

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 7 th Sept, 28 th Sept, 19 th Oct, 16 th Nov, 7 th Dec, 11 th Jan, 1 st Feb	Pasta Neapolitan Spinach and Potato Bake Broccoli and Cauliflower Mix Chocolate and Pear Sponge served with Chocolate Sauce	Chicken Madras Chick Pea and Vegetable Tagine Steamed Basmati Rice Braised Cabbage Sweetcorn Carrot and Parsnip Cake	Beef Bolognaise Vegetable Bolognaise Pasta Fresh Cauliflower Fine Green Beans Spanish Orange Cake with Custard Sauce	Blackened Cajun Chicken Crustless Quiche New Potatoes in Garlic and Herbs Fresh Broccoli Roasted Butternut Squash Apple and Orange Wedges	Battered Fish Fillet Vegetable Cornish Pasty Chunky Chips Baked Beans Sweetcorn with Garden Peas Vanilla Ice Cream with Fruit
WEEK TWO w/c 14 th Sept, 5 th Oct, 2 nd Nov, 23 rd Nov, 14 th Dec, 18 th Jan, 8 th Feb	Macaroni Cheese Leek and Lentil Pie Citrus Carrots Fine Green Beans Chocolate Sponge served with Chocolate Sauce	Steak Pie with Gravy Mixed Bean Ratatouille Parsley New Potatoes Braised Cabbage with Courgettes Melon and Orange Wedges	Seasoned Roast Chicken with Gravy Cheddar and Three Onion Quiche Roast Potatoes Fresh Cauliflower with Mange Tout Peach Crumble served with Custard Sauce	Meatballs in Herb and Tomato Sauce Black Eyed Bean and Vegetable Chilli Spaghetti Fresh Broccoli Sweetcorn Sweet Potato Cake	Salmon Rosti Cakes Pizza Margherita Chunky Chips Baked Beans Garden Peas Strawberry Jelly with Mandarins
WEEK THREE w/c 21 st Sept, 12 th Oct, 9 th Nov, 30 th Nov, 4 th Jan, 25 th Jan, 22 nd Feb	Penne Arrabiata Oriental Stir Fry with Noodles Garden Peas, Mange Tout and Cauliflower Mix Lemon Sponge served with Custard Sauce	Chicken Fajita with Sweet Chilli Bubble and Squeak Cake Homemade Jacket Wedges Braised Carrots with Roasted Parsnips Apple and Orange Wedges	Jerk Chicken Sauté Sweet Potato with Mixed Beans Steamed Basmati Rice Braised Savoy Cabbage Sweetcorn Chocolate Brownie	Beef Lasagne Linguine with Pesto and Parmesan Garlic Bread Fresh Broccoli and Cauliflower Mix Dorset Apple Cake served with Custard Sauce	Baked Chicken Sausages with Onion Gravy Cheese and Potato Pinwheel Creamed Potatoes Baked Beans Garden Peas Frozen Yoghurt with Fruit

Available daily: Jacket Potato with a Choice of Fillings, Salad Selection, Fresh Fruit Platter, Fruit Yoghurt or Fruit Smoothie

The Woodside Academy

About Your Catering Service

The catering service at The 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 The Woodside Academy

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 The 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 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!

