

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	Lamb Pasta Bake with Herb Focaccia Chickpea Dhal with Rice Apple Pie with Custard	Pork Sausages with Mashed Potato Jacket Potato with Baked Beans and Cheese and Tuna Mayonnaise Lemon and Yoghurt Cake with Custard	Lamb Rogan Josh with Rice Vegetable Chow Mein Frozen Strawberry Yoghurt with Fruit Puree	Roast Beef with Roast Potatoes Halal Beef Chicken with Roast Potatoes Bean Chilli on a Flour Tortilla with Rice Oat and Raisin Cooke with Fruit Wedges	Salmon and Broccoli Fishcake with Chips Margherita Pizza with Chips Fruity Friday: 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	Lamb Lasagne with Herb Focaccia Carrot and Courgette Lasagne with Herb Focaccia Ginger Cake with Custard	Chicken Dhansak with Rice Butternut Squash and Red Bean Jollof Lemon Shortbread with Orange Wedges	Beef and Vegetable Pie with Mashed Potato Macaroni Cheese Oaty Plum Crumble with Custard	Jerk Style Chicken with Rice Masoor Dhal (Red Lentils) with Rice Pear and Chocolate Marbled Sponge with Chocolate Sauce	Breaded Fish with Chips and Homemade Tomato Sauce Carrot and Sage Pattie Yoghurt Bar: Natural Yoghurt with Various Toppings
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	Spaghetti Bolognaise with Tomato and Basil Bread Vegetable Bolognaise with Tomato and Basil Bread Peach Crumble with Custard	Chicken and Leek Puff with New Potatoes Rajma Curry (Red Kidney Beans) with Rice Ice Cream with Fruit	Beef Goulash with New Potatoes Ratatouille with Penne Pasta Mixed Fruit Oat Bar with Custard	Roast Chicken with Garlic and Thyme and Roast Potatoes Cheddar and Caramelised Red Onion Tortilla with Roast Potatoes Pineapple and Coconut Sponge with Custard	Fish Fingers with Chips and Homemade Tomato Sauce Mixed Bean Burrito with Tomato Salsa and Chips Fruity Friday: Selection of Fresh Fruit with Greek Yoghurt

Available daily: Salads. Seasonal Vegetables, Freshly Baked Bread, Fresh Fruit Platters, Fruit Yoghurt and Water.



Look out for monthly featured ingredients.



Grange Winter Lunch Menu 2018/2019

Welcome to Harrison Catering Service

The catering service at Grange 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 the London Borough of Ealing.

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 Harrison's 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!

