

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



Allergies/food allergies

We offer specific menus to address allergies and dietary preferences

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

Please scan for our allergen charts

Please take five minutes to send us your feedback



Yogurt and fresh fruit are available as an alternative dessert











Harbour Schools Partnership A guiding light for education

Week One

Week One	Monday	Tuesday	Wednesday	Thursday	Friday
	PASTA BOLOGNESE	BUTCHERS BURGER	THE ROAST	PIZZA	FISH STARS
Meat Option	Penne pasta in a plant-powered bolognese sauce	Locally made Pork Burger in a soft roll	Gammon Ham with all the trimmings	The classic American topping of pepperoni	Pollock in breadcrumbs, rich in Omega 3
A SPEIGH	(1) (PB)	(1,12)		(1,6)	(1,5)
	SPRING HARVEST CAKE	CHEESY TOMATO PINWHEEL	GOLDEN SUMMER ROLL	PIZZA	FARMERS BURGER
eggie Option	Crispy savoury cake crammed with veggies	Golden and crispy on the outside, melted gooey cheese and	A crisp, flaky pastry roll, packed with a selection of seasonal	The original cheese and tomato Margherita	Veggie Burger in a soft roll
	(8)	tomatoes on the inside (1,6)	vegetables (1)	(1,6)	(1)
	(V)	(V)	(VG)	(V)	(V)
Sides	Pasta (1) (VG) Peas (VG) Salad Bar (V)	Pasta Salad (1) (VG) Naked Slaw (VG) Salad Bar (V)	Roasted Potatoes (VG) Chefs Vegetables of the day (VG) Gravy (VG)	Potato of the day (V) Salad Bar (V) Sweetcorn (VG)	Chips (VG) Chefs Vegetables of the day (VG)
Jacket Potatoes	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)
illed Baguette	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)
	PIP FRUIT ICE LOLLY	CHOCOLATE AND TOFFEE	SUMMER BERRY JELLY	LEMON CAKE	CHEFS DESSERT OF THE DAY
Dessert	A little bit of nature on a stick. 100% organic fruit	COOKIE A naturally chewy, chocolatey cookie	Colourful, tasty and wobbly with Peach slices	Bursting with fresh lemon and fruity flavours	Our Chefs choice of all your favourite desserts
Dessert		(1,8)		(1,8)	(1,6,8,12)
	(PB)	(V)	(VG)	(V)	(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

V= Vegetarian VG= Vegan PB= Plant based





Spring/Summer 2025 - Main Menu



Week Two	Monday	Tuesday	Wednesday	Thursday	Friday
Meat Option	MIGHTY MEATBALLS Plant Powered Meatballs, with pasta, in our homemade tomato sauce (1) (PB)	BBQ PORK WRAP Pork mince in a Smoky BBQ sauce with a soft tortilla (1,12)	ROAST CHICKEN WITH STUFFING Chicken Breast with Sage and Onion stuffing (1)	PIZZA A classic topping of Cheese, Tomato and Ham (1,6)	Fish Goujons in a crispy breadcrumb coating (1,5)
Veggie Option	Penne pasta coated in a rich, cheesy sauce, jam-packed with veggies (1,6)	MEXICAN STYLE BEAN AND BUTTERNUT WRAP A fiesta of flavours, in a mildly spiced tomato and veg sauce (1) (PB)	Quorn Mini Fillet with Sage and Onion stuffing (1) (VG)	PIZZA The original cheese and tomato Margherita (1,6) (V)	Quorn Sausage in a soft roll (1) (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 of the day (V) Corn on the Cob (VG) Salad Bar (V)	Chips (VG) Chefs Vegetables of the day (VG
Jacket Potatoes	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V)
Filled Baguette	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)
Dessert	ICE CREAM Strawberry or Vanilla (6)	VERY BERRY FLAPJACK Summer berries mixed into our deliously oaty flapjack (1)	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 (1,6,8,12)
	(V)	(VG)	(PB)	(VG)	(V)

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Spring/Summer 2025 - Main Menu

Week Three

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	CLASSIC MACARONI CHEESE	CHICKEN CURRY	THE ROAST	PIZZA	FISH FINGERS
Meat Option	Pasta in a creamy, cheesy rich veggie packed sauce	Chicken and sweet potato in a mildly spiced sauce	Devon Sausages with a crispy Yorkshire Pudding	Smoked Chicken pizza	Cod fillet in a crispy breadcrumb coating
meat option	(1,6,12)		(1,6,8,12)	(1,6)	(1,5)
	(V)				
	SMOKY RAINBOW RICE	FIVE BEAN ONE-POT	SUMMER LOAF	PIZZA	CHICKPEA AND DAHL SAMOSA
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	Lightly spiced, chickpea and lentis in a crispy pastry case (1)
	(2)			(1,6	(PB)
	(PB)	(PB)	(PB)	(V)	` ′
Sides	Garlic Bread (1) (VG) Garden Peas (VG) Salad Bar (V)	Couscous (1) or Jacket Potato (VG) Green Beans (VG) Salad Bar (V)	Roasted Potatoes (VG) Chefs Vegetables of the day (VG) Gravy (VG)	Pasta (1) (VG) Sweetcorn (VG) Carrot Salad (VG)	Chips (VG) Chefs Vegetables of the day (VG)
Jacket Potatoes	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V	Cheddar Cheese (6) (V) Tuna mayo (5,8), Baked Beans (VG) OR Baked Beans and Cheese (6) (V
Filled Baguette	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)	Cheddar Cheese (1,6) (V Tuna (1,5,8) OR Gammon Ham (1)
	LEMON SHORTBREAD	CHOCOLATE & CHERRY CAKE	PIP FRUIT ICE LOLLY	JAM SPONGE	CHEFS DESSERT OF THE DAY
Dessert	Crumbly shortbread with a zingy lemon twist (1,12)	Rich chocolate sponge with a cherry drizzle (1,8)	A little bit of nature on a stick. 100% organic fruit	with a sticky strawberry jam topping (1,8)	Our chefs choice of all your favourite desserts (1,6,8,12)
	(V)	(V)	(PB)	(V)	(V)
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