

What's on the menu?

HARRISON
food with thought

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
April to July 2021	Week One	Chicken Jollof Rice	Margherita or Spicy Beef Pizza with Tomato Pasta Side	Thyme Roast Chicken with Roast Potatoes & Gravy	Shepherd's Pie	Battered Fish Fillet with Chips & Tomato Sauce
	w/c	Sweet Potato Stir		Winter Vegetable & Quorn Casserole with Mashed Potatoes	Cheddar & Vegetable Pie with Mashed Potato Topping	Butternut Squash Frittata with Mashed Potatoes
	19 th April	Cauliflower & Peas	Macaroni Cheese		Swede & Green Beans	Peas & Baked Beans
	10 th May	Orange Sponge with Custard	Broccoli & Sweetcorn	Carrots & Cabbage	Chocolate Sponge with Chocolate Sauce	Strawberry Mousse
	7 th June		Pear Crumble with Custard	Rice Pudding with Spiced Apple Purée		
	28 th June					
	19 th July					
	Week Two	Chicken Korma with Rice	Macaroni Cheese with or without BBQ Style Meatballs	Roast Chicken with Sage & Onion Stuffing, Roast Potatoes & Gravy	Beef Bolognese Pasta	Breaded Fish Fillet with Chips & Tomato Sauce
	w/c	Caribbean Style Vegetable Curry with Rice	Salmon, Lemon & Herb Pasta	Lentil & Vegetable Pie with Cheesy Potato Topping	Quorn Bolognese Pasta	Cheese & Tomato Omelette with Mashed Potatoes
	26 th April	Cauliflower & Green Beans	Butternut Squash & Peas	Carrots & Cabbage	Broccoli & Sweetcorn	Carrots & Peas
17 th May	Apple Crumble with Custard	Banana Mousse	Chocolate & Orange Sponge with Chocolate Sauce	Ice Cream with Peaches	Berry Sponge with Custard	
14 th June						
5 th July						
Week Three	Piri Piri Style Chicken with Rice	Beef Lasagne	Herb Roast Chicken with Roast Potatoes & Gravy	Jamaican Style Beef Pie with Mashed Potatoes & Gravy	Battered Fish Fillet with Chips & Tomato Sauce	
w/c	Piri Piri Style Vegetables with Rice	Butternut Squash & Quorn Lasagne	Vegetable Pie with Sweet Potato & Plain Potato Topping	Macaroni Cheese	Spanish Style Omelette with Mashed Potatoes	
3 rd May	Broccoli & Sweetcorn	Carrots & Herb Courgettes	Swede & Cabbage	Butternut Squash & Green Beans	Peas & Baked Beans	
24 th May	Chocolate & Pear Sponge with Chocolate Sauce	Butterscotch Mousse	Peach Crumble with Custard	Lemon Cake with Custard	Ice Cream with Fresh Fruit	
21 st June						
12 th July						
Available daily: Freshly Made Bread, Fresh Fruit Platter and 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!

