

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 30 th Aug, 20 th Sept, 11 th Oct, 28 th Nov & 20 th Dec	Vegetable Korma with Basmati Rice Macaroni Cheese Broccoli & Sweetcorn Apple & Cinnamon Cake with Custard	Pork Sausages with Mashed Potato Vegetarian Sausages with Mashed Potato Cauliflower & Green Beans Fruity Flapjack & Apple Wedges	Roast Chicken with Sage & Onion Stuffing & Roast Potatoes Roasted Root Vegetable Wellington & Roast Potatoes Peas & Spinach Lemon Shortbread	Beef Ragu Pasta Bake Roasted Root Vegetable Pasta Bake with Garlic Bread Carrots & Courgettes Vanilla Ice Cream with Peaches	Battered Fish & Chips with Tomato Sauce Sweet Pepper & Bean Enchilada with Salsa & Rice or Chips Roasted Mushrooms & Peppers Berry & Lemon Cupcake
WEEK TWO w/c 6 th Sept, 27 th Sept, 18 th Oct, 15 th Nov & 6 th Dec	Homemade Pepperoni or Cheese & Tomato Pizza Salmon Jambalaya Sweetcorn & Spinach Carrot Cake with Custard	Provencal Style Chicken & Herb Pasta Bake Piri Piri Roasted Vegetables with Potato Wedges Cauliflower & Carrots Shortbread with Fruit Wedges	BBQ Roast Pork & Roast Potatoes Vegetable Pinwheel & Roast Potatoes Green Beans & Peas Vanilla Sponge with Orange Sauce	Chicken Tikka with Rice & Naan Style Bread Pasta Twists with a Tomato & Basil Sauce Roasted Courgettes & Peppers Peach Oat Bar	MSC Golden Crumb Fish Fingers with Rainbow Coleslaw & Chips Vegetable Sliders in a Bun with Rainbow Coleslaw & Chips BBQ Beans & Peas Strawberry Ice Cream with Watermelon
WEEK THREE w/c 13 th Sept, 4 th Oct, 1 st Nov, 22 nd Nov & 13 th Dec	Beef Bolognese with Fusilli Pasta & Herbed Garlic Bread Vegetable & Lentil Bolognese with Fusilli Pasta & Herbed Garlic Bread Cauliflower & Sweetcorn Lemon Iced Sponge	Homemade Sausage Roll with Mashed Potato Butternut Squash & Chickpea Curry with Rice Broccoli & Peppers Shortbread Biscuit with Orange Wedges	Roast Turkey with Roast Potatoes Cheese & Leek Slice with Roast Potatoes Green Beans & Spinach Berry Sponge with Custard	Piri Piri Style Chicken with Vegetable Rice Vegetable Chilli with Rice Peas & Carrots Jelly with Peaches	Battered Fish & Chips with Tomato Sauce Vegetable Burrito & Chips Baked Beans or Mushy Peas Apple Shortbread with Fruit Wedges

Available daily: Crafted Salads (Mixed Leaf, Cucumber, Tomato, Sliced Peppers, Sliced Carrots, Sweetcorn, Coleslaw & Lemon Potato Salad) • Hasselback Jacket Potato with Various Fillings • Homemade Bread of the Day

Look out for monthly featured ingredients.



Braywick Court Primary School

About Your Catering Service

The catering service at Braywick Court 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 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 Braywick Court Primary School

Our catering team works with the school council 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 children eat affects their health and their ability to learn and perform in the classroom. At Braywick Court Primary 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!

