

What's on the menu?

Autumn / Winter 2021-2022

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 28 th February 21 st March	Beef Pasta Bake with Garlic & Herb Focaccia Tomato & Basil Pasta (v) Apple & Cinnamon Cake	Chicken Sausages with Mashed Potatoes Lentil & Vegetable Cottage Pie (v) Carrot Cake with Fruit Wedges	Roast Chicken with Sage & Onion Stuffing & Roast Potatoes Roasted Root Vegetable Wellington with Herbed New Potatoes (v) Red Velvet Chocolate Cake	Pizza Margherita with Chef's Salad (v) Pizza with Sweetcorn & Red Peppers with Chef's Salad (v) Vanilla Ice Cream with Fruit Wedges	Battered Fish with Chips & Tomato Sauce Cheddar Cheese & Tomato Quiche with Chips (v) Oatmeal & Raisin Cookie with Apple Wedges
WEEK TWO w/c 7 th March 28 th March	Beef Lasagne Vegetarian Lasagne (v) Apple Pie	Provencal Style Chicken & Herb Pasta Bake Jacket Potato with Cheese & Baked Beans (v) or Jacket Potato with Pesto Style Salmon Mixed Berry Oat Bar	Beef Burger in a Freshly Baked Bun with Rainbow Coleslaw & Potato Wedges Mediterranean Vegetable Wrap with Rainbow Coleslaw & Potato Wedges (v) Strawberry Ice Cream with Watermelon	Pot Roast Chicken with Mashed Potatoes Pasta Italiane (v) Chocolate & Orange Sponge	Battered Fish with Chips & Tomato Sauce Pasta Marinara (v) Harrison Bear Lemon Shortbread with Fruit Wedges
WEEK THREE w/c 14 th March 4 th April	Beef Bolognese with Fusilli Pasta Vegetable Bolognese with Fusilli Pasta (v) Berry Sponge	Macaroni Cheese (v) Sweet Potato Stir with Rice (v) Chocolate Shortbread with Fresh Fruit Wedges	BBQ Style Chicken with Mashed Potatoes Pesto Style Pasta (v) Jelly with Peaches	Beef Meatballs in a Tomato & Herb Sauce with Rice BBQ Bean Wrap with Rice (v) Marbled Sponge	Battered Fish with Chips & Tomato Sauce Jacket Potato with Baked Beans & Cheese (v) Apple Flapjack with Fruit Wedges

Available daily: Seasonal Vegetables ~ Salad Selection ~ Freshly Baked Bread

(v) = vegetarian v4



Look out for monthly featured ingredients.



Harrison Catering Services

HARRISON
food with thought

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 Thames 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!

