

About Your Child's School Caterer

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.



HARRISON
food with thought



We're delighted to work in partnership with the London Borough of Bexley, and we look forward to serving your children great food!



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

We use locally sourced ingredients when available and in season!

Our very own company nutritionist, Dr Juliet Gray, advises on all our menus!



If you have any comments, we'd be delighted to hear from you. You can contact our local office on 01689 892542 or email bexley@harrisoncatering.co.uk

For all enquiries regarding free meal entitlement, please contact your child's school or telephone 020 8303 7777 or email Bexley.freeschoolmeals@secure.capita.co.uk or visit www.bexley.gov.uk/freeschoolmeals

Discover more about us or try the delicious recipes on our website! www.harrisoncatering.co.uk

**Week 1
w/c**

20th February
13th March
17th April
8th May
5th June
26th June
17th July

Monday

BBQ Style Chicken with Rice
Jacket Potato Bar:
Tuna & Sweetcorn Mayonnaise

Cheese & Coleslaw (v)
Baked Beans (v)

Raspberry Ripple Ice Cream with Fruit Wedges

Tuesday

Beef Lasagne with Homemade Herb Bread

Vegetable Korma with Rice (v)

Chocolate & Beetroot Cake with Chocolate Sauce

Wednesday

Roast Turkey with Roast Potatoes

Butternut Squash & Courgette Loaf with Roast Potatoes (v)

Strawberry Jelly with Fruit Wedges

Thursday

Pork Sausages & Mashed Potatoes with Onion Gravy

Vegetable Ragù with Penne Pasta (v)

Lemon Drizzle Cake with Custard

Friday

Fish Fingers with Homemade Tomato Sauce & Chipped Potatoes

Sweet Potato Stir with Chipped Potatoes (v)

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

**Week 2
w/c**

27th February
20th March
24th April
15th May
12th June
3rd July

Monday

Italian Beef & Penne Pasta Bake

Vegetable Balti with Rice (v)

Chocolate & Mandarin Cake with Custard

Tuesday

Jerk Chicken with Savoury Rice

Tomato & Basil Spaghetti (v)

Flapjack with Apple Wedges

Wednesday

Roast Pork Loin with Roast Potatoes

Carrot & Leek Pinwheel with Roast Potatoes

Jam Sponge with Custard

Thursday

Beef Chilli Jacket Potato

Macaroni Cheese (v)

Wholemeal Lemon Shortbread with Vanilla Ice Cream

Friday

Salmon Kedgeree

Ham & Pineapple or Margherita Pizza with Chipped Potatoes (v)

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

**Week 3
w/c**

6th March
27th March
1st May
22nd May
19th June
10th July

Monday

Crispy Chinese Chicken & Rice

Carrot & Basil Lasagne Bake (v)

Strawberry Ice Cream with Watermelon Wedge

Tuesday

Spaghetti Bolognaise

Jacket Potato with Baked Beans (v) or Tuna

Snickerdoodle Cake with Custard

Wednesday

Lemon & Herb Roasted Chicken Thigh with Roast Potatoes

Leek & Potato Pie with Roast Potatoes (v)

Chocolate Sponge with Chocolate Sauce

Thursday

Italian Beef Meatball Sub with Chef's Salad & Coleslaw

Roasted Vegetable Melt (v)

Orange Jelly with Peaches

Friday

Breaded Fish with Lemon Mayonnaise & Chipped Potatoes

Vegetable Burrito with Tomato Salsa (v)

Fruity Friday
Selection of Fresh Fruit with Greek Yoghurt

Dishes may vary due to local choice at your school

(v) = vegetarian

Available Daily

We also serve a choice of salads, seasonal vegetables, freshly baked bread, fresh fruit platters, fruit yoghurt, milk and water every day.



Look out for monthly featured ingredients.

