

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 18 th April, 9 th May, 6 th June, 27 th June & 18 th July	<p>Macaroni Cheese served with Garlic Bread</p> <p>Vegetable Burrito with Tomato Sauce & Cheddar Cheese</p> <p>Sweetcorn & Broccoli</p> <p>Fresh Fruit & Yoghurt</p>	<p>Pork Sausages with Mashed Potato</p> <p>Veggie Sausages with Mashed Potato</p> <p>Baked Beans</p> <p>Fruity Muffin</p>	<p>Roast Beef with Yorkshire Pudding & Gravy</p> <p>Roasted Mixed Pepper Frittata</p> <p>Roast Potatoes, Carrots & Parsnips</p> <p>Fresh Fruit & Yoghurt</p>	<p>Creamy Chicken Pie with Herby Diced Potatoes</p> <p>Chinese Style Noodles</p> <p>Seasonal Vegetable Medley</p> <p>Fresh Fruit & Yoghurt</p>	<p>Fish Fingers & Chips</p> <p>Vegetable Fingers & Chips</p> <p>Baked Beans or Garden Peas</p> <p>Ice Cream</p>
WEEK TWO w/c 25 th April, 16 th May, 13 th June & 4 th July	<p>Margherita Pizza</p> <p>Mixed Pepper Pizza</p> <p>Baked Beans or Sweetcorn</p> <p>Fresh Fruit & Yoghurt</p>	<p>Sticky BBQ Chicken with Savoury Rice</p> <p>Cheesy Parsnip & Lentil Bake</p> <p>Broccoli & Baton Carrots</p> <p>Oaty Fruit Crunch with Custard</p>	<p>Roast Gammon & Gravy</p> <p>Baked Vegetable Wellington & Gravy</p> <p>Roast Potatoes</p> <p>Fresh Vegetable Medley</p> <p>Fresh Fruit & Yoghurt</p>	<p>Beef Bolognaise & Wholemeal Pasta Bake with Garlic Bread</p> <p>Vegetable Bolognaise Pasta Bake with Garlic Bread</p> <p>Green Beans</p> <p>Fresh Fruit & Yoghurt</p>	<p>Baked Fish & Chips</p> <p>Veggie Hot Dog & Chips</p> <p>Baked Beans or Garden Peas</p> <p>Carrot Cake</p>
WEEK THREE w/c 2 nd May, 23 rd May, 20 th June & 11 th July	<p>Salmon Fishcake with Jacket Wedges</p> <p>Wholemeal Cheese & Tomato Pizza Whirl</p> <p>Baked Beans or Garden Peas</p> <p>Fresh Fruit & Yoghurt</p>	<p>Beef Burger in a Bun with Herby Diced Potatoes</p> <p>Veggie Burger in a Bun with Herby Diced Potatoes</p> <p>Sweetcorn & Rainbow Slaw</p> <p>Chocolate Oat Slice</p>	<p>Roast Chicken with Sage & Onion Stuffing & Gravy</p> <p>Cheese & Potato Pie</p> <p>Roast Potatoes</p> <p>Cabbage & Baton Carrots</p> <p>Fresh Fruit & Yoghurt</p>	<p>Pork Meatballs in a Tomato Sauce with Wholemeal Pasta</p> <p>Veggie Meatballs in a Tomato Sauce with Wholemeal Pasta</p> <p>Broccoli</p> <p>Fresh Fruit & Yoghurt</p>	<p>Baked Fish & Chips</p> <p>Cheese & Tomato Quiche & Chips</p> <p>Baked Beans or Garden Peas</p> <p>Apple Flapjack</p>

Available daily: Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise • Sandwich or Roll with Ham, Cheese, Tuna Mayonnaise or Egg Mayonnaise • Freshly made Salads • Home Baked Bread • Fresh Fruit & Yoghurt



Look out for monthly featured ingredients.



Hemblington Primary School

About Your Catering Service

The catering service at Hemblington 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 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 Hemblington Primary School

Our catering team works with the school council 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 Hemblington Primary School, 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 food service 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!

