

What's on the menu?

Autumn/Winter 2018-2019

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week One w/c 3 rd September 24 th September 15 th October 12 th November 3 rd December 7 th January 28 th January	Jacket Potato Bar: <ul style="list-style-type: none"> • Beans & Cheese or • Tuna & Sweetcorn or • Salmon Mayonnaise Sweet & Sour Noodles Ice Cream with Fruit Wedges	Jerk Chicken with Jerk Sauce & Rice Tomato & Basil Pasta Falafel in a Tomato Wrap with Minted Yoghurt & Rice Wholemeal Lemon Shortbread with Fruit Wedges	Roast Pork with Apple Sauce & Roast Potatoes Cauliflower & Broccoli Cheese Bake Lemon & Thyme Marinated Fish with Roast Potatoes Chocolate Sponge with Chocolate Sauce	Beef Bolognese Cheese & Tomato Quiche with New Potatoes Vegetable Bolognese Mixed Fruit Oat Bar with Custard	Fish Fingers with Oven Baked Chunky Chips & Homemade Tomato Sauce Vegetable Jambalaya Vegetable Pinwheel with Oven Baked Chunky Chips Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt
Week Two w/c 10 th September 1 st October 29 th October 19 th November 10 th December 14 th January 4 th February	Macaroni Cheese Mexican Vegetable Wrap with Rice Jacket Potato with Tuna & Sweetcorn or Baked Beans & Cheese Rice Pudding with Apple & Cinnamon Compote	Jamaican Lamb Pie Vegetarian Cottage Pie Winter Vegetable Casserole Chocolate & Pear Marbled Sponge with Custard	Roast Chicken with Roast Potatoes Cajun Baked Fish with Rice or Roast Potatoes Vegetable Pasty with Roast Potatoes Wholemeal Carrot Cake with Custard	Beef Lasagne Carrot & Basil Lasagne Moroccan Style Vegetable Tagine with Couscous Strawberry Jelly with Peaches	Pizza Bar: <ul style="list-style-type: none"> • Cheese & Tomato or • Cajun Chicken served with Oven Baked Chunky Chips Pea & Leek Risotto Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt
Week Three w/c 17 th September 8 th October 5 th November 26 th November 17 th December 21 st January 11 th February	Mexican Beans with Corn Tortilla & Rice Jacket Potato with Cheese & Baked Beans or Tuna & Sweetcorn Curried Pumpkin Puff with Rice Apple Oaty Crumble with Custard	Chicken Curry with Rice Tuna Pasta Bake Piri-Piri Style Vegetables with Rice Banana Muffin with Fruity Wedges	Roast Chicken with Roast Potatoes Vegetable Wellington with Roast Potatoes Caribbean Baked Fish with Roast Potatoes Lemon & Yoghurt Cake with Custard	Beef Meatballs in Onion Gravy with Mashed Potatoes Carrot & Leek Sausage in an Onion Gravy with Mashed Potatoes Singapore Noodles Chocolate Brownie with Orange Wedges	Breaded Fish with Oven Baked Chunky Chips & Homemade Tomato Sauce Jollof Rice Sweet Potato, Courgette & Red Pepper Frittata with Oven Baked Chunky Chips Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt

Available daily: Seasonal Vegetables, Salad Bar, Fresh Homemade Bread, Fresh Fruit Platter, Yoghurt



Look out for monthly featured ingredients.



Reay Primary School

Welcome to Harrison Catering Service

The catering service at Reay 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 Reay 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 Reay 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 and all 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 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!

