

School Lunches

Lunchtimes are an important social focus of the day and good table manners are encouraged alongside healthy eating. Meals are cooked on site by our chef, and carefully planned to provide a balanced, healthy diet. We are able to cater for pupils with allergies, religious or other special dietary requirements and our chef is happy to work with parents to provide an appropriate menu for those children with specific needs.

At Ashley Park we rotate our lunches over a three-week period. At the beginning of term students make their choices from a hot menu or baguettes. We also have fresh fruit and a salad bar available daily.

Ashley Park School follows the recommendations of the School Food Plan – an agreed plan originally published by the Department for Education in July 2013 that has the support of the Secretary of State for Education. The plan aims to significantly increase the number of children eating good food in schools, to determine the role of growing, cooking and eating proper food in schools and to improve children's academic performance and the health of the nation.

Packed Lunches

We are happy for your student to bring in a packed lunch if they prefer. The NHS Change4Life website has some great ideas for inspiration for a healthy packed lunch.

<https://www.nhs.uk/change4life/recipes/healthier-lunchboxes>

The school will provide storage for packed lunches in the most convenient place for each class. We cannot provide cooled storage areas and therefore cannot take responsibility for foods prepared at home and then brought into school. We are also unable to heat any food brought from home.

All uneaten food and waste will be kept in your child's lunchbox and returned home so that parents are able to monitor their child's food consumption

Nut free school

Ashley Park is a nut free school. Please check that the food in your child's packed lunch does not include nuts, traces of nuts or are made in an environment that cannot be guaranteed to be nut free.

Please note that the following items must not be included as part of your child's packed lunch:

Products that contain nuts, traces of nuts or are made in an environment that cannot be guaranteed to be nut free must not be brought into school. This includes nut sandwich spreads such as peanut butter and Nutella, and nut-based snack and protein bars. Please check all ingredients before sending anything in with your child.

MENU

WEEK 1	MAINS	DESSERT
MONDAY	Margherita Pizza with salad (2,7)	Fresh Fruit / Cheesecake (7)
TUESDAY	Roasted Chicken with Roast Potatoes, Yorkshire Pudding, Gravy and Seasonal Vegetables (2,4,7)	Fresh Fruit / Shortbread
WEDNESDAY	Sausages, mash potatoes and fresh vegetables	Fresh Fruit / Jelly (7)
THURSDAY	Fish Fingers and Chips with Spaghetti hoops or peas (2,5)	Fresh Fruit / Chocolate Brownie (7)
FRIDAY	Packed lunch: Sandwich (Ham, Cheese or Tuna) Crisps	Biscuits

**Ham or Cheese Baguettes daily on pre- order (2,7)*

MENU

WEEK 2	MAINS	DESSERT
MONDAY	Sweet chilli chicken, rice and vegetables	Fresh Fruit / Flapjack
TUESDAY	Roasted Chicken, Roast Potatoes, Gravy, Yorkshire Pudding with Seasonal Vegetables (2,4,7)	Fresh Fruit / Biscuit
WEDNESDAY	Pasta Bolognese House Salad (2)	Fresh Fruit / Chocolate Muffin
THURSDAY	Breaded Chicken Strips, Chips with Baked Beans and Peas (2,4,5)	Fresh Fruit / Ice cream (7)
FRIDAY	Packed lunch: Sandwich (Ham, Cheese or Tuna) Crisps	Biscuits

**Ham or Cheese Baguettes daily on pre-order (2,7)*

MENU

WEEK 3	MAINS	DESSERT
MONDAY	Chicken & Leek Pie, boiled potatoes and vegetables	Fresh Fruit / Eton mess (7)
TUESDAY	Roasted Chicken with Roast potatoes, Cauliflower Cheese, Gravy and Seasonal Vegetables (7)	Fresh Fruit / Oat biscuit
WEDNESDAY	Chicken Curry with Rice and Naan Bread (2,9)	Fresh Fruit / Banana Muffin (7)
THURSDAY	Battered Fish Fingers with Chips, Baked Beans and Peas (2,5)	Fresh Fruit Marble Cake (7)
FRIDAY	Packed lunch: Sandwich (Ham, Cheese or Tuna) Crisps	TREAT FRIDAY Marble Cake (2,4)

**Ham or Cheese Baguette daily on pre-order (2,4,7)*

The background of the entire page is a collage of kiwi slices. The kiwi is cut into wedges, showing the green flesh, black seeds, and brown skin. The slices are arranged in a way that they overlap, creating a textured, organic pattern. The colors are vibrant, with the green of the kiwi flesh and the dark brown of the seeds and skin.

ALLERGENS

1= Celery

2 = Cereals

3 = Crustaceans

4 = Eggs

5 = Fish

6 = Lupin

7 =Dairy

8 =Mollusks

9= Mustard

10 = Nuts

11 = Peanuts

12 = Sesame Seeds

13 = Soya

14 = Sulphur Dioxide.