

What's on the menu?

Spring / Summer 2019

MONDAY

Week One

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

Lamb Bolognese with Pasta

Pesto Style Pasta

Jacket Potato with Tuna and Sweetcorn

Lemon and Lime Sponge with Custard

Week Two

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

Chinese Style Sweet and Sour Chicken with Rice

Butternut Squash and Vegetable Curry with Rice

Egg and Cheese Toast Cup with New Potatoes

Mixed Berry Oat Bar with Custard

Week Three

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

Beef Lasagne with Garlic Bread

Sweet Potato and Chickpea Falafel, Pitta with a Spicy Yoghurt and Cucumber Dip

Spring Vegetable Slice with Oven Baked Wedges

Vanilla Ice-Cream with Pineapple Wedges

TUESDAY

Teriyaki Style Chicken Stir Fry with Rice

Macaroni Cheese

Butternut Squash and Chickpea Tagine with Herbed Cous Cous

Raspberry Ripple Ice-Cream with Watermelon Wedges

BBQ Style Beef Meatballs with Pasta

Cheese and Cabbage Piroshki

Ratatouille Style Vegetables with Pasta

Chocolate Cupcake with Fruit Wedges

Chicken Sausages with Mashed Potatoes

Mediterranean Style Parcel with Tomato and Herb Rice

Vegetable and Plantain Caribbean Style Curry with Tomato and Herb Rice

Wholemeal Lemon Shortbread with Orange Wedges

WEDNESDAY

Roast Beef and Yorkshire Pudding with Roast Potatoes

Roasted Vegetable Loaf with Roast Potatoes

Caribbean Style Baked Fish with Roast Potatoes

Chocolate and Orange Sponge with Chocolate Sauce

Herb Roast Chicken and Stuffing with Roast Potatoes

Root Vegetable Rosti with Roast Potatoes

Somali Style Baked Fish with Rice

Lemon and Blueberry Sponge with Custard

Herb Roast Chicken and Stuffing with Roast Potatoes

Yorkshire Pudding filled with a Medley of Roast Vegetables with Roast Potatoes

Lemon and Thyme Baked Fish and Roast Potatoes

Chocolate Sponge with Chocolate Sauce

THURSDAY

Tandoori Style Chicken with Rice

Bubble and Squeak with Baked Beans

Indian Style Vegetable Parcel with Rice

Carrot Cake Cookie with Orange Wedges

Jamaican Style Lamb Pie with Mashed Potatoes

Carrot and Leek Sausages with Mashed Potatoes

Chinese Style Vegetable Chow Mein

Strawberry Jelly with Orange Wedges

Mexican Style Beef Wrap with a Tomato Salsa and Rice

Pasta Italiane

Chinese Style Vegetable Stir Fry with Rice

Berry Sponge with Custard

FRIDAY

Fish Fingers with Oven Baked Chips and Homemade Tomato Sauce

Chilli Bean Wrap and Sweetcorn Salsa with Oven Baked Chips

Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce

Roasted Pepper and Herb Jambalaya

Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Cheese and Tomato Pizza with Oven Baked Chips

Cajun Style Chicken Pizza with Oven Baked Chips

Teriyaki Style Salmon with Rice

Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Available daily: Choice of Salads ~ Selection of Vegetables ~ Freshly Baked Bread ~ Fresh Fruit Platters ~ Fruit Yoghurts

v2 28/3/19



Look out for monthly featured ingredients.



The Alton Primary School

Welcome to Harrison Catering Service

The catering service The Alton Primary School 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 with The Alton Primary School

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. The Alton Primary School 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 fish and 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.html 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!

