

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Spring / Summer 2018	Week One w/c 19 th February 12 th March 16 th April 7 th May 4 th June 25 th June 16 th July	Lamb and Vegetable Pie with New Potatoes	Chicken Tikka Masala with Rice	Lamb Lasagne with Tomato & Basil Focaccia	Roast Lemon & Thyme Chicken with Roast Potatoes	Fish Finger with Chips & Homemade Tomato Ketchup
		Pasta Neapolitan	Jacket Potato with Cheese & Baked Beans	Carrot & Courgette Lasagne with Tomato & Basil Focaccia	Vegetable Biryani	Sweet Potato & Red Pepper Pattie with Paprika Mayonnaise and Chips
		Apple Strudel with Custard	Strawberry Jelly with Fruit	Chocolate & Banana Cake with Custard	Apricot Flapjack	Fruity Friday: Selection of Fresh Fruit & Greek Yoghurt
	Week Two w/c 26 th February 19 th March 23 rd April 14 th May 11 th June 2 nd July 23 rd July	Lamb Bolognaise with Spaghetti	Chicken & Sweetcorn Pie with New Potatoes	Cottage Pie	Cajun Spiced Chicken with Rice	Homemade Cheese & Tomato Pizza with Chips
		Vegetable Bolognaise with Spaghetti	Vegetable Balti with Rice	Vegetarian Cottage Pie	Jamaican Vegetable Pattie with New Potatoes	Salmon Paella
		Vanilla Ice Cream with Fruit	Carrot & Oat Muffin Cake with Custard	Wholemeal Shortbread with Orange Wedges	Lemon & Yoghurt Cake with Custard	Fruity Friday: Selection of Fresh Fruit & Greek Yoghurt
	Week Three w/c 5 th March 26 th March 30 th April 21 st May 18 th June 9 th July	Chicken Sausages with Mashed Potatoes & Gravy	Lamb Ragu with Penne Pasta	Roast Turkey with Roast Potatoes	BBQ Meatballs with Rice	Breaded Fish with Chips & Homemade Tomato Salsa
		Carrot & Sage Vegetarian Sausage with Mashed Potatoes	Roasted Vegetables with Penne Pasta	Savoury Pin Wheel With Roast Potatoes	Macaroni Cheese	Mixed Bean Enchilada with Chips
		Fruit Compote with Natural Yoghurt	Strawberry Ice Cream with Fruit	Chocolate & Beetroot Cake with Chocolate Sauce	Peach Crumble with Custard	Fruity Friday: Selection of Fresh Fruit & Greek Yoghurt

Available daily: Seasonal Vegetables, Salad Bar, Fresh Homemade Bread, Fresh Fruit Platter, Yoghurt

North Ealing School

Welcome to Harrison Catering Service

The catering service at North 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 North Ealing Primary School

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 North Ealing 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 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!

