



Autumn / Winter 2011



Harrison gives Lambeth a special flavour

Harrison Catering is an independent family business with a simple, intelligent approach: we prepare fresh food every day from scratch. Last year we were awarded the Soil Association's Food for Life Bronze Catering Mark, which means our methods have been independently audited and proven to be of exceptional quality. We're delighted to work in partnership with the London Borough of Lambeth and we look forward to serving you great food!



If you have any comments we'd be delighted to hear from you. You can contact our local office on 020 7627 9830 or email Lambeth@harrisoncatering.co.uk

Alternatively you can contact the Lambeth Children and Young People's Service Contracts Team: Edwina Hinnigan on 020 7926 9683 or ehinnigan@lambeth.gov.uk

HARRISON[®]
food with thought



Discover more about us or try the delicious recipes on our website:

www.harrisoncatering.co.uk

Week 01
NC

5th September
26th September
17th October
14th November
5th December
9th January
30th January

M Lamb Bolognaise
O Sweet & Sour
N. Vegetables
Vegetable Bolognaise
Tagliatelle
Pear & Apple Crumble
with Custard

T Tandoori Chicken with
U Yogurt & Mint Dip
E. Fish Wellington
Bombay Vegetables
Lemon & Coriander Rice
Toffee Frozen Yogurt
with Fresh Bananas

W Battered Pollack with
E Homemade Ketchup
D. Moroccan Style Lamb
Ratatouille Pasta
Oven Baked Potato
Wedges
Iced Sponge with
Custard

T Chicken Casserole
H Deep Pan Pizza
U. Margherita
Mushroom Stroganoff
with Rice
Ranch Potatoes
Orange Jelly With
Peaches

F Jamaican Lamb Pie
R Jacket Potato with Tuna
I. & Sweetcorn
Mayonnaise
Root Vegetable Stew
with Dumplings
Mashed Potatoes
Warm Carrot Cake with
Custard

Week 02
NC

12th September
3rd October
31st October
21st November
12th December
16th January
6th February

M Chicken Sausage meat
O Pastry Slice
N. Caribbean Fish
Vegetable Chow Mein
New Potatoes
Forest Fruits Crunch
Cake with Custard

T Lamb Lasagne
U Winter Vegetable
E. Casserole
Pasta Italiane
Garlic Bread
Rice Pudding with
Tropical Fruit Compote

W Jerk Chicken
E Tuna Slice
D. Vegetable & Plantain
Curry
Rice
Strawberry Frozen
Yogurt with Strawberry
Jelly

T Shepherd's Pie
H Cauliflower & Broccoli
U. Mornay
Bean & Vegetable Wrap
Parsley Potatoes
Toffee Apple Granola
Bake with Custard

F Piri Piri Style Chicken
R Skewers
I. Salmon Fishcakes with
Sweetcorn Salsa
Jacket Potato with
Cheddar & Baked Beans
Sweet Pepper Rice
Orange Juice with a
Homemade Oat Cookie

Week 03
NC

19th September
10th October
7th November
28th November
3rd January
23rd January

M Battered Pollack with
O Lemon Mayonnaise
N. Crispy Jacket Skins
filled with Lamb Chilli
Butternut Squash and
Bean Tagine
Boiled Potatoes
Chocolate Sponge with
Chocolate Sauce

T Chicken Sausages
U in a Finger Roll with
E. Onions and Homemade
Ketchup
Sweet Potato Stir
Falafel Burger with
Tzaziki
Oven Baked Cajun
Wedges
Baked Cheesecake with
Forest Fruits Puree

W Roast Beef With Thyme
E Gravy
D. Cajun Tuna Stack
Macaroni Cheese
Roast Potatoes
Snickerdoodle Sponge
with Custard

T Crispy Chinese
H Chicken with Stir Fried
U. Vegetables
Cheese, Tomato And
Red Onion Omelette
Lentil & Vegetable
Cottage Pie
Noodles
Peach Melba

F Lamb Meatballs with
R Tomato & Basil Sauce
I. Jamaican Fish Pattie
Three Bean Chilli
Herb Rice
Sticky Baked Pineapple
with Butterscotch
Sauce



We also serve a choice of salads, seasonal vegetables, bread, fresh fruit platters, fruit yoghurt and water, every day.