What's on the menu?



	MONDAY	TUESDAY (%)	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE W/c 4th Sept, 25th Sept, 16th Oct, 6th Nov, 27th Nov & 18th Dec. 8th Jan, 29th Jan	Indian Style Vegetable Biryani with Chickpea Dhal Roasted Courgettes / Peas	Cottage Pie with Caramelised Onion & Thyme Gravy Tomato & Basil Pasta with Cheese & Garlic Bread Savoy Cabbage / Carrots Chocolate Shortbread with Orange Wedges	Piri Piri Diced Chicken with Sweetcorn Rice & Lemon & Herb Dressing Red Pepper & Sweet Potato Pattie with Sweetcorn Rice & Lemon Dressing Green Beans / Crunchy Coleslaw Oaty Apple Crumble & Custard	Beef Penne Pasta with Cheese & Herb Focaccia Caribbean Style Vegetable & Plantain Curry with Rice Broccoli / Herb Roasted Butternut Squash Strawberry Jelly with Fresh Fruit Wedges	Battered Fish & Chips & Tomato Sauce Cornish Style Vegetable Pasty with Chips & Tomato Sauce Winter Salad / Baked Beans / Peas Pineapple & Lime Cake with Custard
WEEK TWO w/c 11" Sept, 2" Oct, 23" Oct, 13" Nov & 4" Dec, 25" Dec, 15" Jan, 5" Feb	Macaroni Cheese with Tomato & Basil Focaccia Sweet Potato Stir (Curry) with Rice Glazed Carrots / Green Beans Marbled Sponge Cake with Chocolate Sauce	Jacket Potato with Mild Beef Chilli, Cheese & Salsa Mexican Style Salmon Burrito with Tomato & Coriander Salsa Broccoli / Roasted Butternut Squash Wholemeal Lemon Shortbread with Fruit Wedges	Chicken Tikka Masala with Pilau Rice & Naan Style Bread Baked Onion Bhajis with Red Bean Dhal & Pilau Rice Spiced Roasted Cauliflower / Peas Carrot & Orange Cake with Custard	Lamb Bolognese with Fusilli Pasta & Tomato & Herb Focaccia Wholemeal Cheddar Cheese & Spinach Quiche with Herby Roast Potatoes Vegetable Medley Ice Cream with Fruit Wedges	Battered Fish & Chips with Tomato Sauce Carrot & Chickpea Falafel in Pitta with Chips & Tomato Sauce Cajun Roasted Courgettes Apple & Berry Oat Bar with Custard
WEEK THREE w/c 18 th Sept, 9 th Oct, 30 th Oct, 20 th Nov & 11 th Dec, 1 st Jan,	Italian Style Tomato & Herb Pasta with Cheese Topping & Garlic Bread Oriental Style Stir Fried Vegetables with Rice Roasted Butternut Squash / Peas Parsnip & Apple Sponge with Custard	BBQ Style Diced Chicken with Potato Wedges & Fruity Coleslaw Pesto Style Pasta with Mediterranean Style Salad with Croutons Broccoli / Carrots Oatmeal Cookie with Orange Wedges	Mexican Style Chilli Beef Taco with Cheese, Salsa & Mexican Style Rice Mexican Style Chilli Bean Taco with Cheese, Salsa & Mexican Style Rice Garlic Green Beans / Mexican Style Corn Chocolate Sponge Cake with Chocolate Sauce	Chicken Sausages with Mashed Potato & Gravy Vegetarian Sausages with Mashed Potato & Gravy Thyme Roasted Carrots / Savoy Cabbage Fruit & Yoghurt Bar	Battered Fish & Chips with Tomato Sauce Sweet Potato, Spinach & Bean Empanadas & Chips with Tomato Sauce Roast Garlic & Tomato Courgettes / Baked Beans Pear & Chocolate Crumble with Custard

Available daily: Jacket Potato with Choice of Fillings • Freshly made Bread • Salad Selection • Fresh Fruit Platter • Yoghurt

Harrison Catering Services Kilburn Grange School



About Your Catering Service

The catering service at Kilburn Grange 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 Kilburn Grange 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 Kilburn Grange 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.

