

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
LUNCH MENU 2019	Week One W/c 13 th May 10 th June 1 st July 22 nd July	Jacket Potato with Mexican Style Lamb, Tuna Mayo or Cheese and Baked Beans Blueberry and Lemon Sponge with Custard	Soy and Ginger Chicken with Noodles Halal Soy and Ginger Chicken with Noodles Singapore Noodles (v) Strawberry Ice Cream with Melon Wedge	Spicy Lamb Pizza with Mix and Match Salad Cheese and Tomato Pizza with Mix and Match Salad (v) Jacket Potato Peach Oat Bar with Custard	Roast Turkey with Roast Potatoes Roast Halal Chicken with Roast Potatoes Vegetarian Pinwheel (v) Chocolate Cupcake with Orange Wedges	Battered Fish with Chips and Homemade Tomato Ketchup Mixed Bean Burrito with Salsa and Chips (v) Fruity Friday: Selection of Fresh Fruit with Greek Yoghurt
	Week Two W/c 20 th May 17 th June 8 th July	Jacket Potato with Lamb Keema or Cheese and Baked Beans Vanilla Ice Cream with Peaches	Chicken Tikka Masala with Rice Halal Chicken Tikka Masala with Rice Jamaican Lentil Pattie with Sweet Potato Mash and Hot Pepper Sauce (v) Carrot Cake Cookie with Fruit Wedges	Lamb Meatball Pizza with Mix and Match Salad Salmon Teriyaki with Rice Cheese and Tomato Pizza with Mix and Match Salad (v) Pineapple and Coconut Sponge with Custard	Lemon and Garlic Roast Chicken with Roast Potatoes Halal Lemon and Garlic Roast Chicken with Roast Potatoes Sweet Potato and Red Pepper Pattie with Roast Potatoes (v) Red Velvet Cake with Chocolate Sauce	Battered Fish with Chips and Homemade Tomato Sauce Sweet Potato and Chickpea Falafel Pitta with Cucumber and Yoghurt Dip with Chips (v) Fruity Friday: Selection of Fresh Fruit with Greek Yoghurt
	Week Three W/c 6 th May 3 rd June 24 th June 15 th July	Jacket Potato with Bolognese Sauce, Vegetable Bolognese Sauce or Cheese and Beans Berry Sponge with Custard	Chicken Sausages with Mashed Potato, Peas and Carrots Halal Chicken Sausages with Mashed Potato, Peas and Carrots Quorn Sausages with Mashed Potato, Peas and Carrots (v) Strawberry Jelly with Peaches	Chicken and Sweetcorn Pizza with Mix and Match Salad Sweetcorn and Pepper Pizza with Mix and Match Pizza (v) Rajma Curry with Turmeric Rice (v) Raspberry Ripple Ice Cream with Fruit Wedges	Roast Turkey with Roast Potatoes Roast Halal Chicken with Roast Potatoes Macaroni Cheese (v) Lemon and Lime Cake with Custard	Battered Fish with Homemade Tomato Sauce and Chips Asian Spiced Vegetable Parcel with Chips and Raita (v) Yoghurt Bar: Natural Yoghurt with Assorted Fruit Puree

Available daily: Salads. Seasonal Vegetables, Freshly Baked Bread, Fresh Fruit Platters, Fruit Yoghurt and Water.



Look out for monthly featured ingredients.



Woodend School Lunch Menu

Welcome to Harrison Catering Service

The catering service at Woodend School 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 Woodend School.

Our catering team will work with Woodend 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 Woodend 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 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 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!

