

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 28 th Feb, 21 st Mar, 28 th Apr, 16 th May, 13 th Jun & 4 th Jul	<p>Beef Bolognaise</p> <p>Spaghetti in a Herb & Tomato Sauce with Parmesan</p> <p>Pasta</p> <p>Braised Savoy Cabbage with Courgettes</p> <p>Wholemeal Apple & Berry Crumble with Custard Sauce</p>	<p>Blackened Cajun Chicken</p> <p>Vegetable Lasagne</p> <p>Steamed Basmati Rice</p> <p>Fresh Broccoli / Citrus Carrots</p> <p>Tropical Flapjack</p> <p>Orange & Apple Wedges</p>	<p>Roast Beef with Yorkshire Pudding & Gravy</p> <p>Pasta Neapolitan</p> <p>Roast Potatoes</p> <p>Fresh Cauliflower with Fine Green Beans</p> <p>Chocolate Sponge with Chocolate Sauce</p>	<p>Chicken Balti</p> <p>Sauté Sweet Potato with Mixed Beans</p> <p>Steamed Basmati Rice</p> <p>Sweetcorn / Roasted Butternut Squash</p> <p>Carrot & Parsnip Cake</p>	<p>Breaded Fish Fillet</p> <p>Vegetable Roll</p> <p>Chunky Chips</p> <p>Baked Beans or Garden Peas</p> <p>Strawberry Jelly & Mandarins</p>
WEEK TWO w/c 7 th Mar, 28 th Mar, 2 nd May, 23 rd May, 20 th Jun & 11 th Jul	<p>Beef Madras</p> <p>Vegetarian Shepherd's Pie with Sweet Potato Mash</p> <p>Steamed Basmati Rice</p> <p>Fresh Broccoli / Citrus Carrots</p> <p>Dorset Apple Cake with Custard Sauce</p>	<p>BBQ Chicken</p> <p>Oriental Stir Fry with Noodles</p> <p>New Potatoes in Garlic & Herbs</p> <p>Braised Savoy Cabbage with Courgettes</p> <p>Chocolate Brownie</p> <p>Melon & Orange Wedges</p>	<p>Roast Turkey with Gravy</p> <p>Macaroni Cheese</p> <p>Roast Potatoes</p> <p>Fresh Cauliflower with Garden Peas</p> <p>Spanish Style Orange Cake with Custard Sauce</p>	<p>Beef Lasagne</p> <p>Linguine with Herby Tomato Sauce & Fresh Salmon</p> <p>Garlic Bread</p> <p>Roasted Butternut Squash / Fine Green Beans</p> <p>Fruited Cookie</p>	<p>Battered Fish Fillet</p> <p>Cheese & Potato Pinwheel</p> <p>Chunky Chips</p> <p>Baked Beans / Sweetcorn with Garden Peas</p> <p>Vanilla Ice Cream with Fruit</p>
WEEK THREE w/c 14 th Mar, 4 th Apr, 9 th May, 6 th Jun, 27 th Jun & 18 th Jul	<p>Baked Chicken Sausages with Braised Onions & Gravy</p> <p>Cheddar & Three Onion Quiche</p> <p>Creamed Potatoes</p> <p>Braised Savoy Cabbage / Sweetcorn</p> <p>Citrus Shortbread</p>	<p>Shepherd's Pie with Gravy</p> <p>Penne Arrabiata</p> <p>Fine Green Beans / Fresh Cauliflower</p> <p>Canadian Style Gingerbread with Vanilla Sauce</p>	<p>Seasoned Roast Chicken with Stuffing & Gravy</p> <p>Linguine with Pesto & Parmesan</p> <p>Roast Potatoes</p> <p>Braised Carrots with Roasted Parsnips</p> <p>Chocolate & Pear Sponge with Chocolate Sauce</p>	<p>Meatballs in a Herb & Tomato Sauce</p> <p>Vegetable Bolognaise</p> <p>Spaghetti</p> <p>Fresh Broccoli / Butternut Squash</p> <p>Sweet Potato Cake</p>	<p>Pizza Margherita</p> <p>Thai Style Fishcakes</p> <p>Chunky Chips</p> <p>Garden Peas / Baked Beans</p> <p>Frozen Yoghurt with Fruit</p>

Available daily: Jacket Potato with a Choice of Fillings. Salad Selection. Organic Milk. Freshly Baked Wholemeal Bread. Fresh Fruit Platter. Fruit Yoghurt or Smoothie

Look out for monthly featured ingredients.

NEW!

Woodside Academy

About Your Catering Service

The catering service at Woodside 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 Woodside Academy

Our catering team works with the school community 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 Woodside Academy, 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 Thames 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!

