About Your Chilas **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.



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

BBQ Style Chicken with Rice

Jacket Potato with Tuna & Sweetcom Mayonnaise, Cheese & Coleslaw (v) or Baked Beans (v)

Raspberry Ripple Ice Cream with Fruit Wedges

Beef Lasagne with Homemade Herb Bread

Vegetable Korma with Rice (v)

Chocolate & Beetroot Cake with Chocolate Sauce

Roast Turkey with Roast Potatoes

> Butternut Squash & Courgette Loaf with Roast Potatoes (v)

Strawberry Jelly with Fruit Wedges

Pork Sausages with Mashed Potatoes & Onion Gravy

Vegetable Ragu with Penne Pasta (v)

Lemon Drizzle Cake with Custard

Fish Fingers with Chipped Potatoes & Homemade Tomato Sauce

Sweet Potato Stir with Chipped Potatoes (v)

Fruity Friday Selection of Fresh Fruit with Greek Yoghurt



17th July

27th February 20th March 24th April 15th May

12th June 3rd July

Italian Beef & Penne Pasta Bake

Vegetable Balti with Rice (v)

Chocolate & Mandarin Cake with Custard

Jerk Chicken with Savoury Rice

> Tomato & Basil Spaghetti (v)

Flapjack with **Apple Wedges** Roast Pork Loin with Roast Potatoes

> Carrot & Leek Pinwheel with Roast Potatoes (v)

Jam Sponge with Custard

emon & Herb Roasted Chicken Thigh with Roast

Leek & Potato

Pie with Roast Potatoes (v)

Potatoes

Beef Chilli Jacket Potato

Macaroni Cheese (v)

Wholemeal Lemon Shortbread with Vanilla Ice Cream

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

Crispy Chinese Chicken with Rice

Carrot & Basil Lasagne Bake (v)

Strawberry Ice Cream with Watermelon Wedge

Spaghetti Bolognaise

Jacket Potato with Baked Beans (v) or Tuna Mayonnaise

Snickerdoodle Cake with Custard

Chocolate Sponge with Chocolate Sauce Italian Beef Meatball Sub with Chef's Salad & Coleslaw

Roasted Vegetable Melt (v)

Orange Jelly with Peaches Breaded Fish with Chipped Potatoes & Lemon Mayonnaise

Vegetable Burrito with Tomato Salsa (v)

Fruity Friday Selection of Fresh Fruit with Greek Yoghurt

(v)=vegetarian

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

Dishes may vary due to local choice at your school



Look out for monthly featured ingredients



HARRISO