

# What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Spring / Summer 2022	<b>Week One</b> w/c 25 <sup>th</sup> April 16 <sup>th</sup> May 13 <sup>th</sup> June 4 <sup>th</sup> 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 Style Bean Wrap with Sweetcorn Salsa & Chips  Oatmeal & Raisin Cookie with Fresh Fruit Wedges
	<b>Week Two</b> w/c 2 <sup>nd</sup> May 23 <sup>rd</sup> May 20 <sup>th</sup> June 11 <sup>th</sup> 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
	<b>Week Three</b> w/c 9 <sup>th</sup> May 6 <sup>th</sup> June 27 <sup>th</sup> June 18 <sup>th</sup> July	Macaroni Cheese with Herbed Garlic Bread  Jacket Potato with Mild Beef Chilli & Sour Cream  Chocolate Sponge with Chocolate Custard	Puff Pastry Chicken 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 Wedge	Piri Piri Chicken with Lemon & Herb or Piri Piri Dressing with 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.



## Whitehorse Manor School

### Welcome to Harrison Catering Service

The catering service at Whitehorse Manor Schools 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 Schools

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 Whitehorse Manor Schools 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 Whitehorse Manor Schools 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](http://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!

