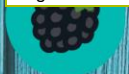


What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Tomato & Basil Pasta Chickpea Dhal with Rice Cheese Salad Wrap Vegetable of the Day Harrison Bear Lemon Biscuit	Caribbean Style Curry with Rice Sweet Potato Stir with Rice Egg Mayonnaise Wrap Vegetable of the Day Mixed Fresh Fruit Bag	Lamb Bolognese with Penne Pasta Carrot & Lentil Bolognese with Penne Pasta Cheese Salad Wrap Vegetable of the Day Chocolate Muffin	Piri Piri Chicken with Rice Jacket Potato with Cheese & Baked Beans Tuna Sweetcorn Wrap Vegetable of the Day Iced Orange Cake	Fish Fingers and chips with Baked Beans Bean & Vegetable Chilli with Rice Spicy Chicken Wrap Vegetable of the Day Mixed Fresh Fruit Salad
WEEK TWO	Macaroni Cheese Rajma Red Bean Curry with Rice Cheese and Tomato Wrap Vegetable of the Day Lemon Cupcake	Chicken Tikka Masala with Rice Vegetable Chow Mein with Egg Noodles Tuna and Cucumber Wrap Vegetable of the Day Mixed Fresh Fruit Salad	Lamb Keema with Rice Jacket Potato with Baked Beans Chicken Mayonnaise Wrap Vegetable of the Day Jelly	Sausage & Mash with Gravy Vegetarian Sausage & Mash with Gravy Tuna and Sweetcorn Wrap Vegetable of the Day Mixed Fresh Fruit	Cheese & Tomato Pizza with Chips Italian Style Meatballs in a Tomato Sauce with Pasta Egg Mayonnaise Wrap Vegetable of the Day Orange Shortbread
WEEK THREE					

Available daily: Mixed Salad, Jacket Potatoes, Selection of Filled Sandwiches, Baguettes, Paninis, Wraps, Salad Boxes, Shaker Pots, Fresh Fruit Pots, Dessert Pots, Yoghurt Pots and Drinks including Homemade Smoothies

Look out for monthly featured ingredients.



Your School

About Your Catering Service

The catering service at Highfield primary school 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 HighFields Primary School

Our catering team works with the school council to tailor menus to the tastes and preferences of the pupils. We 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. Whenever possible, we link our menus to the school's curriculum and activities to 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 Highfield, our catering team provides nutritious, balanced meals, and we 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 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!

