

What's on the menu?

HARRISON
food with thought

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUMMER TERM 2021	Week One	Meat Free Monday Macaroni Cheese With Garlic & Herb Bread Sides: Tomato Wedges, Diced Cucumber, Carrot sticks Fruit and Yoghurt	Lemon and Herb Chicken and rice Mixed Salad Fruit and Yoghurt	Pizza Day Cheese and Tomato Pizza Sides: Tomato Wedges, Diced Cucumber, Carrot sticks Fruit and Yoghurt	Chicken Sausages with mashed Potatoes and peas Fruit and Yoghurt	Fishy Friday Fish fingers with Chips Mixed Veg Flapjack
	Week Two	Meat Free Monday Tomato and Basil Pasta With Garlic & Herb Bread Sides: Tomato Wedges, Diced Cucumber, Carrot sticks Fruit and Yoghurt	Lemon and Herb Chicken and rice Mixed Salad Fruit and Yoghurt	Pizza Day Cheese and Tomato Pizza Sides: Tomato Wedges, Diced Cucumber, Carrot sticks Fruit and Yoghurt	Lamb Bolognaise Vegetable Sticks Fruit and Yoghurt	Fishy Friday Fish fingers with Chips Mixed Veg Flapjack

Available daily: Freshly baked bread, fresh fruit platter, salads, fruit yoghurt and water



Look out for monthly featured ingredients.



Welcome to Harrison Catering Service

The catering service in the London Borough of Ealing 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 Thames 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!

