

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1 w/c 19 th April 10 th May 7 th June 28 th June 19 th July	Chicken Jambalaya Jacket Potato with Cheddar Cheese and Coleslaw (v) Apple and Cinnamon Cake with Custard	Pork Sausages with Mashed Potato Vegetarian Sausages with Mashed Potato (v) Oatmeal and Raisin Cookie with Apple Wedges	Roast Chicken with Sage and Onion Stuffing and Roast Potatoes Roasted Root Vegetable Wellington with Roast Potatoes (v) Red Velvet Chocolate Cake with Chocolate Sauce	Beef Pasta Bake with Garlic Bread Vegetable Korma with Rice (v) Jelly with Fruit Wedges	Battered Fish with Chips and Tomato Sauce Sweet Pepper and Bean Enchilada with Salsa and Rice or Chips (v) Banana Cake and Custard
Week 2 w/c 26 th April 17 th May 14 th June 5 th July	Homemade Pepperoni or Cheese and Tomato Pizza (v) Pesto Style Pasta (v) Carrot and Pineapple Cake with Custard	Provençal Style Chicken and Herb Pasta Bake Jacket Potato with Cheese and Coleslaw or Cheese and Baked Beans (v) Harrison Bear Shortbread with Fruit Wedges	Roast Chicken Thigh with Roast Potatoes Spring Vegetable Pinwheel with Roast Potatoes (v) Chocolate Sponge with Chocolate Sauce	Chicken Tikka Masala with Rice and Naan Style Bread Pasta Marinara (v) Peach Oat Bar	Beef Burger in a Bun with Rainbow Slaw and Chips Vegetable Burger in a Bun with Rainbow Slaw and Chips (v) Strawberry Ice Cream with Watermelon
Week 3 w/c 3 rd May 24 th May 21 st June 12 th July	Beef Bolognese with Fusilli Pasta and Herbed Garlic Bread Jacket Potato with Cheese & Coleslaw (v) Lemon Sponge with Custard	Homemade Sausage Roll with Baked Potato Wedges Vegetable Chow Mein (v) Brownie with Orange Wedges	Pot Roast Chicken with Roast Potatoes Cheese and Leek Pie with Roast Potatoes (v) Berry Sponge with Custard	BBQ Style Chicken and Vegetable Rice Vegetable and Lentil Bolognese with Fusilli Pasta and Herbed Garlic Bread (v) Jelly with Peaches	Battered Fish with Chips and Tomato Sauce Mediterranean Vegetable Wrap with Chips (v) Spiced Chocolate Shortbread with Fruit Wedges

Available daily: Seasonal Vegetables, Homemade Bread, Fruit Yoghurt and Fresh Fruit Platters



Look out for monthly featured ingredients.



Woodside Academy

Welcome to Harrison 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 will work with the school to tailor menus to the tastes and preferences of the pupils. We will 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. These activities 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 will provide nutritious, balanced meals and we will 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 menu—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 have a comprehensive policy for children with food allergies. Please contact us for further information.

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!

