

What's on the menu?

HARRISON
food with thought

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

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

Look out for monthly featured ingredients.



Harrison Catering Services

Forest Academy

About Your Catering Service

The catering service at Forest 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 Forest 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 Forest 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!

