

What's on the menu?

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SUMMER TERM 2021

Week One

w/c
19th April,
10th May
7th June
28th June
19th July

Meat Free Monday

Macaroni Cheese
With Tomato & Herb Bread

Kung Pao Cauliflower &
Sweet Pepper with Rice

Apple Oat Bar with Custard

Jacket Potato Bar

Jacket Potato with choice of
fillings:
Mild Lamb Chilli or Baked Beans
& Cheese

Mild Lamb Chilli with Rice

Chocolate Brownie with Orange
Wedges

Lamb f Madras
With Pilau Style Rice
With Apple & Mint Chutney

Pasta Italiane With Garlic
Bread

Carrot & Pineapple Cake
with Custard

Portuguese Style Food Bar

Piri Piri Style Lemon and Herb
Chicken or Red Pepper & Sweet
Potato Pattie

Sides:
Mixed Vegetable Rice, Roast
Vegetables & Salads
Raspberry Ripple Ice Cream with
Melon Wedges

Breaded Fish with Chips and
Homemade Tomato Ketchup

Gram Flour Vegetable Turnover
with Chips

Harrison Bear Lemon Biscuit
with Fruit Wedges

Week Two

w/c
26th April
17th May
14th June
5th July

Meat Free Monday

Tomato and Basil Pasta
With Garlic & Herb Bread

Baked Sweet Potato, Carrot &
Courgette Pakora With
Chickpea Dhal & Rice

Apple and Cinnamon Crumble
with Custard

Lamb Keema with **Braised Rice**

Jacket **Potato with Cheese &
Beans**

Orange Shortbread with Fruit
Wedges

Roast Chicken with Roast
Potatoes and Gravy

Carrot and Cheese Pinwheel
with Roast Potatoes and
Gravy

Chocolate Sponge with
Chocolate Sauce

Pizza Day

Lamb & Mushroom Pizza
Cheese and Tomato Pizza or
Sweetcorn and Mixed Pepper Pizza
Sides: Potato Salad, Tomato Wedges,
Diced Cucumber, Grated Carrots &
Mixed Leaf Salad

Fruit Ice Lolly

Breaded Fish with Chips and
Homemade Tomato Sauce

Chickpea and Herb Balls with
Italian Sauce and Chips

Jelly with Fruit Wedges

Week Three

w/c
3rd May
24th May
21st June
12th July

Meat Free Monday

Jacket Potato with Cheese &
Beans

Jamaican Style Vegetable
Pattie with Baked New
Potatoes

Strawberry Ice Cream with
Fruit Wedges

Pasta Day

Penne or Fusilli Pasta or
Gnocchi with:
Lamb Bolognese, Tuscan
Style Tomato & Bean Sauce or
Spinach & Sweetcorn Alfredo
Style Sauce
Antipasti & Herb Focaccia
Chocolate Shortbread with
Orange Wedges

Chicken Sausages with
Mashed Potatoes & Gravy

Sweet Potato & Red Bean
Sausages with Mashed Potato
& Gravy

Peach & Berry Crumble with
Custard

Asian Style Food Bar

Chicken Curry
Baked Onion Bhaji with Masoor Red
Lentil Dhal or Indian Style Gram Flour
Parcel

Sides: Lemon Rice, Naan Style
Bread, Apple & Mint Chutney & Raita

Fresh Fruit with Yoghurt Topping

Breaded Fish with Chips &
Homemade Tomato Sauce

Carrot & Chickpea Falafel in a
Spinach Wrap with Hummus &
Couscous Salad or Chips

Oat & Raisin Cookie with Fruit
Wedges

Available daily: Freshly baked bread, fresh fruit platter, salads, fruit yoghurt and water

Welcome to Harrison Catering Service

The catering service in the London Borough of Ealing 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 London Borough of Ealing.

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 Harrison's 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 Thames 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!

