

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 25 th Feb, 18 th Mar, 22 nd Apr, 13 th May, 10 th June, 1 st July, 22 nd July	<p>Cumberland Sausages with Onion Gravy Chunky Bean & Vegetable Casserole Cheddar & Three Onion Quiche Creamed Potatoes Fine Green Beans Fresh Cauliflower Spanish Orange Cake with Custard Sauce</p>	<p>Italian Style Meatballs Vegetarian Meatballs Chickpea & Vegetable Tagine Penne Pasta Sweetcorn Citrus Carrots Orange & Apple Wedges</p>	<p>Roast Gammon with Gravy Macaroni Cheese Fresh Vegetable Roll Roast Potatoes Braised Cabbage with Courgettes Chocolate Sponge with Chocolate Sauce</p>	<p>Chicken Madras Saut� Sweet Potato with Mixed Beans Jacket Potato with a Choice of Fillings Steamed Basmati Rice Steamed Broccoli Roasted Parsnips Tropical Flapjack</p>	<p>Battered Fish Fillet Cheese & Potato Pinwheel Spanish Omelette Chunky Chips Baked Beans Garden Peas Strawberry Jelly with Fruit</p>
WEEK TWO w/c 4 th Mar, 25 th Mar, 29 th Apr, 20 th May, 17 th June, 8 th July	<p>Beef Lasagne Penne Arrabiata Bean & Vegetable Pilaf Garlic Bread Fresh Cauliflower with Mange Tout Dorset Apple Cake with Custard Sauce</p>	<p>Buffalo Chicken Leek & Lentil Pie Black Eyed Bean & Vegetable Chilli Steamed Basmati Rice Fresh Vegetable Medley Melon & Orange Wedges</p>	<p>Roast Turkey Pan Fried Fish Jacket Potato with a Choice of Fillings Roast Potatoes Fresh Broccoli Butternut Squash Carrot & Orange Cake</p>	<p>Blackened Cajun Chicken Linguine with Roasted Vegetables & Parmesan Vegetable Rosti Jollof Rice Fresh Carrots Braised Cabbage Flapjack</p>	<p>Tuna & Sweetcorn Wrap Sandwich Selection Vegetable Quiche Homemade Jacket Wedges Baked Beans Garden Peas Vanilla Ice Cream with Fruit</p>
WEEK THREE w/c 1 st Mar, 1 st Apr, 6 th May, 3 rd June, 24 th June, 15 th July	<p>Beef Bolognese Pan Fried Tilapia Vegetable Bolognese Spaghetti / New Potatoes Fresh Broccoli & Cauliflower Mix Lemon Sponge with Custard Sauce</p>	<p>Chicken Fajita Caribbean Fish Mixed Bean Ratatouille Garlic & Herb New Potatoes Fine Green Beans Citrus Carrots Chocolate & Pear Sponge with Chocolate Sauce</p>	<p>Steak Pie with Gravy Pasta Neapolitan Spinach & Potato Bake Parsley Potatoes Braised Cabbage Roasted Parsnips Orange & Apple Wedges</p>	<p>Chinese Sticky Chicken Thai Style Fishcakes Oriental Stir Fry with Noodles Fried Rice Sweetcorn Fresh Carrots American Cookie</p>	<p>Pizza Margherita Seasoned Baked Salmon Cheesy Potato Skins Homemade Jacket Wedges Baked Beans Coleslaw Frozen Yoghurt with Fruit</p>

Available daily: Freshly Baked Wholemeal Bread, Organic Milk, Fresh Fruit Platter, Salad Selection, Fruit Yoghurt or Fruit Smoothie

Look out for monthly featured ingredients.



Corpus Christi Catholic School

About Your Catering Service

The catering service at Corpus Christi Catholic 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 Corpus Christi Catholic School

Our catering team works with the school community 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 Corpus Christi Catholic 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 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!

