

Harrison Catering Services at Hurst Primary School

About Your Catering Service

The catering service at Hurst 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 cities 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 Hurst Primary School

The Harrison team works closely with Hurst Primary School to engage and involve students and staff to continuously develop the food service and create menus that satisfy the tastes and requirements of the school population.

We run a programme of events throughout the year to help create additional interest and to introduce students to new ingredients and different types of foods. 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.

We Welcome Your Feedback

Hearing your thoughts on our catering service is an essential part of getting things right and developing the food service at Hurst Primary School. Please feel free to speak to our catering manager at the school if you have any comments.

Providing Healthy School Meals

A healthy diet is particularly important to growing children and young people. It can not only have an effect on their physical development, but on their performance in the classroom.

Harrison is committed to providing balanced meals that meet school food standards and to helping to educate students on how to make healthier food choices.

Our focus on fresh food means that only minimal amounts of fried or processed 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.

In addition, all Harrison staff are trained in how to prepare and serve healthier food through the company's bespoke Eat Well Live Well[®] training programme.

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.

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE Week commencing 20 th February 2017 13 th March 2017 17 th April 2017 8 th May 2017 5 th June 2017 26 th June 2017 17 th July 2017	BBQ Style Chicken with Rice Jacket Potato Bar: Tuna & Sweetcorn Mayonnaise Cheese & Coleslaw Baked Beans Raspberry Ripple Ice Cream with Fruit Wedges	Beef Lasagne with Homemade Herb Bread Vegetable Korma with Rice Chocolate & Beetroot Cake with Chocolate Sauce	Roast Turkey with Roast Potatoes Butternut Squash & Courgette Loaf with Roast Potatoes Strawberry Jelly with Fruit Wedges	Pork Sausages with Mashed Potatoes & Onion Gravy Vegetable Ragu with Penne Pasta Lemon Drizzle Cake with Custard	Fish Fingers with Chipped Potatoes & Homemade Tomato Sauce Sweet Potato Stir with Chipped Potatoes Fruity Friday Selection of Fresh Fruit with Greek Yoghurt
WEEK TWO Week commencing 27 th February 2017 20 th March 2017 24 th April 2017 15 th May 2017 12 th June 2017 3 rd July 2017	Italian Beef & Penne Pasta Bake Vegetable Balti with Rice Chocolate & Mandarin Cake with Custard	Jerk Chicken with Savoury Rice Tomato & Basil Spaghetti Flapjack with Apple Wedges	Roast Pork Loin with Roast Potatoes Carrot & Leek Pinwheel with Roast Potatoes Jam Sponge with Custard	Beef Chilli Jacket Potato Macaroni Cheese Wholemeal Lemon Shortbread with Vanilla Ice Cream	Salmon Kedgeree Ham & Pineapple or Margherita Pizza with Chipped Potatoes Jacket Potato with Baked Beans Fruity Friday Selection of Fresh Fruit with Greek Yoghurt
WEEK THREE Week commencing 6 th March 2017 27 th March 2017 1 st May 2017 22 nd May 2017 19 th June 2017 10 th July 2017	Chinese Five Spice Chicken with Rice Carrot & Basil Lasagne Bake Strawberry Ice Cream with Watermelon Wedge	Spaghetti Bolognese Jacket Potato with Baked Beans or Tuna Mayonnaise Snickerdoodle Cake with Custard	Lemon & Herb Roasted Chicken Thigh with Roast Potatoes Leek & Potato Pie with Roast Potatoes Chocolate Sponge with Chocolate Sauce	Italian Beef Meatball Sub with Chef's Salad & Coleslaw Roasted Vegetable Melt Orange Jelly with Peaches	Breaded Fish with Chipped Potatoes & Lemon Mayonnaise Pesto Penne Pasta Fruity Friday Selection of Fresh Fruit with Greek Yoghurt

AVAILABLE DAILY:

Seasonal Vegetables • Salad Bar • Fresh Bread • Fresh Fruit Platter • Yoghurt