

Ashfield Primary School Menu

Week 1

W/C: 19.02.24, 11.03.24, 15.04.24, 06.05.24, 03.06.24, 24.06.24, 15.07.24

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	Margherita Pizza (v) Jacket Wedges	Savouy Minced Beef Mashed Potatoes	Chicken Curry	Roast Gammon with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish Chips
GREEN	Veggieballs in Onion Gravy (ve) Jacket Wedges	Quorn Vegetarian Roast (v) Jacket Wedges	Super Five Vegetable Pasta Bake (v)	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Veggie Nugget Wrap (ve) Chips
PURPLE	Jacket Potato with Beans (v)	Cheese Bap Jacket Wedges (v)	Jacket Potato with Tuna Mayonnaise	Hot Roast Bap with Roast Potatoes	Jacket Potato with Cheesy Coleslaw (v)
	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables	Seasonal Vegetables Salad Bar
DESSERT	Ice Cream with Strawberry Sauce	Carrot Cake with Fruit Wedges	Rainbow Shortbread with Fresh Fruit Wedges	Fresh Fruit Thursday	Custard Cream Cupcake

Menus subject to availability

Yoghurts and Fresh Fruit Available Daily

Please note, whilst we make every effort to prevent cross contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items

Ashfield Primary School Menu

Week 2

W/C: 26.02.24, 18.03.24, 22.04.24, 13.05.24, 10.06.24, 01.07.24, 22.07.24

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	Brunch Wrap(v) Jacket Wedges	Chicken Breast topped with BBQ Sauce and Cheese Herby Diced Potato	Beef Spaghetti Bolognaise	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish & Chips
GREEN	Vegetable Pasta Bake (v)	Tortilla Pizza (v) Herby Diced Potato	Quiche (v) Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Savoury Vegetarian Mince (v) Chips
PURPLE	Jacket Potato with Cheese	Cheese Bap with Herby Diced Potato	Jacket Potato with Tuna Mayonnaise	Hot Roast Bap With Roast Potatoes	Jacket Potato with Cheesy Coleslaw (v)
	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables	Seasonal Vegetables Salad Bar
DESSERT	Peaches & Ice Cream	Flapjack with Fresh Fruit Wedges	Chocolate & Orange Cookie with Apple Wedges	Fresh Fruit Thursday	Frozen Strawberry Yoghurt Sundae

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Week 3 W/C: 04.03.24, 25.03.24, 29.04.24, 20.05.24, 17.06.24, 08.07.24

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	French Bread Pizza (v) Jacket Wedges	Chicken Curry Rice	Beef Bolognese Pasta Bake	Pork Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Fingers Chips
GREEN	Veggie Balls(v) Jacket Wedges	Cheesy Tomato Pasta (v)	Vegetable Omelette (v) New Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Homemade Cheese, Onion & Potato Slice (v) Chips
PURPLE	Jacket Potato with Cheese & Coleslaw (v)	Wholemeal Egg Mayonnaise Sandwich (v) Pasta Salad	Jacket Potato with Tuna Mayonnaise	Hot Roast Filled Bap with Roast Potato	Jacket Potato with Baked Beans (v)
	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables Salad Bar	Seasonal Vegetables	Seasonal Vegetables Salad Bar
DESSERT	Caramel Apple Cake and Custard	Vanilla Ice Cream with Mandarin Oranges	Fruit Jelly with Fresh Fruit Wedges	Fresh Fruit Thursday	Golden Crunch Cookie with Fresh Fruit Wedges

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