each jacket potato filling and check it separately. Check each sandwich filling, bread, spread and mayonnaise separately. Verify vegan and vegetarian alternatives independently.

Record supplier "may contain" warnings separately from ingredients. Review cross-contact risks in storage, preparation and service, including shared utensils and surfaces. Do not describe a dish as allergen free without the necessary evidence and controls.

Ensure catering and lunchtime staff know each learner's allergy needs and agreed meal arrangements. Check recipe or supplier substitutions before service and update the information immediately.

Checked by _____ Date _____
Verified allergen matrix location _____
Approved for issue by _____ Date _____

Guidance sources

Anaphylaxis UK: Safer Schools Programme
https://anaphylaxis.org.uk/education/safer-schools-programme/
Food Standards Agency: Allergen guidance for food businesses
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses

Week 3 Lunch Menu

Highgate Hill House School | Autumn Term 2026

Allergen pictures are provisional. The kitchen must check all ingredients before this menu is issued.

Day	Main meal	Dessert
Monday	Choice of pizzas with corn on the cob and mini hash browns	Marble cake
Tuesday	Sausage casserole with a crusty roll	Chocolate brownie
Wednesday	Cottage pie with seasonal vegetables	Shortbread
Thursday	Tomato pasta bake OR cheese pasta bake	Mousse
Friday	Chicken burger with sweet potato fries and beans	Ice lolly

Other lunch choices every day

Jacket potato	Sandwiches
Choose one filling: Baked beans Cheese Tuna mayo	Tuna mayo Egg Ham Cheese

Picture key

Gluten cereals | Milk | Egg | Fish | Speak to Denise

Pictures show ingredients to check, not a complete allergen list. No picture does not mean allergen free.

Fruit and salad available every day. Vegan and vegetarian options available where required.
For allergies, speak to Denise before choosing any meal.

Catering allergen verification

Complete these checks before publishing or serving this menu. Replace provisional symbols with verified allergen information and provide an accessible, current allergen matrix for all dishes and fillings.

Check each recipe and every supplier label, including wraps, bread, fillings, pastry, stock, gravy, seasoning, sauces and desserts. Identify the cereal and any specific nuts where relevant.

Record all 14 regulated allergens where present: celery; cereals containing gluten; crustaceans; eggs; fish; lupin; milk; molluscs; mustard; peanuts; sesame; soya; sulphur dioxide and sulphites above the applicable threshold; tree nuts. Record any other allergens relevant to individual learners.

Specify each jacket potato filling and check it separately. Check each sandwich filling, bread, spread and mayonnaise separately. Verify vegan and vegetarian alternatives independently.

Record supplier "may contain" warnings separately from ingredients. Review cross-contact risks in storage, preparation and service, including shared utensils and surfaces. Do not describe a dish as allergen free without the necessary evidence and controls.

Ensure catering and lunchtime staff know each learner's allergy needs and agreed meal arrangements. Check recipe or supplier substitutions before service and update the information immediately.

Checked by _____ Date _____
Verified allergen matrix location _____
Approved for issue by _____ Date _____

Guidance sources

Anaphylaxis UK: Safer Schools Programme
https://anaphylaxis.org.uk/education/safer-schools-programme/
Food Standards Agency: Allergen guidance for food businesses
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses

Week 4 Lunch Menu

Highgate Hill House School | Autumn Term 2026

Allergen pictures are provisional. The kitchen must check all ingredients before this menu is issued.

Day	Main meal	Dessert
Monday	Cod fish finger sandwiches with sweet potato wedges and peas	Chocolate sponge
Tuesday	Mild chicken curry with rice and naan bread	Yoghurt
Wednesday	Brunch: sausage, bacon, hash brown, egg, beans, tomatoes and mushrooms	Rice pudding
Thursday	Vegetable chow mein	Crumble and custard
Friday	Beef burger with onion rings, chips and beans	Cookies

Other lunch choices every day

Jacket potato	**Sandwiches**
Choose one filling: Baked beans Cheese Tuna mayo	Tuna mayo Egg Ham Cheese

Picture key

Gluten cereals Milk Egg Fish Soya Speak to Denise

Pictures show ingredients to check, not a complete allergen list. No picture does not mean allergen free.

Fruit and salad available every day. Vegan and vegetarian options available where required.

For allergies, speak to Denise before choosing any meal.

Catering allergen verification

Complete these checks before publishing or serving this menu. Replace provisional symbols with verified allergen information and provide an accessible, current allergen matrix for all dishes and fillings.

Check each recipe and every supplier label, including wraps, bread, fillings, pastry, stock, gravy, seasoning, sauces and desserts. Identify the cereal and any specific nuts where relevant.

Record all 14 regulated allergens where present: celery; cereals containing gluten; crustaceans; eggs; fish; lupin; milk; molluscs; mustard; peanuts; sesame; soya; sulphur dioxide and sulphites above the applicable threshold; tree nuts. Record any other allergens relevant to individual learners.

Specify each jacket potato filling and check it separately. Check each sandwich filling, bread, spread and mayonnaise separately. Verify vegan and vegetarian alternatives independently.

Record supplier "may contain" warnings separately from ingredients. Review cross-contact risks in storage, preparation and service, including shared utensils and surfaces. Do not describe a dish as allergen free without the necessary evidence and controls.

Ensure catering and lunchtime staff know each learner's allergy needs and agreed meal arrangements. Check recipe or supplier substitutions before service and update the information immediately.

Checked by _____ Date _____
Verified allergen matrix location _____
Approved for issue by _____ Date _____

Guidance sources

Anaphylaxis UK: Safer Schools Programme
https://anaphylaxis.org.uk/education/safer-schools-programme/
Food Standards Agency: Allergen guidance for food businesses
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses