

What's on the menu?

Autumn-Winter 2021-2022

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

w/c
1st Nov
22nd Nov
13th Dec
17th Jan
7th Feb

Beef Bolognese with Fusilli Pasta & Herbed Garlic Bread

Vegetable & Lentil Bolognese with Fusilli Pasta & Herbed Garlic Bread

Peach Oaty Crumble with Custard

Pizza Margherita with 'Street Corn' Salad

Moroccan Style Roasted Vegetable Tagine with Cous Cous

Orange Shortbread with Fruit Wedges

Roast Chicken with Sage & Onion Stuffing & Roast Potatoes

Barbeque Style Red Bean & Sweet Potato Balls with Rice or Roast Potatoes

Chocolate Sponge with Chocolate Sauce

Chilli Beef Jacket with Salsa & Sour Cream or Jacket Potato with Baked Beans

Cheese & Chive Pasta with Carrot & Cumin Bread

Apple Flapjack with Custard

Battered Fish with Chips & Tomato Sauce

Wholemeal Cheddar Cheese & Spinach Quiche with Herbed New Potatoes or Chips

Berry & Lemon Cupcake

Week Two

w/c
8th Nov
29th Nov
3rd Jan
24th Jan

Pork Sausages with Mashed Potatoes

Carrot & Leek Sausages with Mashed Potatoes

Carrot & Pineapple Cake with Custard

Chicken Korma with Rice & Naan Style Bread

Butternut Squash Frittata with New Potatoes

Apple & Cinnamon Crumble with Custard

Roast Gammon with Roast Potatoes

Winter Root Vegetable Wellington with Roast Potatoes

Ice Cream with Peaches

Macaroni Cheese with Crusty Baguette

Sweet Chilli Salmon with Lemon Rice

Toffee Apple Sponge with Custard

Battered Fish with Chips & Tomato Sauce

Turkish Style Red Lentil Kofte Wrap with Rice or Chips

Chocolate Brownie with Orange Wedges

Week Three

w/c
15th Nov
6th Dec
10th Jan
31st Jan

Olive & Pesto Style Pizza or Pizza Margherita

Ramja Curry with Bombay Style Potatoes & Apple & Mint Chutney

Lemon Sponge with Custard

Crispy Chinese Style Chicken with Sweet Chilli Sauce & Noodles

Pasta Arrabiata with Rainbow Coleslaw

Pineapple & Coconut Flapjack with Fruit Wedges

Roast Pork with Apple Sauce & Roast Potatoes

Cornish Style Vegetable Pasty with Roast Potatoes

Chocolate & Orange Marbled Sponge with Chocolate Sauce

Chicken, Tomato & Basil Pasta with Chef's Salad

Pesto Style Pasta with Tomato & Cheddar Swirl Bread

Spiced Apple & Parsnip Cake with Custard

Battered Fish with Chips & Tomato Sauce

Sweet Potato Falafels in Wholemeal Pitta with Tomato & Mint Relish & Chips

Harrison Bear Chocolate Shortbread with Fruit Wedges

Available daily: Choice of Salads ~ Selection of Vegetables ~ Freshly Baked Bread ~ Fresh Fruit Platter ~ Yoghurt



Look out for monthly featured ingredients.



St Thomas Becket RC Primary School

Welcome to Harrison Catering Service

The catering service at St Thomas Becket RC 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 St Thomas Becket RC Primary School

Our catering team will work with the school to tailor menus to the tastes and preferences of the pupils. We will 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. These activities 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 St Thomas Becket RC Primary School our catering team will provide nutritious, balanced meals and we will 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, all our fresh meat is Red Tractor certified, British and fully traceable and all our fish holds the Marine Stewardship Council certification, meaning we are only serving fish from sustainable stocks and species not on the endangered list.

We have a comprehensive policy for children with food allergies. Please contact us for further information.



Silver Food For Life Catering Mark

Harrison Catering Services has been awarded the Silver Food For Life Catering Mark at St Thomas Becket RC Primary School in recognition of the high-quality of our food, promotion of healthier choices and sustainable purchasing.

The Food for Life Catering Mark brings together all of the issues people care about—health, climate change and animal welfare. It recognises restaurants and caterers who serve fresh food which is free from controversial additives and better for animal welfare. More and more, people want to know where their food comes from and how it was produced. The Food for Life Catering Mark provides reassurance that the food we serve meets high standards of traceability, freshness and provenance.

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!

