

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Shepherd's Pie Penne Arrabiata Chunky Bean & Vegetable Casserole Parsley New Potatoes Fine Green Beans / Fresh Cauliflower Wholemeal Apple Crumble with Custard Sauce Fruit Yoghurt</p>	<p>Roast Gammon with Gravy Macaroni Cheese Vegetable Quiche Roast Potatoes Fresh Broccoli / Fresh Swede Fruit Smoothie</p>	<p>Jerk Chicken Caribbean Fish Sauté Sweet Potato with Mixed Beans Rice & Peas Coleslaw / Braised Cabbage with Courgettes Chocolate & Apple Sponge with Chocolate Sauce Fruit Yoghurt</p>	<p>Pizza Margherita Seasoned Baked Salmon Feta & Vegetable Parcel Garlic & Herb Potatoes Baked Beans / Citrus Carrots Fruit Smoothie</p>	<p>BBQ Chicken Cheesy Potato Skins African Bean Stew Mexican Wedges Mixed Mediterranean Vegetables Raspberry Ripple Ice Cream with Fresh Fruit Coulis Fruit Yoghurt</p>
WEEK TWO	<p>Steak Pie with Gravy Linguine with Pesto & Parmesan Spanish Omelette New Potatoes in Garlic & Herbs Citrus Carrots / Braised Cabbage Fruit Smoothie</p>	<p>Bombay Chicken Pan Fried Fish Chickpea with Spinach & Butternut Squash Steamed Basmati Rice Fresh Cauliflower with Mange Tout Chocolate & Pear Sponge with Chocolate Sauce Fruit Yoghurt</p>	<p>Meatballs in Tomato Sauce Vegetable Bolognese Jacket Potato with a Choice of Fillings Spaghetti / Penne Fresh Vegetable Medley Canadian Gingerbread with Vanilla Sauce Fruit Yoghurt</p>	<p>Blackened Cajun Chicken Pan Fried Tilapia Spinach & Potato Bake Jollof Rice Roasted Butternut Squash / Fresh Broccoli Apple Flapjack with Custard Sauce Fruit Yoghurt</p>	<p>Baked Chicken Sausages Leek & Lentil Pie Vegetable Roll Creamed Potatoes Sweetcorn with Garden Peas Orange Jelly with Mandarins & Ice Cream Fruit Smoothie</p>
WEEK THREE	<p>Beef Keema Pasta Neapolitan Aubergine & Chickpea Balti Steamed Basmati Rice Garden Peas, Mange Tout & Cauliflower Mix Fruit Smoothie</p>	<p>Beef Lasagne Vegetarian Meatballs with Pasta Jacket Potato with Cheddar & Baked Beans Parsley New Potatoes Fresh Broccoli / Citrus Carrots Chocolate Brownie with Chocolate Sauce Fruit Yoghurt</p>	<p>Schezwan Chicken Thai Fishcakes Oriental Stir Fry with Noodles Egg Fried Rice Fine Green Beans / Sweetcorn Wholemeal Lemon Sponge with Custard Sauce Fruit Yoghurt</p>	<p>Battered Fish Fillet Cheese & Potato Pinwheel Black Eyed Bean & Vegetable Chilli Chunky Chips Baked Beans / Garden Peas Fruited Carrot Cake Fruit Yoghurt</p>	<p>Roast Chicken Tuna & Sweetcorn Wrap Cheddar & Three Onion Quiche Roast Potatoes Braised Savoy Cabbage / Roasted Parsnips Cheese & Biscuits Fruit Smoothie</p>

Available daily: Salad Selection, Fresh Fruit, Fresh Bread, Water

Clapham Manor Primary School

About Your Catering Service

The catering service at Clapham Manor 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 Clapham Manor 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 Clapham Manor 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 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!

