

What's on the menu?

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | |
|----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Spring / Summer 2020 | Week One w/c 24 th February 16 th March 20 th April 11 th May 8 th June 29 th June 20 th July | Jacket Potato with Savoury Mince Pasta Italiane Jacket Potato with Baked Beans Apple & Sultana Flapjack | Cheese & Tomato Pizza with Salad Selection Sweetcorn & Pepper Pizza with Salad Selection Mexican Style Beef Wrap with Chef's Salad Vanilla Ice Cream with Peaches | Beef Burger in a Bun with Potato Wedges Bean Burger in a Bun with Potato Wedges Jacket Potato with Baked Beans Red Velvet Cake with Chocolate Sauce | Tomato Topped Macaroni Cheese BBQ Style Chicken Thigh with Rice Jacket Potato with Tuna Mayonnaise Wholemeal Orange Shortbread with Fruit Wedges | Breaded Fish Fillet with Tomato Ketchup & Chips Cornish Style Vegetable Pasty with Chips Lemon & Lime Cake with Custard |
| | Week Two w/c 2 nd March 23 rd March 27 April 18 th May 15 th June 6 th July | Beef Lasagne Mixed Bean Enchilada with Vegetable Rice & Coriander & Tomato Salsa Jacket Potato with Baked Beans Peach Crumble with Custard | Chicken Sausages with Mashed Potatoes Carrot & Leek Sausages with Mashed Potatoes Jacket Potato with Tuna Mayonnaise Oatmeal & Raisin Cookie with Apple Wedges | Roast Chicken with Roast Potatoes Red Pepper & Sweet Potato Pattie with Roast Potatoes Raspberry Ripple Ice Cream with Watermelon | Minced Beef Slice with Mashed Potatoes Pesto Style Pasta with Broccoli & Cheese Jacket Potato with Baked Beans & Cheese Chocolate Cupcake with Orange Wedges | Battered Fish Fillet with Tomato Ketchup & Chips Chilli Bean Wrap with Sweetcorn Salsa & Chips Strawberry Jelly & Mousse Layer |
| | Week Three w/c 9 th March 30 th March 4 th May 1 st June 22 nd June 13 th July | Chicken with Sweet Pepper & Herb Jambalaya Spanish Style Omelette with New Potatoes Jacket Potato with Baked Beans & Cheese Strawberry Ice Cream with Fruit Wedges | Tomato & Basil Pasta with Garlic & Herb Breadsticks Thai Style Salmon Fishcake with Sweet Chilli Sauce & Rice Jacket Potato with Baked Beans Orange Jelly with Peaches | Roast Turkey with Roast Potatoes Spring Vegetable Slice with Roast Potatoes Chocolate & Orange Marbled Sponge with Chocolate Sauce | Beef Bolognaise with Penne Pasta Vegetable Bolognaise with Penne Pasta Jacket Potato with Baked Beans Harrison Bear Biscuit (Lemon Wholemeal Shortbread) | Battered Fish Fillet with Tomato Ketchup & Chips Roast Ratatouille Parcels (Flour Tortilla) with Chips Carrot & Pineapple Cake with Custard |

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



Look out for monthly featured ingredients.



Keston Primary School

Welcome to Harrison Catering Service

The catering service at Keston 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 Keston 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 Keston 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 Keston 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!

