

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
<b>Spring / Summer 2019</b> <b>Week One</b> w/c 25 <sup>th</sup> February 18 <sup>th</sup> March 22 <sup>nd</sup> April 13 <sup>th</sup> May 10 <sup>th</sup> June 1 <sup>st</sup> July 22 <sup>nd</sup> July	Chicken Fajita with Rice  Macaroni Cheese  Lemon and Lime Sponge with Custard	Lamb Bolognese with Pasta  Indian Style Vegetable Parcel with Rice  Raspberry Ripple Ice-Cream with Watermelon Wedges	Roast Chicken with Roast Potatoes  Spring Vegetable Loaf with Roast Potatoes  Chocolate and Orange Sponge with Chocolate Sauce	Teriyaki Style Beef Stir Fry with Rice  Bubble and Squeak with Baked Beans  Carrot Cake Cookie with Orange Wedges	Battered Fish with Oven Baked Chips and Homemade Tomato Sauce  Wholemeal Cheese and Onion Quiche with Oven Baked Chips  Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt	
	<b>Week Two</b> w/c 4 <sup>th</sup> March 25 <sup>th</sup> March 29 <sup>th</sup> April 20 <sup>th</sup> May 17 <sup>th</sup> June 8 <sup>th</sup> July	BBQ Style Beef Ragu with Pasta  Jacket Potato with Baked Beans and Cheese  Mixed Berry Oat Bar with Custard	Chicken Korma with Rice  Egg and Cheese Toast Cup with New Potatoes  Chocolate Cupcake with Fruit Wedges	Roast Beef and Yorkshire Pudding with Roast Potatoes  Root Vegetable Rosti with Roast Potatoes  Lemon and Blueberry Sponge with Custard	Jerk Style Chicken with Rice  Carrot and Leek Sausages with Mashed Potatoes  Strawberry Jelly with Orange Wedges	Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce  Cornish Style Vegetable Pasty with Oven Baked Chips  Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt
		<b>Week Three</b> w/c 11 <sup>th</sup> March 1 <sup>st</sup> April 6 <sup>th</sup> May 3 <sup>rd</sup> June 24 <sup>th</sup> June 15 <sup>th</sup> July	Chicken Sausages with Oven Baked Wedges  Spring Vegetable Slice with Oven Baked Wedges  Berry Sponge with Custard	Beef Lasagne with Garlic Bread  Mediterranean Style Vegetable Parcel with Tomato and Herb Rice  Wholemeal Lemon Shortbread with Orange Wedges	Herb Roast Chicken with Roast Potatoes  Yorkshire Pudding filled with a medley of Roast Vegetables with Roast Potatoes  Red Velvet Style Cake with Chocolate Sauce	Mexican Style Beef Wrap and Tomato Salsa with Rice  Pasta Italiane  Vanilla Ice-Cream with Pineapple Wedges

**Available daily:** Choice of Salads ~ Selection of Vegetables ~ Freshly Baked Bread ~ Fresh Fruit Platters ~ Fruit Yoghurts



Look out for monthly featured ingredients.



## Kingsley Primary Academy

### Welcome to Harrison Catering Service

The catering service Kingsley Primary Academy 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 Kingsley Primary Academy

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. Kingsley Primary Academy 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 and the majority of our meat is British-sourced as well.

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

### 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](http://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!

