

What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 1 Jan, 22 Jan, 12 Feb, 4 March, 25 March, 15 April, 6 May, 27 May, 17 June, 8 July	Tomato & Basil Pasta with Chefs' Salad & Cheese Indian Style Veg Biryani served with Tomato, Cucumber & Mint Salad Sweetcorn & Green Beans Orange & Lemon Sponge Cake & Custard	Creole Style Spiced Chicken with Vegetable Rice Chickpea & Vegetable Chow Mein Style Noodles Garlic Greens & Carrots Jelly with Watermelon Wedge	Pork or Chicken Sausages with Oven Baked Potato Wedges & Coleslaw Vegetarian Sausages with Oven Baked Potato Wedges & Coleslaw BBQ Style Baked Beans & Broccoli Wholemeal Lemon Shortbread with Fresh Fruit Wedges	Beef Bolognese with Penne Pasta Tuscan Style Tomato & Bean Sauce with Penne Pasta Roast Courgettes & Carrots Chocolate Marble Cake & Chocolate Custard	Battered Fish Fillet with Chips & Tomato Sauce Chickpea & Herb Pattie in Tortilla with Chips & Tomato Sauce Peas & Baked Beans Ice Cream with Sliced Fruit
WEEK TWO w/c 8 Jan, 29 Jan, 18 Feb, 11 March, 1 April, 22 April, 13 May, 3 June, 24 June, 15 July	Macaroni Cheese Jacket Potato with Vegetable Chilli Roast Butternut Squash & Peas Pineapple & Orange Sponge Cake & Custard	Sweet Chilli Chicken with Rice Lentil & Mixed Pepper Lasagne Broccoli & Sweetcorn Ice Cream & Fresh Fruit Wedges	Roast Turkey with Roast New Potatoes & Gravy Spring Vegetable Cottage Pie with Gravy Carrots & Green Beans Chocolate Sponge Cake & Chocolate Sauce	Minced Beef Keema Curry with Pilau Rice Italian Style Tomato & Herb Sauce with Penne Pasta Sweetcorn & Cabbage Mixed Berry Oat Bar	Battered Fish Fillet with Chips & Tomato Sauce Bubble & Squeak with Tomato Sauce Peas & Baked Beans Jelly with Fresh Fruit Wedges
WEEK THREE w/c 15 Jan, 5 Feb, 26 Feb, 18 March, 8 April, 29 April, 20 May, 10 June, 1 July, 22 July	Margherita Pizza & Potato Wedges Pesto Style Pasta with Mediterranean Style Salad Sweetcorn with Peppers & Broccoli Ice Cream with Fresh Fruit Wedges	BBQ Style Diced Chicken with Potato Wedges Butternut Squash Frittata with Potato Wedges Carrots & Green Beans Wholemeal Carrot Cake & Custard	Garlic & Herb Roast Chicken Drumstick with Roast Potatoes Chickpea & Vegetable Korma with Basmati Rice Cabbage & Sweetcorn Jelly with Fruit Wedges	Braised Beef & Macaroni Bake Chilli Bean Fajita with Salsa & Spiced Rice Roast Courgettes & Carrots Apple Sponge Cake & Custard	Breaded Fish Fillet or Salmon Fish Cake with Chips & Tomato Sauce Indian Style Tikka Potato Cake with Apple & Mint Chutney Peas & Baked Beans Chocolate Shortbread with Fruit Wedges

Available daily: Jacket Potato with Choice of Fillings • Freshly made Bread • Salad Selection • Fresh Fruit Platter • Yoghurt

Look out for monthly featured ingredients.

NEW!

Braywick Court School

About Your Catering Service

The catering service at Braywick Court 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 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 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 food service 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!

