

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	<p>Macaroni Cheese Wheat, Milk with a Chef's Salad</p> <p>Jacket Potato with Beans Or Cheese Milk</p> <p>Carrots / Green Beans</p> <p>Steamed Chocolate Sponge Wheat, Egg, Milk Served with Chocolate Sauce Milk</p>	<p>Taco Tuesday (Soft Taco) Wheat Served with Smokey BBQ Style Beef Sulphites or Chilli Beans & Rice</p> <p>Salad Bar Style Toppings</p> <p>Sweet Potato & Bean Turnover</p> <p>Sweetcorn Zesty Coleslaw Egg, Milk, Mustard</p> <p>Lemon Shortbread Wheat Served with Orange Wedges</p>	<p>Vegetable Paste Wheat with Oven Baked Potato Wedges</p> <p>Pork or Chicken Sausage Roll with Gravy Wheat, Sulphites with Oven Baked Potato Wedges</p> <p>Carrots / Savoy Cabbage</p> <p>Jelly with Fresh Fruit Wedges</p>	<p>Pasta Arrabbiata with Spinach Wheat Served with Tomato & Basil Style Focaccia Wheat, Egg, Milk, Soybeans</p> <p>Beef Cottage Pie</p> <p>Peas</p> <p>Apple Flapjack Wheat Served with Custard Milk</p>	<p>Jacket Potato with Cheese Milk</p> <p>Battered Fish Wheat, Fish Or Salmon & Herb Fishcake Fish Served with Tomato Sauce & Chips</p> <p>Baked Beans</p> <p>Orange Traybake Wheat, Egg, Milk</p>
WEEK TWO	<p>Tomato & Basil Pasta Wheat Served with a Rainbow Ribbon Salad</p> <p>Jacket Potato with Cheese Milk & Baked Beans</p> <p>Broccoli</p> <p>Forest Fruit Flapjack Wheat</p>	<p>Cheese & Leek Puff Pastry Pinwheel Wheat, Milk Served with New Potatoes</p> <p>Smokey BBQ Style Chicken Sulphites Served with Rice</p> <p>Carrots / Peas</p> <p>Red Velvet Sponge Wheat, Egg, Milk Served with Custard Milk</p>	<p>Sweet Potato & Bean Pattie with Seasoned Oven Baked Potato Wedges Served with a Roll Wheat</p> <p>Beefburger Served in a Roll Celery, Wheat, Sulphites with Seasoned Oven Baked Potato Wedges</p> <p>Salad Bar Style Toppings</p> <p>Sweetcorn Winter Coleslaw Egg, Milk, Mustard</p> <p>Ice Cream Milk with Apple Compote</p>	<p>Potato & Vegetable Rosti Served with Roast Vegetables in a Lemon & Herb Dressing</p> <p>Beef Bolognese Served with Penne Pasta Wheat or Rice with Garlic & Herb Style Focaccia Wheat, Egg, Milk, Soybeans</p> <p>Green Beans</p> <p>Wholemeal Carrot Cake Wheat, Egg Served with Custard Milk</p>	<p>Jacket Potato with Cheese Milk</p> <p>Battered Fish Wheat, Fish Served with Tomato Sauce & Chips</p> <p>Baked Beans / Peas</p> <p>Chocolate Shortbread Wheat with Apple Wedges</p>
WEEK THREE	<p>Pizza Margherita Wheat, Milk with Garlic & Herb Pasta Side Wheat</p> <p>Jacket Potato with Cheese Milk & Baked Beans</p> <p>Sweetcorn</p> <p>Berry Swirl Sponge Wheat, Egg, Milk with Custard Milk</p>	<p>Sweet Chilli Stir Fry Served with Rice</p> <p>Minced Beef & Vegetable Pie Wheat Served with Parsley New Potatoes</p> <p>Savoy Cabbage / Carrots</p> <p>Orange Shortbread Wheat Served with Orange Wedges</p>	<p>Carrot & Leek Sausages Wheat with a Smokey BBQ Style Relish & Oven Baked Potato Wedges</p> <p>Chicken Sausages Or Pork Sausages Wheat, Sulphites</p> <p>with a Smokey BBQ Style Relish & Oven Baked Potato Wedges</p> <p>Sweetcorn</p> <p>Marbled Sponge Wheat, Egg, Milk with Chocolate Sauce Milk</p>	<p>Butternut & Chickpea Korma Served with Rice</p> <p>Beef, Tomato & Herb Pasta with Cheese Crumb Topping Wheat, Milk</p> <p>Green Beans / Carrots</p> <p>Jelly with Peaches</p>	<p>Jacket Potato with Cheese Milk</p> <p>Battered Fish Wheat, Fish Served with Tomato Sauce & Chips</p> <p>Peas / Baked Beans</p> <p>Lemon Traybake Wheat, Egg, Milk</p>

Available daily

Please ask the catering manager for food allergen information

Menu Items Available Daily: Salad Selection • Homemade Bread • Fresh Fruit • Yoghurt

WEEK ONE

W/C 2nd Sept, 23rd Sept, 14th Oct,
11th Nov, 2nd Dec, 6th Jan,
27th Jan.

WEEK TWO

W/C 9th Sept, 30th Sept,
21st Oct, 18th Nov, 9th Dec, 13th Jan,
3rd Feb.

WEEK THREE

W/C 16th Sept, 7th Oct,
4th Nov, 25th Nov, 16th Dec, 20th Jan,
10th Feb.



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



Woodside Academy

About Your Catering Service

We are delighted to be working in partnership with your school. Founded in 1994, we are an award-winning 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, wherever 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 and 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 planned 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 have an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the school in managing. If your child has a food allergy or intolerance, please complete the allergen management form and return it to your school office. To view our process and obtain the allergen management form please visit: <https://www.harrisoncatering.co.uk/food-allergies-food-intolerances>.

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® training programme.

Universal Infant Free School Meals (UIFSM) Key Stage 1

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 Meal for Key Stage 2

The Mayor of London initiative, offers a free school meal to all pupils in Key Stage 2, regardless of income. This is for 2 academic years from September 2023.

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, charitable activities 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.

