

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week 1 w/c

25th February
18th March
22nd April
13th May
10th June
1st July
22nd July

Pepperoni Pizza with a Pasta Side

Cheese, Tomato and Sweetcorn Pizza with a Pasta Side

Strawberry Ice Cream with Fresh Fruit

Fresh Fruit Platter
Fruit Yoghurt

Jerk Chicken and Rice

Tomato and Basil Pasta with Dough Balls

Lemon and Lime Sponge with Custard

Fresh Fruit Platter
Fruit Yoghurt

Roast Gammon with Roast Potatoes

Cheese & Leek Pie with Roast Potatoes

Chocolate Orange Marbled Sponge with Chocolate Sauce

Fresh Fruit Platter
Fruit Yoghurt

Beef Meatballs with Rice

Vegetable Chow Mein

Jelly with Fruit Wedges

Fresh Fruit Platter
Fruit Yoghurt

Beef Burger in a Bun with Chunky Chips

Cheesy Bean Burger in a Bun with Chunky Chips

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

Week 2 w/c

4th March
25th March
29th April
20th May
17th June
8th July

BBQ Style Chicken and Rice

Macaroni Cheese

Blueberry and Lemon Sponge with Custard

Fresh Fruit Platter
Fruit Yoghurt

Spaghetti Bolognese with Herbed Bread

Vegetable Bolognese with Herbed Bread

Fruit Jelly with Peaches

Fresh Fruit Platter
Fruit Yoghurt

Roast Chicken with Roast Potatoes

Spring Vegetable Slice with Roast Potatoes

Red Velvet Cake with Chocolate Sauce

Fresh Fruit Platter
Fruit Yoghurt

Homemade Sausage Roll with Mashed Potato

Pasta Italiane

Raspberry Ripple Ice Cream with Fresh Fruit

Fresh Fruit Platter
Fruit Yoghurt

Breaded Fish with Chunky Chips

Vegetable Korma with Rice

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

Week 3 w/c

11th March
1st April
6th May
3rd June
24th June
15th July

Beef Penne Pasta with Garlic Bread Twists

Spanish Omelette with New Potatoes

Oat Cookie Bar with Custard

Fresh Fruit Platter
Fruit Yoghurt

Sausages with Mashed Potato and Gravy

Vegetarian Sausage with Mashed Potato and Gravy

Jelly with Fruit Wedges

Fresh Fruit Platter
Fruit Yoghurt

Roast Pork with Roast Potatoes

Vegetable Pin Wheel with Roast Potatoes

Chocolate Sponge with Chocolate Sauce

Fresh Fruit Platter
Fruit Yoghurt

Chicken Tikka Masala with Rice

Tomato Topped Macaroni Cheese

Ice Cream with Watermelon

Fresh Fruit Platter
Fruit Yoghurt

Fish Fingers with Chunky Chips

French Bread Pizza with Chunky Chips

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

Spring/Summer 2019

Available daily: Choice of Salads, Selection of Vegetables, Jacket Potatoes, Freshly Baked Bread, Fresh Fruit Platters, Fruit Yoghurt, Milk and Water

Look out for monthly featured ingredients.



Welcome to Harrison Catering Service

The catering service is provided by Harrison Catering Services, an independent, family-owned company founded in 1994.

The Harrison proposition is centred around the on-site preparation and cooking of top quality meals made with fresh ingredients. Over 100 clients across the UK enjoy a Harrison food service, with more than 100,000 meals being served each day by approximately 2,000 staff across more than 270 locations.

Working in Partnership

Our catering team will work with the school to tailor menus to the tastes and preferences of the pupils. We will introduce further interest and excitement to our menus through themed lunches ranging from holidays like Easter and Christmas to cuisines from around the world, tying these into the school curriculum whenever possible. These activities further reinforce the importance of eating a balanced diet of nutritious food.

Providing Healthy School Meals

Harrison understands that what children eat affects their health and their ability to learn and perform in the classroom. Our catering team will provide nutritious, balanced meals and we will work to educate the pupils on how to make healthier food choices. Our goal is to instil a love and understanding of fresh, healthy food at a young age that will positively influence them throughout life. All Harrison staff receive training in how to prepare and serve healthier food through the company's bespoke Eat Well Live Well© training programme.

In addition, our focus on fresh food means that only minimal amounts of fried foods appear on our menus—generally in the form of much-loved British favourites like chips. We also aim to maximise access to fruit and vegetables by offering a choice of cooked vegetables, salads, healthier snacks and fresh fruit daily. Every egg we use is British-sourced and free range and the majority of our meat is British-sourced as well.

We have a comprehensive policy for children with food allergies. Please contact us for further information.

We Welcome Your Feedback

Hearing your thoughts on our catering service is an essential part of getting things right and developing the foodservice at your school. Please feel free to speak to our catering manager if you have any comments.

Join the Harrison Family

The great food and service that Harrison provides is only possible because of our talented staff. We aim to create an environment where every team member's efforts and skills are recognised, developed and rewarded, so that we can attract and retain the best people.

If you are interested in joining the Harrison family, please visit our website for the latest job opportunities at www.harrisoncatering.co.uk/job-opportunities or contact the human resources department at our Thame office on 01844 216777.



Our very own company nutritionist, Dr Juliet Gray, advises on all our menus!



We use locally sourced ingredients when available and in season!

