

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 25 th Feb, 18 th Mar, 22 nd Apr, 13 th May, 10 th June, 1 st July, 22 nd July	<p>Baked Chicken Sausages with Onion Gravy</p> <p>Chunky Bean & Vegetable Casserole</p> <p>Cheddar & Three Onion Quiche</p> <p>Creamed Potatoes</p> <p>Green Beans/Cauliflower</p> <p>Wholemeal Apple Crumble with Custard Sauce</p>	<p>Spanish Chicken</p> <p>Seafood Paella</p> <p>Chickpea & Vegetable Tagine</p> <p>Steamed Basmati Rice</p> <p>Sweetcorn/Citrus Carrots</p> <p>Spanish Orange Cake with Custard Sauce</p> <p>Orange & Apple Wedges</p>	<p>Roast Beef with Yorkshire Pudding & Gravy</p> <p>Macaroni Cheese</p> <p>Fresh Vegetable Loaf</p> <p>Roast Potatoes</p> <p>Cabbage with Courgettes</p> <p>Chocolate Sponge with Chocolate Sauce</p>	<p>Chicken Madras</p> <p>Sauté Sweet Potato with Mixed Beans</p> <p>Jacket Potato with a Choice of Fillings</p> <p>Steamed Basmati Rice</p> <p>Broccoli/Roasted Parsnips</p> <p>Tropical Flapjack</p>	<p>Battered Fish Fillet</p> <p>Cheese & Potato Pinwheel</p> <p>Spanish Omelette</p> <p>Chunky Chips</p> <p>Baked Beans/Garden Peas</p> <p>Orange Jelly with Mandarins</p>
WEEK TWO w/c 4 th Mar, 25 th Mar, 29 th Apr, 20 th May, 17 th June, 8 th July	<p>Beef Lasagne</p> <p>Penne Arrabiata</p> <p>Bean & Vegetable Pilaf</p> <p>Garlic Bread</p> <p>Cauliflower with Mange Tout</p> <p>Dorset Apple Cake with Custard Sauce</p>	<p>Buffalo Chicken</p> <p>Leek & Lentil Pie</p> <p>Black Eyed Bean & Vegetable Chilli</p> <p>Steamed Basmati Rice</p> <p>Vegetable Medley</p> <p>Chocolate Brownie</p> <p>Melon & Orange Wedges</p>	<p>Roast Turkey</p> <p>Pan Fried Fish</p> <p>Linguine with Roasted Vegetables & Parmesan</p> <p>Roast Potatoes</p> <p>Broccoli/Butternut Squash</p> <p>Carrot & Orange Cake</p>	<p>Blackened Cajun Chicken</p> <p>Pan Fried Fish</p> <p>Vegetable Rosti</p> <p>Jollof Rice</p> <p>Carrots/Braised Cabbage</p> <p>Flapjack</p>	<p>All Day Brunch</p> <p>Seasoned Baked Salmon</p> <p>Vegetable Roll</p> <p>Chunky Chips</p> <p>Baked Beans/Garden Peas</p> <p>Vanilla Ice Cream with Fruit</p>
WEEK THREE w/c 11 th Mar, 1 st Apr, 6 th May, 3 rd June, 24 th June, 15 th July	<p>Beef Bolognaise</p> <p>Cheesy Potato Skins</p> <p>Vegetable Bolognaise</p> <p>Spaghetti</p> <p>Broccoli & Cauliflower Mix</p> <p>Lemon Sponge with Custard Sauce</p>	<p>Chicken Fajita</p> <p>Caribbean Fish</p> <p>Mixed Bean Ratatouille</p> <p>Garlic & Herb New Potatoes</p> <p>Green Beans/Citrus Carrots</p> <p>Chocolate & Pear Sponge with Chocolate Sauce</p>	<p>Steak Pie with Gravy</p> <p>Pasta Neapolitan</p> <p>Spinach & Potato Bake</p> <p>Parsley Potatoes</p> <p>Cabbage/Roasted Parsnips</p> <p>Canadian Gingerbread with Vanilla Sauce</p> <p>Orange & Apple Wedges</p>	<p>Chinese Sticky Chicken</p> <p>Thai Style Fishcakes</p> <p>Oriental Stir Fry with Noodles</p> <p>Fried Rice</p> <p>Sweetcorn/Carrots</p> <p>American Cookie</p>	<p>Pizza Margherita</p> <p>Pan Fried Tilapia</p> <p>Jacket Potato with a Choice of Fillings</p> <p>Chunky Chips</p> <p>Baked Beans/Coleslaw</p> <p>Frozen Yoghurt with Fruit</p>

Available daily: Freshly Baked Wholemeal Bread, Organic Milk, Fresh Fruit Platter, Salad Selection, Fruit Yoghurt or Fruit Smoothie

NEW!
LITTLE

West Thornton Primary Academy

About Your Catering Service

The catering service at West Thornton Primary Academy 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 West Thornton Primary Academy

Our catering team works with the school community 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 West Thornton Primary Academy, 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!

