

What's on the menu?

Spring / Summer 2019

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

w/c
25th February
18th March
22nd April
13th May
10th June
1st July
22nd July

Lamb Bolognaise with Pasta
Pesto Style Pasta
Jacket Potato with Tuna and Sweetcorn
Lemon and Lime Sponge with Custard

Teriyaki Style Beef Stir Fry with Rice
Macaroni Cheese
Butternut Squash Chickpea Tagine with Herbed Cous Cous
Raspberry Ripple Ice-Cream with Watermelon Wedges

Roast Turkey and Stuffing with Roast Potatoes
Roasted Vegetable Loaf with Roast Potatoes
Caribbean Style Baked Fish with Roast Potatoes
Chocolate and Orange Sponge with Chocolate Sauce

Tandoori Style Chicken with Rice
Bubble and Squeak with Baked Beans
Indian Style Vegetable Parcel with Rice
Carrot Cake Cookie with Orange Wedges

Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce
Spanish Style Tortilla with Oven Baked Chips
Chilli Bean Wrap and Sweetcorn Salsa with Oven Baked Chips
Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Week Two

w/c
4th March
25th March
29th April
20th May
17th June
8th July

Chicken Korma with Rice
Butternut Squash and Vegetable Curry with Rice
Egg and Cheese Toast Cup with New Potatoes
Mixed Berry Oat Bar with Custard

BBQ Style Turkey Meatballs with Pasta
Cheese and Cabbage Piroshki with New Potatoes
Ratatouille Style Vegetables with Pasta
Chocolate Cupcake with Fruit Wedges

Roast Beef and Yorkshire Pudding with Roast Potatoes
Root Vegetable Rosti with Roast Potatoes
Somali Style Baked Fish with Rice
Lemon and Blueberry Sponge with Custard

Jamaican Style Lamb Pie with Mashed Potatoes
Carrot and Leek Sausages with Mashed Potatoes
Chinese Style Vegetable Chow Mein
Strawberry Jelly with Orange Wedges

Breaded Fish with Oven Baked Chips and Homemade Tomato Sauce
Cornish Style Vegetable Pasty with Oven Baked Chips
Roasted Pepper and Herb Jambalaya
Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Week Three

w/c
11th March
1st April
6th May
3rd June
24th June
15th July

Chicken Sausages with Oven Baked Wedges
Sweet Potato and Chickpea Falafel, Pitta with a Spicy Yoghurt and Cucumber Dip
Spring Vegetable Slice with Oven Baked Wedges
Vanilla Ice-Cream with Pineapple Wedges

Beef Lasagne with Garlic Bread
Mediterranean Style Vegetable Parcel with Tomato and Herb Rice
Vegetable and Plantain Caribbean Style Curry with Tomato and Herb Rice
Wholemeal Lemon Shortbread with Orange Wedges

Herb Roast Chicken with Roast Potatoes
Yorkshire Pudding filled with a Medley of Roast Vegetables with Roast Potatoes
Lemon and Thyme Baked Fish with Tomato Salsa and Roast Potatoes
Red Velvet Style Cake with Chocolate Sauce

Mexican Style Beef Baked Wrap with a Tomato Salsa and Rice
Pasta Italiane
Chinese Style Vegetable Stir Fry with Rice
Berry Sponge with Custard

Cheese and Tomato Pizza with a Pasta Side
Cajun Style Chicken Pizza with a Pasta Side
Teriyaki Style Salmon with Rice
Fruity Friday: A Selection of Fresh Fruit with Greek Yoghurt

Available daily: Choice of Salads ~ Selection of Vegetables ~ Freshly Baked Bread ~ Fresh Fruit Platters ~ Fruit Yoghurts



Look out for monthly featured ingredients.



Belleville Wix Academy

Welcome to Harrison Catering Service

The catering service 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. 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 and the majority of our meat is British-sourced as well.

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

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!

