Ashfield Primary School Menu

Week 1

W/C: 07.04.25, 28.04.25, 19.05.25, 09.06.25, 30.06.25, 21.07.25

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	Jacket Potato with	Pork Sausage and	Vegetarian Shepherds	Roast Chicken with	Battered Fish with
	Chicken Curry	Mashed Potato	Pie (v)	Yorkshire Pudding,	Chips
				Mashed and Roast	
				Potatoes	
GREEN	Margherita Pizza (v)	Vegetarian Sausage	Cheese and Onion Roll	Vegetarian Sausage	Cheesy Topped Ravioli
	Jacket Wedges	and Mashed Potato (v)	With Jacket Wedges	with Yorkshire Pudding,	And Chips (v)
			(v)	Mashed and Roast	
				Potatoes (v)	
PURPLE	Cheese Salad Wrap	Wholemeal Tuna Bap	Jacket Potato with Tuna	Hot Roast chicken Bap	Jacket Potato with
	with Jacket Wedges	Jacket Wedges	Mayonnaise	with Roast Potatoes	Baked Beans (v)
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Salad Bar	Salad Bar	Salad Bar		Salad Bar
DESSERT	Ice Cream and Sliced	Chocolate Sponge and	Apple Flapjack	Strawberry Jelly	Shortbread Cookie and
	Peaches	Chocolate Custard			Fresh Fruit

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 14.04.25, 05.05.25, 26.05.25, 16.06.25, 07.07.25

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	Mediterranean Pasta	Roast Gammon with	Veggie Balls in a	Roast Chicken with	Fish Fingers and Chips
	Bake (v)	Roast Potatoes	Mediterranean Tomato	Yorkshire Pudding,	
			Sauce (ve)	Mashed and Roast	
			Pasta	Potatoes	
GREEN	Omelette (v)	Vegan Sausage Roll	Margherita Pizza (v)	Vegetarian Sausage	Cheesy Bean Wrap with
	Jacket Wedges	(ve)	Baby Baked Potatoes	with Yorkshire Pudding,	Chips (v)
		Roast Potatoes		Mashed and Roast	
				Potatoes (v)	
PURPLE	Tuna Mayonnaise Wrap	Jacket Potato	Jacket Potato with Tuna	Hot Roast chicken Bap	Jacket Potato with
	Jacket Wedges	Cheese (v)	Mayonnaise	with Roast Potatoes	Baked Beans (v)
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Salad Bar	Salad Bar	Salad Bar		Salad Bar
DESSERT	Vanilla Ice Cream with	Chocolate Cookie	Lemon Sponge and	Banana Oaty Slice	Butterscotch Cookie
	Fresh Fruit	Fresh Fruit	Custard		Fresh Fruit

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Ashfield Primary School Menu

Week 3: 21.04.25, 12.05.25, 02.06.25, 23.06.25, 14.07.25

	Monday	Tuesday	Wednesday	Thursday	Friday
RED	Crispy Chicken Bites	Margherita Pizza with	Sausage Casserole	Roast Gammon with	Fish Fingers and Chips
	with Tomato Dip	Baby Baked Potatoes	Mashed Potatoes	Yorkshire Pudding,	
	Jacket Wedges	(v)		Mashed and Roast	
				Potatoes	
GREEN	Vegetarian Sausage in	Vegetarian Bolognese	Curried Vegetable Bake	Veggie Balls in Gravy	Crispy Vegetable
	a Finger Roll (v)	(v)	(v) with Yoghurt and	with Yorkshire Pudding,	Fingers (v)
	Jacket Wedges	Pasta	Mint Dip	Mashed and Roast	Chips
			Rice Salad	Potatoes (v)	
PURPLE	Jacket Potato with	Egg Mayonnaise Bap	Jacket Potato with Tuna	Hot Roast Gammon	Jacket Potato with
	Cheese (v)	Baby Baked Potatoes	Mayonnaise	Bap with Roast Potato	Baked Beans (v)
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Salad Bar	Salad Bar	Salad Bar		Salad Bar
DESSERT	Ice Cream with Summer	Marble Sponge with	Orange Jelly	Sprinkle Cookies	Flapjack with Fresh
	Fruit Sauce	Custard		Fresh Fruit	Fruit Wedges

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Yoghurts and Fresh Fruit Available Daily

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