

What's on the menu?

HARRISON
food with thought

September to October 2021

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

Fri 3rd September
w/c
6th September
27th September
18th October

Creamy Chicken Pasta
Tomato & Basil Pasta
Green Beans & Carrots
Orange Sponge with Custard

Mexican Style Beef with Mashed Potatoes
Sweet Potato Stir with Mashed Potatoes
Cauliflower & Butternut Squash
Banana Cake with Custard

Chicken Casserole with Mashed Potatoes
Winter Vegetable & Quorn Casserole with Mashed Potatoes
Broccoli & Sweetcorn
Rice Pudding with Spiced Apple Purée

Shepherd's Pie
Cheddar & Vegetable Pie with Mashed Potatoes Topping
Peas & Swede
Chocolate Sponge with Chocolate Sauce

Battered Fish Fillet with Chips or Steamed Fish with Mashed Potatoes
Butternut Squash Frittata with Chips or Mashed Potatoes
Baked Beans & Broccoli
Strawberry Mousse

Week Two

w/c
13th September
4th October

Chicken Pie with Mashed Carrot & Potato Topping with Gravy
Lentil & Vegetable Pie with Cheesy Potato Topping
Broccoli & Carrots
Peach Sponge with Custard

Minced Lamb Casserole with Mashed Potatoes
Macaroni Cheese
Butternut Squash & Sweetcorn
Rice Pudding with Pear Purée

Chicken Korma with Rice or Mashed Potatoes
Caribbean Style Vegetable Curry with Rice or Mashed Potatoes
Cauliflower & Peas
Chocolate & Orange Marbled Sponge with Chocolate Sauce

Beef Bolognese Pasta
Quorn Bolognese Pasta
Green Beans & Butternut Squash
Butterscotch Mousse

Battered Fish Fillet with Chips or Steamed Fish with Mashed Potatoes
Cauliflower & Broccoli Cheese with Mashed Potatoes
Carrots & Peas
Apple & Cinnamon Sponge with Custard

Week Three

w/c
20th September
11th October

Piri Piri Style Chicken with Rice
Piri Piri Style Vegetables with Rice
Broccoli & Sweetcorn
Spiced Rice Pudding with Banana Purée

Beef Lasagne
Cheese & Vegetable Pasta
Green Beans & Carrots
Chocolate Mousse

Roast Chicken Thigh with Roast Potatoes
Jamaican Style Vegetable Pie with Sweet Potato & Plain Potato Topping
Savoy Cabbage & Butternut Squash
Ginger Cake with Custard

Lamb Kheema with Rice
Tomato Topped Macaroni Cheese
Cauliflower & Peas
Lemon Cake with Custard

Battered Fish Fillet with Chips or Steamed Salmon with Mashed Potatoes
Spanish Style Omelette with Chips or Mashed Potatoes
Broccoli & Baked Beans
Chocolate & Pear Sponge with Chocolate Sauce

Available daily: Freshly Baked Bread and Yoghurt



Look out for monthly featured ingredients.



Queen Elizabeth II Jubilee School

About Your Catering Service

The catering service at Queen Elizabeth II Jubilee 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 Queen Elizabeth II Jubilee 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 Queen Elizabeth II Jubilee 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.

2/10/2020



Our very own company
nutritionist, Dr Juliet Gray,
advises on all our menus!



We use locally sourced ingredients
when available and in season!

