

What's on the menu?

Autumn / Winter 2021-2022

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 6 th September 27 th September 18 th October 15 th November 6 th December 10 th January 31 st January	Provencal Style Chicken & Herb Pasta Bake Spinach, Chickpea & Vegetable Dhansak with Apple & Mint Chutney & Rice (v) Banana Muffin	Jamaican Style Lamb Pie with Garlic Greens & Mashed Potatoes Spanish Style Omelette with New Potatoes (v) Fresh Fruit	Roast Chicken with Sage & Onion Stuffing & Roast Potatoes Sweet Potato Stir with Spiced Vegetable Rice (v) Red Velvet Chocolate Cake	Chicken Korma with Rice Pesto Style Pasta with Tomato & Herb Breadstick (v) Fresh Fruit	Battered Fish Fillet with Chips & Tomato Sauce Spinach & Cheese Empanada with Chips (v) Oatmeal & Raisin Cookie with Orange Wedges
WEEK TWO w/c 13 th September 4 th October 1 st November 22 nd November 13 th December 17 th January 7 th February	Beef Bolognese with Fusilli Pasta & Garlic & Herb Bread Red Pepper & Sweet Potato Pattie with Piri Piri Dressing & Spiced Vegetable Rice (v) Fresh Fruit	Creole Style Chicken with Rice Roasted Root Vegetable Wellington with Herbed New Potatoes (v) Chocolate & Orange Sponge	BBQ Style Beef Meatballs with Mashed Potatoes Chilli Bean Wrap with Salsa, Sour Cream, Re-Fried Beans & Rice (v) Fresh Fruit	Jacket Potato with Pesto Style Salmon Jacket Potato with Cheese & Beans (v) Mixed Berry Oat Bar	Southern Style Coated Chicken with Chips Sweet Potato, Carrot & Courgette Oven Baked Pakoras with Chickpea Dahl & Spiced Cauliflower (v) Fresh Fruit
WEEK THREE w/c 20 th September 11 th October 8 th November 29 th November 3 rd January 24 th January	Caribbean Style Chicken Curry with Coconut Pilaff Spinach & Sweet Pepper Alfredo Style Pasta with Garlic & Herb Breadstick (v) Chocolate Brownie	Italian Style Beef Penne Pasta with Tomato & Herb Focaccia Style Bread Macaroni Cheese with Tomato & Herb Focaccia Style Bread (v) Fresh Fruit	Herb Roast Chicken with Roast Potatoes Butternut Squash & Chickpea Curry with Lemon Rice & Naan Style Bread (v) Apple & Cinnamon Sponge	Sausages with Mashed Potatoes Red Bean & Vegetable Sausages with Mashed Potatoes (v) Fresh Fruit	Beef Burger in a Bun with Rainbow Coleslaw & Chips Vegetable Burger in a Bun with Rainbow Coleslaw & Chips (v) Harrison Bear Chocolate Shortbread with Orange Wedges

Available daily: Seasonal Vegetables ~ Freshly Baked Bread

(v) vegetarian v2



Look out for monthly featured ingredients.



Belleville Wix Academy

Welcome to Harrison Catering Service

The catering service at Belleville Wix Academy 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 Belleville Wix Academy

Our catering team will work with the school to tailor menus to the tastes and preferences of the pupils. We will 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. These activities 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 Belleville Wix Academy our catering team will provide nutritious, balanced meals and we will 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, all our fresh meat is Red Tractor certified, British and fully traceable and all our fish holds the Marine Stewardship Council certification, meaning we are only serving fish from sustainable stocks and species not on the endangered list.

We have a comprehensive policy for children with food allergies. Please contact us for further information.



Silver Food For Life Catering Mark

Harrison Catering Services has been awarded the Silver Food For Life Catering Mark at Belleville Wix Academy in recognition of the high-quality of our food, promotion of healthier choices and sustainable purchasing.

The Food for Life Catering Mark brings together all of the issues people care about—health, climate change and animal welfare. It recognises restaurants and caterers who serve fresh food which is free from controversial additives and better for animal welfare. More and more, people want to know where their food comes from and how it was produced. The Food for Life Catering Mark provides reassurance that the food we serve meets high standards of traceability, freshness and provenance.

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 Thames 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!

