



HARRISON
EST.1994



EAT GOOD LIVE HAPPY

Harrison Catering Services is an independent, family-owned business with a simple approach: we prepare fresh food every day from fresh ingredients. This means that all your child's delicious meals are prepared daily by our trained cooks.

We're delighted to work in partnership with the London Borough of Ealing, and serving your children great food! If you have any comments, please get in touch.

020 8280 0311 or ealing@harrisoncatering.co.uk

For all enquiries regarding free meal entitlement, please contact your child's school or telephone 020 8825 5566 or email:

pupilssupport@ealing.gov.uk



Find out more at harrisoncatering.co.uk/harrison-schools/our-services



Our menus meet school food standards and offer a wide range of dishes tailored to the individual needs of each school.

We use high-quality, sustainably-sourced, seasonal food. Our menus feature organic ingredients, British free-range eggs, Red Tractor-certified cheddar cheese, pole and line caught tuna, and fresh, British-sourced meat and poultry. We also now offer reduced sugar content in our desserts.



We are proud to have been awarded the Soil Association's Silver Food for Life Served Here Award, which means our methods have been independently audited and proven to be of exceptional quality.



WEEKLY MENU

Please note Dishes may vary due to local choice at your school

(v) = vegetarian

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1 w/c 25th February 18th March 22nd April 13th May 10th June 1st July 22nd July	Mexican Style Lamb Open Tortilla with Sweetcorn Salsa Jacket Potato with Cheese and Baked Beans (v) Blueberry and Lemon Sponge with Custard	Soy and Ginger Chicken with Rice Tomato and Basil Pasta (v) Strawberry Ice Cream with Melon Wedge	Roast Turkey with Roast Potatoes Aloo Mutter (Pea and Potato) with Rice (v) Peach Oat Bar with Custard	Lasagne with Herb Focaccia Roast Pepper and Herb Jambalaya (v) Chocolate Cupcake with Orange Wedges	Battered Fish with Chips and Homemade Tomato Ketchup Mixed Bean Burrito with Salsa and Chips (v) Orange Jelly with Fruit
Week 2 w/c 4th March 25th March 29th April 20th May 17th June 8th July	Chicken Tikka Masala with Rice Butternut Squash and Spinach Curry with Rice (v) Vanilla Ice Cream with Peaches	Lamb Keema with Rice Moroccan Style Roasted Vegetable Tagine with Couscous (v) Carrot Cake Cookie with Fruit Wedges	Lemon and Garlic Roast Chicken with Roast Potatoes Singapore Noodles (v) Pineapple and Coconut Sponge with Custard	Meatballs in a BBQ Sauce with Mashed Potato and Rice Macaroni Cheese (v) Red Velvet Cake with Chocolate Sauce	Salmon Teriyaki with Rice. Cheese and Tomato Pizza with Chips and Homemade Tomato Ketchup (v) Fruity Friday: Selection of Fresh Fruit and Greek Yoghurt
Week 3 w/c 11th March 1st April 6th May 3rd June 24th June 15th July	Spaghetti Bolognese with Herb and Garlic Bread Vegetable Bolognese with Herb and Garlic Bread (v) Berry Sponge with Custard	Chicken Sausages with Mashed Potato Quorn Sausage with Mashed Potato (v) Chickpea and Sweet Pepper Paella (v) Strawberry Jelly with Peaches	Saag Gosht (Lamb and Spinach Curry) with Rice Rajma (Red Bean) Curry with Turmeric Rice (v) Raspberry Ripple Ice Cream with Fruit Wedges	Chicken Pie with New Potatoes Pasta Neapolitan (v) Lemon and Lime Cake with Custard	Battered Fish with Chips and Homemade Tomato Ketchup Asian Spiced Vegetable Parcel with Chips and Raita (v) Yoghurt Bar: Natural Yoghurt with Assorted Toppings

AVAILABLE DAILY

We also serve a choice of salads, selection of vegetables, freshly baked bread, fresh fruit platters, fruit yoghurt and water.