

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 Served Here Award, 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

Autumn/Winter 17/18

**Week 1
w/c**

4th September
25th September
16th October
13th November
4th December
1st January
22nd January

Monday Beef Bolognaise with Spaghetti & Garlic Bread
Vegetable Bolognaise with Spaghetti & Garlic Bread (v)
Winter Berry Smoothie & Flapjack Bite

Tuesday Chicken in a BBQ Sauce with Corn on the Cob & Savoury Rice
Jacket Potato with Tuna Mayonnaise & Sweetcorn or Baked Beans (v)
Chocolate Sponge with Chocolate Sauce

Wednesday Roast Pork, Apple Sauce & Roast Potatoes
Winter Vegetable Slice with Roast Potatoes (v)
Toffee Apple Cake with Custard

Thursday Beef Burger in a Bun with Chef's Salad & Jacket Half
Tomato & Basil Penne Pasta (v)
Homemade Oatcake with Cheese & Apple Wedges

Friday Breaded Fish with Chunky Chips & Homemade Tomato Sauce
Cherry Tomato & Spinach Quiche with Chunky Chips & Homemade Tomato Sauce (v)
Fruity Friday

**Week 2
w/c**

11th September
2nd October
30th October
20th November
11th December
8th January
29th January

Monday Beef Cobbler with New Potatoes
Macaroni Cheese with Herb Bread (v)
Oat Cookie & Fruit Wedges

Tuesday Southern Coated Chicken with Mashed Potato & Gravy
Roasted Vegetable Ragu with Penne Pasta (v)
Chocolate & Date Brownie with Vanilla Sauce

Wednesday Roast Beef with Yorkshire Pudding, Roast Potatoes & Parsnips
Cheese & Leek Pie with Roast Potatoes (v)
Carrot Cake with Custard

Thursday Turkey Meatballs with Tomato Sauce & Penne Pasta
Jacket Potato with Tuna Mayonnaise or Vegetable Chilli (v)
Strawberry Jelly with Fruit Wedges

Friday Breaded Fish with Chunky Chips & Homemade Tomato Sauce
Vegetable Frittata with Chunky Chips & Homemade Tomato Sauce (v)
Fruity Friday

**Week 3
w/c**

18th September
9th October
6th November
27th November
18th December
15th January
5th February

Monday Deep Pan Cheese & Tomato or Tuna & Sweetcorn Pizza
Vegetable Korma & Rice (v)
Apple Lattice Pie with Custard

Tuesday Sausage & Mashed Potato
Carrot & Leek Sausage with Mashed Potato (v)
Wholemeal Lemon Shortbread with Fruit Wedges

Wednesday Roast Chicken Thigh with Sage & Onion Stuffing & Roast Potatoes
Filled Yorkshire Pudding with Roasted Root Vegetables & Roast Potatoes (v)
Orange Drizzle Cake with Custard

Thursday Beef Lasagne with Crusty Bread
Oriental Vegetable or Salmon Chow Mein (v)
Berry Cupcake

Friday Breaded Fish with Chunky Chips & Homemade Tomato Sauce
Homemade Vegetable Cornish Pasty with Chunky Chips (v)
Fruity Friday

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.



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