

What's on the menu?

Autumn / Winter 2021-2022

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

Fri 3rd September
w/c
6th September
27th September
18th October
15th November
6th December
10th January
31st January

Chicken Tikka Masala with Rice
Sweet Potato, Carrot & Courgette Oven Baked Pakoras with Chickpea Dhal and Rice
Cauliflower & Peas
Apple & Cinnamon Cake with Custard

Chicken Sausages with Mashed Potatoes
Red Bean & Vegetable Sausages with Mashed Potatoes
Savoy Cabbage & Carrots
Oatmeal & Raisin Cookie with Fruit Wedges

Thyme Roast Chicken, Sage & Onion Stuffing with Roast Potatoes
Carrot, Leek & Cheese Pinwheel, Roast Potatoes
Roast Butternut Squash & Green Beans
Red Velvet Chocolate Cake with Chocolate Sauce

Beef Bolognaise with Fusilli Pasta & Herbed Garlic Bread
Tomato & Basil Pasta with Herbed Garlic Bread
Sautéed Courgettes & Corn

Banana Cake & Custard

Battered Fish Fillet with Chips & Tomato Sauce
Cheddar Cheese & Tomato Quiche with Chips
Peas & Baked Beans
Jelly with Peaches

Week Two

w/c
13th September
4th October
1st November
22nd November
13th December
17th January
7th February

Chicken, Tomato & Herb Pasta with
Pasta Italiane
Garlic & Herb Breadsticks
Broccoli & Carrots Beans
Pear Crumble with Custard

Mexican Beef Wrap with Sweetcorn Salsa & Rice
Chilli Bean Wrap with Sweetcorn Salsa & Rice
Garlic Greens & Corn
Lemon Shortbread with Fresh Fruit Wedges

Roast Chicken with Roast Potatoes
Sweet Potato & Parsnip Wellington with Roast Potatoes
Roast Parsnips & Peas
Chocolate & Orange Sponge with Chocolate Sauce

Margherita or Spicy Beef & Mushroom with a Tomato Pasta Side
Creamy Salmon Pasta
Green Beans & Roast Tomatoes
Mixed Berry Oat Bar with Custard

Southern Style Coated Chicken with Chips
Spanish Style Omelette with Chips
Roast Courgettes & Corn
Ice Cream with Fresh Fruit

Week Three

w/c
20th September
11th October
8th November
29th November
3rd January
24th January

Chicken Jollof Rice
Indian Style Vegetable Biryani with Dhal
Cauliflower & Green Beans
Peach Crumble with Custard Sauce

Italian Style Lamb Penne Pasta
Cheese & Chive Vegetable Pasta
Broccoli & Roast Butternut Squash
Harrison Bear Chocolate Shortbread with Orange Wedges

Herb Roast Chicken with Roast Potatoes
Roast Root Vegetable Pie
Carrots & Peas
Berry Sponge with Custard

Macaroni Cheese with Tomato & Basil Focaccia
BBQ Bean Wrap with Rice
Butternut Squash & Green Beans
Savoy Cabbage & Corn
Chocolate Brownie

Beef Burger in a Bun with Rainbow Coleslaw & Chips
Cheddar Cheese & Spinach Quiche with Chips
Peas & Baked Beans
Fruity Friday: Fresh Fruit Selection & Greek Yoghurt

Available daily: Seasonal Vegetables ~ Freshly Made Bread ~ Fresh Fruit Platter ~ Yoghurt



Look out for monthly featured ingredients.



College Park School

About Your Catering Service

The catering service at College Park 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 College Park School

Our catering team works with the school to tailor menus to the tastes and preferences of the pupils. We 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. Whenever possible, we link our menus to the school's curriculum and activities to further reinforce the importance of eating a balanced diet of nutritious food.

Providing Healthy School Meals

Harrison understands that what young people eat affects their health and their ability to learn and perform in the classroom. At College Park School, our catering team provides nutritious, balanced meals, and we 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 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!

