

Week 1

Monday

Fish Curry
Chickpea & Spinach Curry
Naan Bread & Wholegrain Rice
Carrots, Cauliflower & Broccoli
Kheer
Bananas & Custard

Tuesday

Homemade Pork Meat Balls in Roasted Pepper and Tomato Sauce
Spaghetti Pomodoro with Seasonal Vegetables
Spaghetti
Peas & Sweetcorn
Fruit Crumble with ice cream
Angel Delight

Wednesday

Roast Turkey with Yorkshire Pudding & Gravy
Autumn Ratatouille
Roast New Potatoes
Chef's choice Seasonal Vegetables
Apple Sponge with Custard
Milkshake & Piece of Fruit

Thursday

Beef Burger with Cheese in a Bun
Southern Style Quorn Burger in a Bun
Potato Wedges
Corn on the Cob
Chocolate Brownie
Yoghurt & Fruit Coulis

Friday

Pizza with various toppings
Jacket Potato filled with Chicken Mayo
Baked beans
Orange Biscuit with Fruit Juice
Orange/Mango Frozen Smoothie

Week 2

Monday

Tuna Pasta Bake
Vegetable Biryani with Wholegrain rice
Peas & Sweetcorn
Peach Crumble & Custard
Raspberry Pavlova Swirl

Tuesday

Mediterranean Chicken
Spinach & Ricotta Cannaloni
Cous Cous
Carrots, Broccoli & Cauliflower
Rice Pudding with Orange & Dates
Italian Ricotta Cookies

Wednesday

Roast Pork with Yorkshire Pudding & Gravy
Lentil Stew with Root Vegetables & Spinach
Roast New Potatoes
Chef's Choice Seasonal Vegetables
Jam Sponge with Custard
Cranberry Cookie & Fruit Juice

Thursday

Shepherd's Pie & Gravy
Frittata with Roasted Seasonal Vegetables
Mashed Potatoes
Peas & Carrots
Fruity Flapjack
Frozen Fruit Yoghurt

Friday

Chicken Fillet in a Bun
Cheese Lattice
Potato Wedges
Baked Beans
Ginger Biscuit with Milkshake
Fruit Jelly with Cream

Week 3

Monday

Steamed Fish in Tomato Sauce
Penne Carbonara with Mushrooms & Spinach
Wholegrain Pasta
Carrots & Peas
Lemon Drizzle Cake
Chocolate Cookie with Fruit Juice

Tuesday

Sweet & Sour Chicken
Vegetable Chow Mein
Wholegrain Fried rice/Egg Noodles
Macedoine & Sweetcorn
Sticky Toffee Pudding & Butterscotch Sauce
Arctic Roll

Wednesday

Roast Beef with Yorkshire Pudding & Gravy
Roasted Root Vegetables with Cannellini Ratatouille
Roast New Potatoes
Chef's choice Seasonal Vegetables
Pineapple Upside Down Cake
Banana Whip

Thursday

Sausage & Mash with Onion Gravy
Vegetable Lasagne
Carrots & Peas
Ginger Sponge & Custard
Yoghurt & Fruit Coulis

Friday

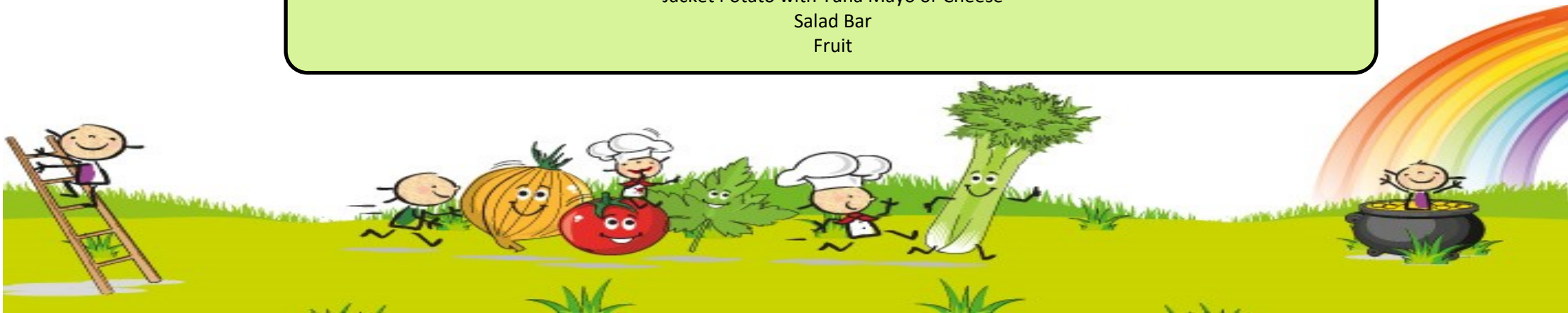
New Orleans Style BBQ Chicken with Macaroni Cheese
Quorn Chilli with Macaroni Cheese
Sweetcorn
Lemon Swirl Cheesecake
Fruit Cocktail & Cream

Served Daily

Jacket Potato with Tuna Mayo or Cheese

Salad Bar

Fruit



Our Chef



Mr Deepak Gopalakrishnan

'Mr Deepak' has over 20 years catering experience and has worked around the world is keen to bring this experience into the Ashlands Kitchen by introducing a more varied menu.

Menus

We run a three week menu rotation which is continually monitored and reviewed. During the school year we have themed menus in line with the school curriculum and world events. Please visit the school's website www.ashlandsprimary.org.uk and click on information / school dinners for up-to-date information about school meals including menus and prices.

Class Dinner Reps

School dinner reps will also be appointed for each of the classes from Year 1 and up. This will give the children a chance to give their feed back regarding the school dinners.

Come Dine with Us

Parents/grandparents/carers (sorry no siblings) are welcome to come and join their child for lunch, places are limited and can be booked and paid for via the school office.

Allergies

We operate a nut and seed free kitchen. We offer three main meal options every day, a meat/fish option, a vegetarian option and also a jacket potato together with a daily salad bar. Daily Gluten free and Dairy free menu options are also available menus are available to view on the school website. Please inform the school office if your child has been diagnosed with a food allergy or is vegetarian/pescatarian.

Contact Us

Email: - kitchen@ashlands.bradford.sch.uk



Paying for School Dinners

Children in reception, Year 1 and Year 2 receive Universal Free School Meals.

For children in years 3-6 school dinners will be priced at £2.00 per day. Parents / carers are asked to pay in advance.

Should you experiencing any difficulties in paying an outstanding dinner money balance please contact the school office to arrange a meeting to discuss a payment plan.

Free School Meals

You may be entitled to free school meals/pupil premium if you receive: -

- ♦ Income Support
- ♦ Income based Jobseeker's Allowance
- ♦ Income related Employment and Support Allowance
- ♦ Support under part VI of the Immigration and Asylum Act 1999
- ♦ The guaranteed element of Pension Credit
- ♦ Child Tax Credit (provided you're not also entitled to Working Tax Credit and have an annual gross income of no more than £16,190)
- ♦ Working Tax Credit run-on paid for 4 weeks after you stop qualifying for Working Tax Credit
- ♦ Universal Credit

www.bradford.gov.uk/benefits/applying-for-benefits/free-school-meals/

Lunchtime Supervisors



Mrs Snowden
Kitchen Assistant



Mrs Burnell
Kitchen Assistant



Mr Stec
Kitchen Assistant



Miss Smith
Kitchen Assistant



Mrs Dodsworth Senior
Lunchtime Supervisor



Mrs Myers
Lunchtime Supervisor



Mrs Lees
Lunchtime Supervisor



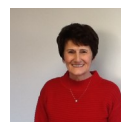
Mrs Smith
Lunchtime Supervisor



Mrs Scott
Lunchtime Supervisor



Mrs Arundel
Lunchtime Supervisor



Mrs Hannan
Lunchtime Supervisor



Mrs Song
Lunchtime Supervisor



School Dinners

Ashlands

Primary School

Ilkley