# What's on the menu?



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	EEK ONE	Tomato & Basil Pasta Wheat and Cheese Milk  Jacket Potatoes with Baked Beans and Cheese Milk  Citrus Sponge Egg, Milk, Wheat with	Creole Style Chicken with Vegetable Rice Celery Chick Pea & Vegetable Chow Mein Eggs, Wheat Jelly with Watermelon Wedge	Oven Baked Chicken Sausages with Skinny Fries Vegetarian Sausages Wheat with Skinny Fries Harrison Bear Lemon Shortbread Wheat	Beef Bolognaise or Lentil & Vegetable Bolognaise Wheat Served with Fusilli Pasta Wheat or Rice	Battered Fish with Chips & Tomato Sauce Fish, Wheat Cheddar Cheese & Spinach Quiche 4 with Chips Ice Cream Milk with Fresh Fruit Wedges
	\$	Custard Milk		with Fresh Fruit Wedges	Chocolate & Orange Cake Eggs, Milk, Wheat with Chocolate Sauce Milk	
	WEEK TWO	Macaroni Cheese Milk, Wheat Vegetable Jolloff Apple & Cinnamon Sponge Eggs, Milk, Wheat with Custard Milk	Sweet Chilli Chicken with Rice or Pasta Wheat Pasta Primavera Milk, Wheat Ice Cream Milk with Fresh Fruit Wedges	Roast Turkey or Pork with Roast Potatoes & Gravy Spring Vegetable Pie Celery, Wheat with Roast Potatoes Chocolate Sponge Eggs, Milk, Wheat with Chocolate Sauce Milk	Pork Sausage Roll Wheat, Sulphites with Mashed Potatoes Jacket Potato with Baked Beans or Cheese Milk Apple & Berry Flapjack Wheat	Battered Fish Fillet Fish, Wheat with Chips & Tomato Sauce Chilli Bean Wrap & Chips Wheat Jelly with Fresh Fruit Wedges
	WEEK THREE	Pizza Margherita Wheat, Egg, Milk, Soy Pasta Arrabiata Wheat Ice Cream Milk with Fresh Fruit Wedges	BBQ Style Chicken Wheat with Rice Jacket Potato with Cheese Milk or Baked Beans & Veggie Balls Carrot Cake Egg, Wheat with Custard Milk	Roast Pork with Roast Potatoes & Gravy Butternut Squash & Spinach Curry with Lemon Rice Jelly with Fresh Fruit Wedges	Beef Penne Pasta Wheat Chilli Bean Fajita Wheat with Sweetcom Salsa & Mexican Style Rice Berry & Lemon Sponge Eggs, Milk, Wheat with Custard Milk	Breaded Fish Fillet Fish, Wheat with Chips & Tomato Sauce Jacket Potatoes with Cheddar Cheese Milk & Coleslaw Egg, Milk, Mustard Harrison Bear Chocolate Shortbread Wheat with Fresh Fruit Wedges
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# Available daily

Please ask the catering manager for food allergen information

## **WEEK ONE**

20<sup>th</sup> Feb, 13<sup>th</sup> March, 17<sup>th</sup> April, 8<sup>th</sup> May, 5<sup>th</sup> June, 26<sup>th</sup> June, 17<sup>th</sup> July

## **WEEK TWO**

27<sup>th</sup> Feb, 20<sup>th</sup> March, 24<sup>th</sup> April, 15<sup>th</sup> May, 12<sup>th</sup> June, 3<sup>rd</sup> July

# **WEEK THREE**

6<sup>th</sup> March, 27<sup>th</sup> March, 1<sup>st</sup> May, 22<sup>nd</sup> May, 19<sup>th</sup> June, 10<sup>th</sup> July



Please see page 2 regarding allergen information provided on the menu.



# **Harrison Catering Services**

# HARRISON food with thought

# **Woodside Academy**

## **About Your Catering Service**

We are delighted to be working in partnership with Woodside Academy. Founded in 1994, we are an award-wining company with a vision to encourage children to explore new tastes and make healthier food choices through their formative years, which will positively influence them for life.

#### What's on the Menu

Our approach, where ever possible, is to use quality, sustainably-sourced, seasonal fresh food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry.

Our menus are created with local tastes, preferences in mind and offer a range of popular, delicious, full of flavour dishes to encourage balanced meal choices and we follow the school food standards.

We will introduce further interest and excitement to our menus with organised additional food experiences, pop-ups, themed events with links to the school's curriculum, cultural and celebration dates, aimed at creating a fun, engaging and enjoyable dining experience.

## Allergen Information

We recognise that some children may suffer with an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the school in managing. For more information, please contact our Catering Manager.

## **Talented Catering Team**

The Harrison catering team are dedicated to providing a great catering service and receive training to complete their roles successfully including how to prepare and serve healthier food through the company's bespoke Eat Well Live Well<sup>©</sup> training programme.

## **Universal Infant Free School Meals (UIFSM)**

All children in reception, year 1 or year 2 are automatically entitled to free school meals under the Universal Infant Free School Meals scheme, irrespective of income.

#### Free School Meals

Your older children may be entitled for free school meals. Please contact the school office to find out how to apply and access this benefit.

### **Payment of School Lunches**

Please contact the school office for the payment process for your child's school lunch.

#### We Welcome Your Feedback

We welcome and value all feedback. We regularly review our offer to continue to offer a positive dining experience for your child. Please refer your comments or suggestions to our Catering Manager.

#### Learn more

For a more in-depth knowledge about Harrison Catering, recipe inspirations, our how to videos and latest job opportunities, please visit www.harrisoncatering.co.uk

## Red = Allergen

- All food is freshly prepared on site each day and if any of the 14 common food allergens present, they are listed in red against each menu item and are intended as a guide to help with the choice of meal. For operational reasons it may be necessary to alter a recipe at short notice and therefore your child or the member of school staff who presents your child at the counter must check each time before being served with the food.
- The Company handles many of the 14 common food allergens in our busy kitchens and so therefore cannot guarantee that our food is 100% free from specific food allergens
- There are foods not on the list of 14 common food allergens which can cause allergic reactions in a small number of people and if your child has such an allergy, they or school member
  must check each time before being served with the food.

Our allergen process is written to protect the welfare of the children.







Look out for monthly featured ingredients.

