

HARRISON

EST.1994



FOOD WITH THOUGHT





Harrison Catering

We are delighted to be your caterer.

At Harrison, our approach, wherever possible, is to use quality, sustainably-sourced, seasonal food including ingredients, such as British free-range eggs, and fresh British-sourced poultry and meat.

Our menus are created with your taste and preference in mind, offering a wide range of delicious dishes to encourage balanced meal choices that are full of flavors.

Food Allergy or Intolerance

If you have a food allergy or intolerance, please speak to the member of staff who is serving you about your requirements every time you purchase or are served with the food.

If there is any doubt about the ingredients in a particular dish, you should not consume the food.



SOURCING & SUSTAINABILITY





RESPONSIBLE SOURCING

- Our fresh chicken, beef and pork are British and fully traceable
- Our lamb is from Britain and New Zealand and fully traceable
- We serve fish from sustainable stocks and species that are not on the endangered list
- We promote tuna that is dolphin friendly with pole and line caught also available
- Our eggs are UK sourced and free-range





We use reputable suppliers who clearly demonstrate stringent due diligence procedures, and adopt best industry practice within the commodities they supply





RECYCLING

- We recycle **39,751** litres of used cooking oil
- It is collected and processed into biodiesel
- We promote WRAP's 'Love Food, Hate Waste' campaign





**Our fresh chicken, beef and pork
is British and fully traceable**





**Our lamb is British and NZ
and fully traceable**



SWEET POTATO

BIRYANI



TRY IT!

Look out for this delicious dish on our menu this month!

Discover more about us or try the delicious recipes on our website:
harrisoncatering.co.uk
[@foodwiththought](https://twitter.com/foodwiththought)

MAKE IT!

Watch the video:
harrisoncatering.co.uk/our-recipes

Chef Mark shows you how to make this recipe at home!

HARRISON
food with thought

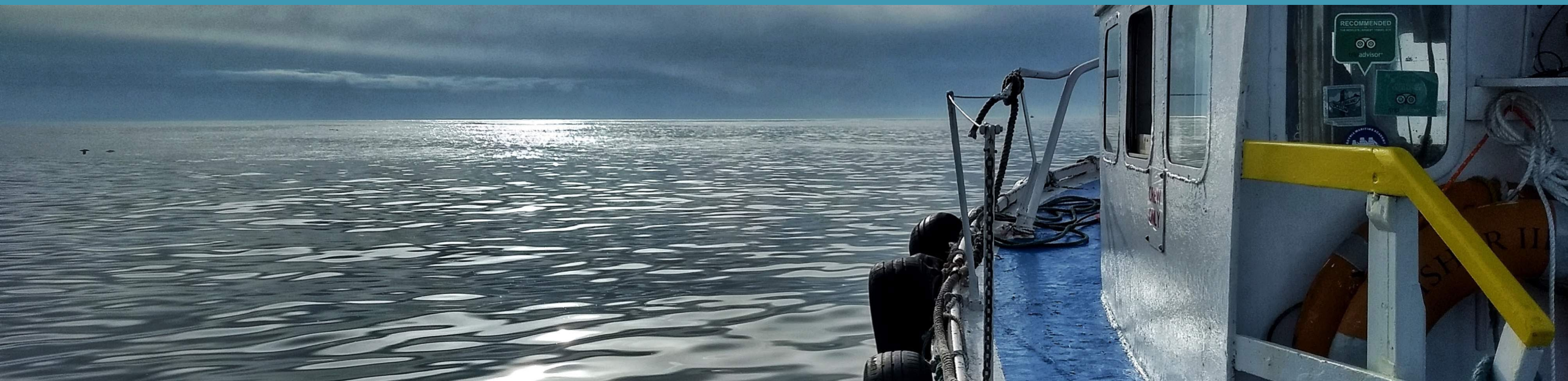
SHARING OUR LOVE OF COOKING

- Our **monthly recipes**, featuring easy to prepare seasonal dishes, can be accessed on our website.
- Our **'How to videos'** can be used as a learning tool to encourage and give confidence to those new to cooking.
- For more details, visit:
www.harrisoncatering.co.uk





**We serve fish from sustainable stocks and species that
are not on the endangered list**





SPONSORSHIP

- Harrison Catering has been a sponsor of **Springboard's FutureChef** since **2019**.
- A national charity whose aim is to futureproof the hospitality pipeline through a series of training and support with industry professionals.
- The school-based programme supports inspiring young chefs to develop the key skills required to pursue a career within the hospitality industry through a series of workshops, presentations and valuable insights from qualified chefs.





**We promote tuna that is dolphin friendly with pole
and line caught also available**





SPONSORSHIP

- Harrison Catering has been a sponsor of **Culinary Medicine** since **2018**.
- A charity whose vision is to improve nutritional training for healthcare professionals.
- The programme aims to teach medical students the foundations of clinical nutrition and how to cook affordable, healthier foods from scratch. This knowledge can then be used to improve their patients' lifestyle and, in some cases, reduce and remove the need for medication and prevent some illnesses and diseases.





All Harrison branded packaging is completely compostable





WE SAVE CARBON!



We save carbon with packaging made from plants, not plastic. Our eco packaging is made by Vegware from low-carbon, recycled, renewable materials.



In the past year* by using Vegware's plant-based disposables, we have saved:

**91 TONNES OF
CONVENTIONAL OIL-
BASED DISPOSABLES**

* Data from 2022-2023

HARRISON BRANDED PACKAGING

- Since **2016**, Harrison branded packaging has been completely compostable
- Vegware makes our packaging from low carbon, recycled, renewable materials
- We save carbon with packaging made from plants, not plastic
- In 2022/23, we saved **91 tonnes** of conventional oil-based disposables



HARRISON
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“
IF MUSIC BE
THE FOOD
OF LOVE,,”

WILLIAM SHAKESPEARE

**HARRISON IS DELIGHTED TO SUPPORT THE
ENGLISH SCHOOLS' ORCHESTRA ANNUAL
CONCERT**



ENGLISH SCHOOLS' ORCHESTRA [ESO]

- Harrison Catering has been proud to be involved with the ESO since **1995**, which supports young, talented musicians to perform at their very best.
- The ESO offer talented young people still in full-time education the opportunity to perform with likeminded orchestral musicians. From all over the country and from various backgrounds, musicians gain experience, learn a varied repertoire, receive focused tuition in sectionals, and perform alongside sensational choirs in multiple venues across the UK and abroad.





Harrison continue to be committed to reduce environmental impact within our business through:

RESPONSIBLE SOURCING
REDUCING WASTE
RECYCLING AS MUCH AS WE CAN

Let's all work together to make a difference to our planet!



SOCIAL VALUE





ONE WATER

- Harrison Catering has been supporting One Water since **2016**
- Harrison's support has raised **£38,252** towards safe, clean water projects





THE GEOFFREY HARRISON FOUNDATION

- Started in **2011**
- The aim is to advance education and learning in the UK in connection with the hotel, restaurant and hospitality industries and help young people develop their capabilities and grow to maturity as individuals and as members of society.
- Currently contributing to courses at:





THE GEOFFREY HARRISON FOUNDATION

Achievements to date:

- Foundation has secured **£850,150** of funds
- **1,963** students have successfully completed the courses
- **54%** have progressed onto a hospitality course*



*Westminster Kingsway College (WKC)





We value your views on the catering service. Please share with us by:

Completing a Comment Card, Pupil Food Forum or
speak with Chef Manager, Marco Berni





**ENJOY
YOUR
CATERING
SERVICE**