

What's on the menu?

Spring/Summer 2022

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

w/c
25th April
16th May
13th June
4th July

Pizza Margherita with Rainbow Pasta Salad

Indian Style Vegetable Biryani with Chickpea Dhal

Vanilla Ice Cream with Fresh Fruit Wedges

Chicken Jalfrezi with Pilau Rice & Naan Style Bread

Pesto Style Pasta with Chef's Salad

Berry & Lemon Cupcake

Roast Turkey with Roast Potatoes or Herbed New Potatoes

Spring Vegetable Slice with Roast Potatoes or Herbed New Potatoes

Chocolate Orange Sponge with Chocolate Custard

Beef Meatballs in an Italian Style Tomato Sauce with Pasta

Macaroni Cheese with Herb & Cheddar Crumb

Strawberry Mousse

Battered Fish with Chips & Tomato Sauce

Barbeque Bean Style Wrap with Sweetcorn Salsa & Chips

Oatmeal & Raisin Cookie with Fresh Fruit Wedges

Week Two

w/c
2nd May
23rd May
20th June
11th July

Beef Pasta Bake with Paprika & Garlic Bread

Sweet Potato & Chickpea Korma with Lemon Rice & Apple & Mint Chutney

Lemon Sponge with Custard

Thai Style Salmon Fishcake with Sweet Chilli Sauce & Coconut Pilaff

Tomato & Basil Pasta with Herb Breadstick

Chocolate Mousse

Barbeque Style Chicken with Rainbow Coleslaw & Potato Wedges

Vegetable Quesadilla with Rainbow Coleslaw & Potato Wedges

Jelly with Fresh Fruit Wedges

Chicken Sausages with Mashed Potatoes

Pasta Primavera with Tomato & Herb Bread

Berry Swirl Sponge with Custard

Battered Fish with Chips & Tomato Sauce

Pepper, Olive & Pesto Style Pizza with Chips

Harrison Bear Chocolate Shortbread with Fruit Wedges

Week Three

w/c
9th May
6th June
27th June
18th July

Macaroni Cheese with Herbed Garlic Bread

Jacket Potato with Mild Beef Chilli & Sour Cream

Chocolate Sponge with Chocolate Custard

Puff Pastry Sausage Roll with Mashed Potatoes

Sweet Potato Stir with Vegetable Rice

Apple & Berry Oat Bar

Beef Bolognese with Fusilli Pasta & Cheddar & Herb Bread

Chickpea & Herb Balls with Barbeque Style Sauce & New Potato Salad

Strawberry Ice Cream with Watermelon Wedges

Piri Piri Chicken with Lemon & Herb or Piri Piri Dressing & Sweet Pepper Rice

Mediterranean Style Vegetable Wrap with Sweet Pepper Rice

Carrot & Orange Cake with Custard

Battered Fish with Chips & Tomato Sauce

Cheddar Cheese & Spinach Quiche with Chips

Lemon Shortbread with Fresh Fruit Wedges

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



Look out for monthly featured ingredients.



Ecclesbourne Primary Academy

Welcome to Harrison Catering Service

The catering service at Ecclesbourne Primary Academy 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 Ecclesbourne Primary Academy

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 Ecclesbourne Primary Academy 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 Ecclesbourne Primary Academy 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!

