

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Beef Bolognese & Spaghetti with Garlic & Herb Bread (non Halal)</p> <p>Vegetable & Lentil Pasta Bake with Garlic & Herb Bread</p> <p>Steamed Broccoli & Cauliflower</p> <p>Apple Crumble with Custard</p>	<p>Chicken Sausage with Mashed Potato & Gravy</p> <p>Vegetable & Leek Sausage with Mashed Potato & Gravy</p> <p>Peas & Sweetcorn</p> <p>Toffee Apple Upside Down Cake</p>	<p>Roast Beef with Roasted New Potatoes, Yorkshire Pudding & Gravy</p> <p>Cheese & Potato Puff Pastry Pinwheel</p> <p>Steamed Green Beans & Carrots</p> <p>Chocolate Sponge with Chocolate Sauce</p>	<p>Chicken Tikka with Savoury Rice & Sweetcorn (non Halal)</p> <p>Chinese Style Noodles with Fresh Coriander</p> <p>Steamed Cabbage & Sweetcorn</p> <p>Lemon & Poppy Seed Shortbread</p>	<p>Battered Chicken Nuggets with Chips or Wholemeal Pasta</p> <p>Cheese & Tomato Pizza with Chips & Salad</p> <p>Baked Beans & Steamed Green Peas</p> <p>Strawberry Jelly with Fruit Compote</p>
WEEK TWO	<p>Mild Chicken Korma with Rice & Mango Chutney</p> <p>Quorn Sausage in a Roll</p> <p>Steamed Broccoli & Carrots</p> <p>Raspberry Ripple Ice Cream with Watermelon</p>	<p>Mexican Style Chilli Beef with Tomato Salsa & Cheddar Cheese</p> <p>Vegetable Burrito with Tomato Salsa & Cheddar Cheese</p> <p>Roasted Vegetables</p> <p>Marbled Sponge with Vanilla Custard</p>	<p>Roast Turkey with Rustic Potatoes, Stuffing & Gravy</p> <p>Baked Cheese & Tomato Puff Pastry</p> <p>Steamed Green Beans & Cauliflower</p> <p>Carrot Cake</p>	<p>Sticky BBQ Chicken with Rice & Peas (non Halal)</p> <p>Macaroni Cheese with Garlic Bread</p> <p>Steamed Cabbage & Sweetcorn</p> <p>Orange Jelly with Orange Wedges</p>	<p>Fish Fingers with Chips or Wholemeal Pasta</p> <p>Cheese & Tomato Pizza with Chips or Wholemeal Pasta</p> <p>Baked Beans & Steamed Garden Peas</p> <p>Pear & Apple Crumble with Custard</p>
WEEK THREE	<p>Beef Meatball Pasta</p> <p>Cheese & Tomato Quiche with Potato Wedges</p> <p>Steamed Broccoli & Carrots</p> <p>Lemon & Lime Drizzle Cake with Custard</p>	<p>Creamy Chicken Pie with New Potatoes</p> <p>Tomato & Basil Penne Pasta with Garlic Bread</p> <p>Green Cabbage</p> <p>Marble Sponge with Custard Sauce</p>	<p>Roast Chicken with Rustic Potatoes, Stuffing & Gravy (non Halal)</p> <p>Roasted Pepper & Red Onion Frittata</p> <p>Steamed Green Beans & Cauliflower</p> <p>Vanilla Syrup Sponge Cake with Custard</p>	<p>Beef Lasagne with Garlic & Herb Bread</p> <p>Roasted Vegetable Lasagne with Garlic & Herb Bread</p> <p>Steamed Cabbage & Sweetcorn</p> <p>Strawberry Ice Cream with Fruit Topping</p>	<p>Battered Fish Fillet with Chips or Wholemeal Pasta</p> <p>Cheese & Tomato Pizza with Chips & Salad</p> <p>Baked Beans & Steamed Garden Peas</p> <p>Fruity Friday</p>

Available daily: Fresh Bread • Salad Bar • Jacket Potato with Various Fillings • Filled Rolls with Various Fillings • Yoghurt • Jelly • Fresh Fruit

Please notify catering staff of any dietary or allergen requirements. Halal meat unless stated otherwise



Look out for monthly featured ingredients.



Aylesbury Vale Academy Primary School

About Your Catering Service

The catering service at Aylesbury Vale Academy Primary 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 Aylesbury Vale Academy Primary School

Our catering team works with the school council 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 Aylesbury Vale Academy Primary 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 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!

