

A Taste of What's to Come:

by P&H

P&H joins St James School this September!

We are pleased to let you know that P&H has been chosen to provide the dining service at your child's school. Take a look below for a glimpse at our menu...

Sample Menu

					
Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Available Daily - Freshly Baked Bread, Seasonal Salads and Cut Fruit					
The Main Counter	The St James Macaroni Cheese	Homemade Sausage Roll with Wholegrain Rice Salad	Roast Chicken, Sage & Onion Stuffing, Skin on Roast Potatoes and Gravy	Traditional Cottage Pie	Golden Fish Fingers or Salmon Fingers and Chips
	Mixed Bean Fajitas with Potato Wedges	Veggie Sausage Roll with Wholegrain Rice Salad	Cauliflower & Broccoli Cheese Bake, Skin on Roasties and Gravy	Shepherdess Pie	BBQ Veggie Wrap with Chips
The Energy Bar	Freshly Baked Sweet Potatoes, Classic Jacket Potatoes or Pasta Served with Baked Beans or Grated Cheddar	Freshly Baked Sweet Potatoes, Classic Jacket Potatoes or Pasta Served with Baked Beans or Grated Cheddar	Freshly Baked Sweet Potatoes, Classic Jacket Potatoes or Pasta Served with Baked Beans or Grated Cheddar	Freshly Baked Sweet Potatoes, Classic Jacket Potatoes or Pasta Served with Baked Beans or Grated Cheddar	Freshly Baked Sweet Potatoes, Classic Jacket Potatoes or Pasta Served with Baked Beans or Grated Cheddar
Sides	Rainbow Vegetable Sticks	Mixed Salad	Carrots & Peas	Mixed Greens	Baked Beans and Peas
Dessert	Orange Squash Cupcake	Natural Yoghurt Pots with Toppings & Freshly Cut Fruit	Peach Upside Down Cake and Custard	Natural Yoghurt Pots with Toppings & Freshly Cut Fruit	Freshly Cut Seasonal Fruit



Our menus are exciting and innovative, reflecting the very latest UK and international eating trends but with a real focus on health and wellbeing. Our menus adhere to the school food-based standards to make sure pupils are fuelled and hydrated for learning.



Introducing P&H

P&H is still one of a few smaller, privately-owned independent caterers who can offer valuable time and focus to personally support our contracts with the detailed attention they deserve. With a proven track record and over 20 years of experience specifically in the Independent School market, P&H have developed a reputation as a company that really cares about everything we do.



Food Made With Passion, Insight, Care and Fun!

- Innovative menus
- Age-appropriate dishes
- Seasonal bespoke menus

We have a home-cooked ethos at P&H – we aim to make the majority of meals we serve from scratch, fresh each day. We use fresh, local, seasonal ingredients to ensure we're providing that 'field to fork' ethos that we believe in so much!



Allergens and Special Diets

P&H have been at the forefront of allergen controls for many years. We cater for different requirements so that all customers can enjoy a tasty meal with us. We continue to encourage customers to talk to us so we can work together to provide food that is always safe to eat.

Food Education & Added Value

We are bringing education and nutrition to the next level with a new platform of expert workshops and specific recipe development to help pupils reach their own potential. We work with all age groups to build a positive focus on wellbeing and nutrition. Focusing on these areas helps to develop cognitive skills such as performance and productivity at school.

We will be offering a range of added value events from Tasting Tables, speciality pop ups, school assemblies and many more!