

# What's on the menu?

Spring / Summer 2019

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### Week One

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

Lamb Bolognese with Pasta  
Pesto Style Pasta  
Jacket Potato with Tuna and Sweetcorn  
Lemon and Lime Sponge with Custard

Teriyaki Style Beef Stir Fry with Rice  
Macaroni Cheese  
Butternut Squash and Chickpea Tagine with Herbed Cous Cous  
Raspberry Ripple Ice-Cream with Watermelon Wedges

Roast Turkey and Stuffing with Roast Potatoes  
Roasted Vegetable Loaf with Roast Potatoes  
Caribbean Style Baked Fish with Roast Potatoes  
Chocolate and Orange Sponge with Chocolate Sauce

Tandoori Style Chicken with Rice  
Bubble and Squeak with Baked Beans  
Indian Style Vegetable Parcel with Rice  
Carrot Cake Cookie with Orange Wedges

Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce  
Spanish Style Tortilla with Oven Baked Chips  
Chilli Bean Wrap and Sweetcorn Salsa with Oven Baked Chips  
Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

### Week Two

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

Beef Chilli Con Carne with Rice  
Butternut Squash and Vegetable Curry with Rice  
Jacket Potato with Cheese or Baked Beans  
Mixed Berry Oat Bar with Fruit Wedges

Chicken Korma with Rice  
Cheese and Cabbage Piroshki with New Potatoes  
Ratatouille Style Vegetables with Pasta  
Chocolate Cake with Chocolate Custard

Roast Beef and Yorkshire Pudding with Roast Potatoes  
Root Vegetable Rosti with Roast Potatoes  
Somali Style Baked Fish with Roast Potatoes  
Lemon and Blueberry Sponge with Custard

Jamaican Style Lamb Pie with Mashed Potatoes  
Carrot and Leek Sausages with Mashed Potatoes  
Chinese Style Vegetable Chow Mein  
Strawberry Jelly with Orange Wedges

Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce  
Cornish Style Vegetable Pasty with Oven Baked Chips  
Roasted Pepper and Herb Jambalaya  
Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

### Week Three

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

Chicken Sausages with Oven Baked Wedges  
Egg and Cheese Toast Cups with New Potatoes  
Spring Vegetable Slice with Oven Baked Wedges  
Vanilla Ice-Cream with Pineapple Wedges

Beef Lasagne with Garlic Bread  
Mediterranean Style Vegetable Parcel with Tomato and Herb Rice  
Vegetable and Plantain Caribbean Style Curry with Tomato and Herb Rice  
Wholemeal Lemon Shortbread with Orange Wedges

Herb Roast Chicken with Roast Potatoes  
Yorkshire Pudding filled with a Medley of Roast Vegetables with Roast Potatoes  
Lemon and Thyme Baked Fish with Tomato Salsa and Roast Potatoes  
Red Velvet Style Cake with Chocolate Sauce

Mexican Style Beef Wrap with a Tomato Salsa and Rice  
Pasta Italiane  
Chinese Style Vegetable Stir Fry with Rice  
Berry Sponge with Custard

Cheese and Tomato Pizza with a Pasta Side  
Cajun Style Chicken Pizza with a Pasta Side  
Teriyaki Style Salmon with Rice  
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 4-3-19



Look out for monthly featured ingredients.



## Belleville Webb's Road

### Welcome to Harrison Catering Service

The catering service Belleville Webb's Road 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 Belleville Webb's Road

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. Belleville Webb's Road 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](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!

