

Lambeth Schools' Consortium Parent Communication

About Your Catering Service

We are delighted to be working in partnership with Lambeth Schools' Consortium from 1st September 2025 and look forward to serving your children great food. 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 high-quality, sustainably sourced, and seasonal fresh food, including ingredients such as British-sourced fresh meat and poultry, as well as British free-range eggs.

Our menus will offer a range of popular, delicious, full-of-flavour dishes to encourage balanced meal choices, and our menus follow the Government's School Food Standards.

The menu for September 2025 is currently being finalised and will be shared with schools in the coming weeks and in good time before the new academic year.

Allergen Information

We recognise that some children may have an allergen or intolerance to one of the 14 common food allergens, and we have robust processes in place to assist the school in managing.

If your child has a food allergy or intolerance, please complete the [Food Allergy and Food Intolerance Management Form](#) and return it to your school office by July 11th. To view our process and obtain the form, please visit:

<https://www.harrisoncatering.co.uk/food-allergies-food-intolerances>.

Learn more

For more in-depth knowledge about Harrison Catering, recipe inspirations, our how-to videos and the latest job opportunities, please visit:

<http://www.harrisoncatering.co.uk/>

Further updates

When required, we will communicate further updates.



Consultant
Nutritionist, Claire Baseley,
advises us on our menus



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We use responsibly sourced
ingredients when available
and in season

