## What's on the menu?



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Week One w/c 18 <sup>th</sup> April 9 <sup>th</sup> May 6 <sup>th</sup> June 27 <sup>th</sup> June 18 <sup>th</sup> July	Chicken Jalfrezi with Pilau Rice	Pizza with Beef & Mushroom, Chef's Salad	Piri Piri Chicken with Potato Wedges	Beef Bolognaise with Fusilli Pasta	Battered Fish with Chips & Tomato Sauce
		Indian Style Vegetable Biryani with Chickpea Dhal	Pizza with Cheese & Tomato, Chef's Salad	Spring Vegetable Slice with Potato Wedges	Quorn Bolognaise with Fusilli Pasta	Barbeque Style Bean Wrap with Sweetcorn Salsa & Chips
		Fresh Fruit Platter	Fresh Fruit Platter Yoghurt	Fresh Fruit Platter Yoghurt	Fresh Fruit Platter	Carrot & Orange Cake with Custard
		Yoghurt			Yoghurt	
ccuc.		Barbeque Style Chicken with Rice	Tomato & Basil Pasta Salmon & Lemon Pasta	Roast Turkey with Roast Potatoes	Pork Sausages with Mashed Potatoes	Breaded Fish Fingers with Chips & Tomato Sauce
Summer	25 <sup>th</sup> April 16 <sup>th</sup> May	Jacket Potato with Baked Beans	Fresh Fruit Platter	Cornish Style Vegetable Pasty with Roast Potatoes	Quorn Sausages with Mashed Potatoes	Cheese & Onion Roll with Chips
		Fresh Fruit Platter	Yoghurt	Fresh Fruit Platter	Fresh Fruit Platter	Lemon Sponge with Custard
Coring		Yoghurt		Yoghurt	Yoghurt	
	Week Three	Beef Pasta Bake	Pork Sausages with Mashed Potatoes	Roast Gammon with Roast Potatoes	Barbeque Style Chicken with Rainbow Coleslaw & Sweet	Battered Fish with Chips & Tomato Sauce
	2 <sup>nd</sup> May 23 <sup>rd</sup> May	Macaroni Cheese Fresh Fruit Platter	Quorn Sausages with Mashed Potatoes	Cheddar Cheese & Spinach Quiche with Roast Potatoes	Pepper Rice Piri Piri Style Vegetables	Mediterranean Style Vegetable Wrap with Chips
(Alemania)	20 <sup>th</sup> June 11 <sup>th</sup> July	Yoghurt	Fresh Fruit Platter	Fresh Fruit Platter	with Sweet Pepper Rice	Chocolate Sponge with
Colon Colonia	11" July		Yoghurt	Yoghurt	Fresh Fruit Platter  Yoghurt	Chocolate Custard
					9	





Available daily: Selection of Vegetables ~ Salad Selection







# Harrison Catering Services St Vincent's Catholic Primary School



#### **Welcome to Harrison Catering Service**

The catering service at St Vincent's Catholic 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 topquality 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 St Vincent's Catholic 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. At St Vincent's Catholic 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 besooke Eat Well Live Well® training orrogramme.

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, all our fresh meat is Red Tractor certified, British and fully traceable and all our fish holds the Marine Stewardship Council certification, meaning we are only serving fish from sustainable stocks and species not on the endangered list.

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







#### Silver Food For Life Catering Mark

Harrison Catering Services has been awarded the Silver Food For Life Catering Mark at St Vincent's Catholic Primary School in recognition of the high-quality of our food, promotion of healthier choices and sustainable purchasing.

The Food for Life Catering Mark brings together all of the issues people care about—health, climate change and animal welfare. It recognises restaurants and caterers who serve fresh food which is free from controversial additives and better for animal welfare. More and more, people want to know where their food comes from and how it was produced. The Food for Life Catering Mark provides reassurance that the food we serve meets high standards of traceability, freshness and provenance.

#### 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.

