

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Autumn/Winter 2018-2019	Week One w/c 3 rd September 24 th September 15 th October 12 th November 3 rd December 7 th January 28 th January	Beef Bolognese with Pasta Jacket Potato with Baked Beans or Cheese BBQ Bean Wrap Homemade Garlic & Herb Bread Apple Oaty Crumble with Custard	Lamb Hot Pot Tomato & Basil Pasta Chickpea Dahl with Rice Chocolate Brownie with Fruit Wedges	Roast Beef with Yorkshire Pudding & Roast Potatoes Vegetable Wellington Pasty with Roast Potatoes Salmon Fishcake with Roast Potatoes Wholemeal Carrot Cake with Custard	Jerk Chicken with Rice Cauliflower & Broccoli Cheese Bake Vegetable Jollof Rice Oat Cookie with Fruit Wedges	Fish Fingers with Oven Baked Potato Wedges & Homemade Tomato Sauce Spanish Omelette with Oven Baked Potato Wedges Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt
	Week Two w/c 10 th September 1 st October 29 th October 19 th November 10 th December 14 th January 4 th February	Mild Chicken Curry with Rice Singapore Style Noodles Lemon & Herb Fish with Rice Marbled Chocolate & Pear Sponge with Custard	Beef Chilli with Rice Pasta Italiane Vegetable Jambalaya Wholemeal Lemon Shortbread with Orange Wedges	Roast Turkey with Roast Potatoes Yorkshire Pudding filled with Roasted Winter Vegetables with Roast Potatoes Sweet Potato Stir with Rice or Roast Potatoes Plum & Apple Pie with Custard	Chicken Sausages with Mashed Potatoes Jacket Potato with Baked Beans or Cheese Peri-Peri Style Vegetables with Rice Ginger Cake with Custard	Pizza Bar: <ul style="list-style-type: none"> Cheese & Tomato or Cajun Chicken served with Oven Baked Chunky Chips Cornish Style Pasty with Oven Baked Chunky Chips Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt
	Week Three w/c 17 th September 8 th October 5 th November 26 th November 17 th December 21 st January 11 th February	Sweet & Sour Chicken with Rice Macaroni Cheese Jacket Potato with Baked Beans or Vegetable Ratatouille Ice Cream with Fruit Wedges	Beef Meatballs in a Tomato Sauce with Pasta Mexican Beans with Corn Tortilla & Rice Lemon & Thyme Fish with Rice Homemade Garlic Bread Mixed Fruit Oat Bar with Custard	Thyme Roasted Chicken with Roast Potatoes Roasted Vegetable Loaf with Roast Potatoes Sweet Pepper Paella Lemon & Yoghurt Cake with Custard	Shepherd's Pie Carrot & Leek Sausages with Mashed Potatoes Stir Fry Vegetables with Rice Banana Muffin with Fruit Wedges	Battered Fish with Oven Baked Chunky Chips & Homemade Tomato Sauce Cheese & Potato Puff with Oven Baked Chunky Chips Fruit Friday: A Selection of Fresh Fruit with Greek Yoghurt

Available daily: Seasonal Vegetables, Salad Bar, Fresh Homemade Bread, Fresh Fruit Platter, Yoghurt



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 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!

