

Harrison Catering Services

HARRISON
food with thought

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 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!



What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 10 th Sep, 1 st Oct, 29 th Oct, 19 th Nov, 10 th Dec, 14 th Jan, 4 th Feb	Mexican Chili Penne Arrabiata Steamed Basmati Rice Fine Green Beans Fresh Cauliflower Wholemeal Fruit Crumble with Custard Sauce Fruit Yoghurt	Chicken Fajita with Sweet Chili Bean & Vegetable Pilaf Parsley New Potatoes Sweetcorn Citrus Carrots Lemon Sponge with Custard Sauce Fruit Smoothie	Roast Beef with Yorkshire Pudding & Gravy Macaroni Cheese Roast Potatoes Braised Cabbage with Courgettes Chocolate Sponge with Chocolate Sauce Fruit Yoghurt	Piri Piri Chicken Sauté Sweet Potato with Mixed Beans Steamed Basmati Rice Steamed Broccoli Roasted Parsnips Apple Flapjacks Fruit Smoothie	Battered Fish Fillet Cornish Vegetable Pasty Oven Baked Chips Baked Beans Garden Peas Orange Jelly & Mandarins Fruit Yoghurt
WEEK TWO w/c 17 th Sep, 8 th Oct, 5 th Nov, 26 th Nov, 17 th Dec, 21 st Jan, 11 th Feb	Beef Bolognaise Bean & Vegetable Bolognaise Spaghetti Cauliflower with Mange Tout Apple Cake with Custard Sauce Fruit Yoghurt	Cajun Chicken Vegetable Lasagne Steamed Basmati Rice Fresh Vegetable Medley Canadian Gingerbread with Vanilla Sauce Fruit Smoothie	Roast Turkey with Gravy Spanish Omelette Roast Potatoes Fresh Broccoli Roasted Butternut Squash Chocolate Brownie Fruit Yoghurt	Beef Lasagne Oriental Stir Fry with Noodles Parsley New Potatoes Fresh Carrots with Garden Peas Carrot Cake Fruit Smoothie	Chicken Burger Cheese & Onion Pinwheel Oven Baked Chips Baked Beans Coleslaw Vanilla Ice Cream with Fruit Fruit Yoghurt
WEEK THREE w/c 24 th Sep, 15 th Oct, 12 th Nov, 3 rd Dec, 7 th Jan, 28 th Jan	Balsamic Beef in Yorkshire Pudding Paşta Neapolitan Parsley Potatoes Braised Cabbage Sweetcorn Fruit Yoghurt	Teriyaki Chicken Mixed Bean Ratatouille Steamed Basmati Rice Fine Green Beans Citrus Carrots Malva Pudding with Vanilla Sauce Fruit Smoothie	Baked Chicken Sausages Cheddar & Spring Onion Quiche Creamed Potatoes Fresh Broccoli & Cauliflower Mix Chocolate & Peach Sponge with Chocolate Sauce Fruit Yoghurt	Meatballs in Herb & Tomato Sauce Vegetarian Stir Fry Pasta Fresh Carrots Braised Cabbage American Cookie Fruit Smoothie	Pizza Margherita Seasoned Baked Salmon Oven Baked Chips Sweetcorn with Garden Peas Frozen Yoghurt with Fruit Fruit Yoghurt

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

Look out for monthly featured ingredients.

