

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Autumn / Winter 2021-2022	WEEK ONE w/c 6 th September 27 th September 18 th October 15 th November 6 th December 10 th January 31 st January	Pasta Italiane with Freshly Baked Herb Breadstick (v) Jacket Potato with BBQ Beans (v) or Tuna Mayonnaise Lemon & Lime Cake with Custard	Jamaican Lamb Pie with Mashed Potatoes Vegetable Chow Mein Noodles (v) Jelly with Peaches	Herb Roast Chicken with Roast Potatoes Cheese & Leek Pie with Roast Potatoes (v) Chocolate Sponge with Chocolate Sauce	Sweet Chilli Chicken with Pasta Falafel Wrap with Rice (v) Carrot Cake Cookie with Fruit Wedges	Battered Fish with Chips & Tomato Sauce Bubble & Squeak with Baked Beans (v) Banana Muffin with Orange Wedges
	WEEK TWO w/c 13 th September 4 th October 1 st November 22 nd November 13 th December 17 th January 7 th February	Cheese & Tomato Pizza with Pasta Side (v) Jacket Potato with Salmon Mayonnaise Carrot & Pineapple Cake with Custard	Beef Penne Pasta with Garlic Focaccia Sweet Potato & Bean Croquette with Sweet Chilli Sauce (v) Oat & Raisin Cookie with Apple Wedges	Roast Chicken Thigh with Roast Potatoes Roast Root Vegetable Slice with Roast Potatoes (v) Chocolate & Orange Marbled Sponge with Custard	Sausages with Mashed Potatoes Carrot & Leek Sausages with Mashed Potatoes (v) Strawberry Mousse	Battered Fish with Chips & Tomato Sauce Vegetable Korma with Rice or Chips (v) Harrison Bear Chocolate Shortbread with Fruit Wedges
	WEEK THREE w/c 20 th September 11 th October 8 th November 29 th November 3 rd January 24 th January	Macaroni Cheese (v) Indian Style Vegetable Biryani (v) Apple & Cinnamon Cake with Custard	Chicken Korma with Rice & Naan Style Bread Jacket Potato with Cheese & Coleslaw (v) Brownie with Fruit Wedges	Minced Beef Slice with Roast Potatoes Sweet Potato & Parsnip Wellington with Roast Potatoes (v) Orange Cake with Custard	Lamb Bolognese with Fusilli Pasta & Herbed Garlic Bread Roasted Root Vegetable Cottage Pie (v) Ice Cream with Peaches	Battered Fish with Chips & Tomato Sauce Pesto Style Pasta (v) Chocolate Swirl Cookie with Fruit Wedges

Available daily: Seasonal Vegetables ~ Salad Selection ~ Freshly Baked Bread ~ Fresh Fruit Platter

(v) vegetarian



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, 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 Reay 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!

