

What's on the menu?

Spring / Summer 2019

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

w/c
25th February
18th March
22nd April
13th May
10th June
1st July
22nd July

Beef Bolognese with Pasta

Macaroni Cheese

Lemon and Lime Sponge
with Custard

Shepherd's Pie

Piri Piri Style Vegetables with
Rice

Raspberry Ripple Ice-Cream
with Watermelon Wedges

Roast Turkey and Stuffing
with Roast Potatoes

Spring Vegetable Slice with
Roast Potatoes

Chocolate and Orange
Sponge with Chocolate
Sauce

Jerk Style Chicken with Rice

Pesto Style Pasta

Tomato and Herb Baked
Fish with Rice

Carrot Cake Cookie with
Orange Wedges

Breaded Fish with Oven
Baked Chips and
Homemade Tomato Sauce

Chilli Bean Wrap and
Sweetcorn Salsa with Oven
Baked Chips

Fruity Friday: A Selection of
Fresh Fruit with Greek
Yoghurt

Week Two

w/c
4th March
25th March
29th April
20th May
17th June
8th July

Chicken Tikka Masala with
Rice

Egg and Cheese Toast Cup
with New Potatoes

Apple Crumble with Custard

BBQ Style Turkey Meatballs
with Pasta

Ratatouille Style Vegetables
with Pasta

Chocolate Cupcake with Fruit
Wedges

Roast Beef and Yorkshire
Pudding with Roast Potatoes

Yorkshire Pudding filled
with a medley of Roast
Vegetables with Roast
Potatoes

Lemon and Blueberry
Sponge with Custard

Jamaican Style Lamb Wrap
with Rice

Jacket Potato with Baked
Beans and Cheese

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

Week Three

w/c
11th March
1st April
6th May
3rd June
24th June
15th July

Chicken Sausages with
Oven Baked Wedges

Vegetable and Lentil Burgers
in a Fresh Baked Bun with
Oven Baked Wedges

Berry Sponge with Custard

Beef Lasagne with Garlic
Bread

Caribbean Style Curry with
Tomato and Herb Rice

Jacket Potato with Tuna
Mayonnaise

Wholemeal Lemon Shortbread
with Orange Wedges

Herb Roast Chicken with
Roast Potatoes

Curried Vegetable Puff with
Roast Potatoes

Red Velvet Style Cake with
Chocolate Sauce

Mexican Style Beef Wrap
with a Tomato Salsa and
Rice

Pasta Italiane

Vanilla Ice-Cream with
Pineapple Wedges

Cheese and Tomato Pizza
with a Pasta Side

Cajun Style Chicken Pizza
with a Pasta Side

Salmon Paella

Fruity Friday: A Selection of
Fresh Fruit with Greek
Yoghurt

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

v2



Look out for monthly featured ingredients.



Whitehorse Manor – Brigstock Site

Welcome to Harrison Catering Service

The catering service Whitehorse Manor Brigstock Site 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 Whitehorse Manor Brigstock Site

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. Whitehorse Manor Brigstock Site 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 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!

