WHAT'S ON THE MENU?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK THREE	**W/C 2nd November** Chicken Tikka sandwich Milk, Egg, Mustard or Cheese sandwich Milk or Tuna Mayo Fish, Egg & Sweetcorn Pasta Pot Gluten Shortbread Biscuit Dairy Egg Gluten Soya	Chicken Tikka sandwich Milk, Egg, Mustard or Cheese sandwich Milk or Tuna Mayo Fish, Egg & Sweetcorn Pasta Pot Gluten Chocolate Chip Muffin Gluten, Egg, Milk	Chicken Tikka sandwich Milk, Egg, Mustard or Cheese sandwich Milk Tuna Mayo Fish, Egg & Sweetcorn Pasta Pot Gluten Shortbread Biscuit Dairy, Egg, Gluten, Soya	Chicken Nuggets Gluten Celery or Quorn Nuggets Gluten with Veg Sticks or Nut-free Pesto Pasta Pot Dairy, Gluten Blueberry Muffin Gluten, Egg, Milk	Cheese Salad Sub Gluten, Dairy, Soya or Tuna Mayo Fish, Egg Salad Sub Dairy or Nut-free Pesto Pasta Pot Dairy, Gluten Mixed Yoghurt Pots Milk
WEEK FOUR	**W/C 9th November** Cheese & Onion sandwich Dairy Egg or Tuna Mayo sandwich Fish, Egg or Roasted Vegetable & Cheese Pasta Pot Gluten Chocolate Chip Muffin Gluten, Egg, Milk	Cheese & Onion sandwich Dairy, Egg or Tuna Mayo sandwich Fish, Egg or Roasted Vegetable & Cheese Pasta Pot Gluten Shortbread Dairy Egg Gluten Soya	Cheese & Onion sandwich Dairy, Egg or Tuna Mayo sandwich Fish, Egg or Roasted Vegetable & Cheese Pasta Pot Gluten Blueberry Muffin Gluten, Egg, Milk	Houmous Sesame & Carrot sandwich or Chicken Mayo sandwich Milk, Egg or Tuna Mayo Fish, Egg & Sweetcorn Pasta Pot Gluten Homemade Lemon Shortbread Dairy, Gluten	Cheese Salad Sub Dairy or Chicken Mayo sandwich Milk, Egg or Tuna Mayo Fish, Egg & Sweetcorn Pasta Pot Gluten Mixed Yoghurt Pots Milk

Available daily: Fruit, Please Note All Sandwich Bread contains Wheat, Gluten & Soybean

Allergens are indicated in red text. Food is freshly prepared each day, with menus and allergens correct at time of publication and provided as a guide. However, it may be necessary to change a recipe at short notice and therefore you must always check with the catering team at each service.
Harrison Catering Services uses many of the 14 common food allergens in our busy kitchens and cannot guarantee that any food is free from any specific food allergen.
Visit www.harrisoncatering.co.uk/food-allergies-and-food-intolerances for more information.

HARRISON CATERING SERVICES

Heathland School

HARRISON
food with thought

About Your Catering Service

Welcome to Harrison Catering Services, we are an independent, award-winning company founded in 1994 and are delighted to be your caterer.

Our proposition is clear: we believe food tastes great when it's made fresh, daily, from quality ingredients, by well-trained people.

What's on the Menu

We use ingredients from trusted suppliers and are advocates of using seasonal, sustainably sourced, quality fresh food wherever possible, including UK free-range eggs, UK sourced fresh meat and poultry.

Our menus are created by our inspired chefs, with local tastes and preferences considered. The menus feature a range of popular, delicious, full of flavour dishes, making it easier to choose a balanced meal and to suit your budget.

We introduce further interest and excitement to the catering service with planned food experiences, promotions, pop ups, themed events, links to the school curriculum, cultural and celebration dates, including cuisines from around the world.

Providing Healthy School Meals

Harrison understands that what you eat affects your health and ability to learn and perform in the classroom. Our catering team provide, balanced meals, and we work to support you in making healthier food choices. Our goal is to instil a love and understanding of fresh, healthy food that will positively influence you throughout life.

In addition, our focus on fresh food means that we aim to maximise access to fruit and vegetables by offering a choice of cooked vegetables, salads, healthier snacks and fresh fruit daily.

Our talented Harrison team, receive training in how to prepare and serve healthier food through the company's bespoke Eat Well Live Well© training programme and we aim to create an environment where every team member's effort and skill are recognised, developed and rewarded, so that we can attract and retain the best people.

Paying for Lunch

We operate a cashless system. For further details how on how to top up your account, please view the school's website or contact the school office.

Allergen Information

We recognise that some people may have an allergen or intolerance to one of the 14 common food allergens. We have a robust and clear process in place. If you have a food allergy or intolerance, please view our process by visiting:
https://www.harrisoncatering.co.uk/food-allergies-food-intolerances

Hospitality Careers

The Geoffrey Harrison Foundations contributes to Saturday morning, Junior Chef's classes held at leading hospitality colleges Westminster Kingsway College, Loughborough College and University of West London. The courses are aimed at Year 10 and 11 students and provide a great insight for those interested in a career in an exciting, vibrant and rewarding hospitality industry. To find out more, visit www.geoffreyharrisonfoundation.org.uk

We Welcome Your Feedback

We are committed to providing the best catering service at your school and to make sure that it caters to your needs, we welcome all customer feedback. Please feel free to speak to the catering manager to share your comments.

Learn More

For a more in-depth knowledge about Harrison Catering, recipe inspirations, our how to videos and charitable activities, please visit www.harrisoncatering.co.uk