St Lukes Catholic Academy Menu – Spring/Summer 2024 – Week 1

All of our meat is Farm Assured and is locally sourced. Our fish is Marine Stewardship Council approved.

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Pepperoni Pizza served with Pasta Salad & Coleslaw	All Day Breakfast served with Bread & Butter	Roast Chicken with Sage & Onion Stuffing served with Roast Potatoes, Seasonal Vegetables & Gravy	Homemade Pork Meatballs served with Savoury Vegetable Rice & Sweetcorn	MSC Battered Cod served with Oven Chips & Garden Peas
Option 2	Cheese & Tomato Pizza served with Pasta Salad & Coleslaw	All Day Veggie Breakfast served with Bread & Butter	Wholemeal Cheese & Roasted Vegetable Quiche served with Roast Potatoes and Seasonal Vegetables	Vegetable & Bean Jollof Rice served with Sweetcorn	Homemade Chickpea Falafel served with Oven Chips & Garden Peas
Dessert	Freshly Cut Fruit or Organic Fruit Yoghurt or Homemade White Chocolate Cookie	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Iced Vanilla Sponge	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Ice Cream

Week commencing - 15th April, 6th May, 3rd June, 24th June, 15th July, 9th September, 30th September, 21st October

A lot of the dishes can be adjusted to meet specific dietary requirements. Please contact the School for more information



Available Daily filling Jacket Potato with filling

Wholemeal bread Choice of salads

Water

This QR code can be read by any barcode scanner app on your smart phone to access the allergen and nutritional data.

ASHLYNS High Laver Hall, Ongar, Essex, CM5 0DU Tel: 01277 890411/821 Fax: 0871 431 0608 E-mail: info@ashlyns.co.uk www.ashlyns.co.uk

St Lukes Catholic Academy Menu – Spring/Summer 2024 – Week 2

	All of our meat is Farm Assured and is locally sourced. Our fish is Marine Stewardship Council approved.						
	Monday	Tuesday	Wednesday	Thursday	Friday		
Option 1	Macaroni Cheese Served with Homemade Garlic Bread Mixed Salad	Chicken Wrap served with Wholemeal Rice & Roasted Summer Vegetables	Barbecue Chicken served with Roasted Vegetable Couscous & Sliced Carrots	Ashlyns Hamburger in a Bun served with Seasoned Potato Wedges & Baked Beans	MSC Fish Fingers served with Oven Chips & Garden peas		
Option 2	Cheddar Cheese & Potato Whirl served with Homemade Herby Garlic Bread & Mixed Salad	Vegetable & Lentil Loaf served with Roasted Summer Vegetables	Barbecue Boston Beans served with Roasted Vegetable Couscous & Sliced Carrots	Meat Free Burger in a Bun served with Seasoned Potato Wedges & Baked Beans	Salmon & Sweet Potato Puff served with Oven Chips & Garden Peas		
Dessert	Freshly Cut Fruit or Organic Fruit Yoghurt or Chocolate Orange Cookie	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Fruit Jelly	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Iced Fairy Cakes		

Week commencing - 22nd April, 13th May, 10th June, 1st July, 22nd July, 16th September, 7th October,

A lot of the dishes can be adjusted to meet specific dietary requirements. Please contact the School for more information



Available Daily Jacket Potato with filling

Wholemeal bread Choice of salads

Water

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St Lukes Catholic Academy Menu – Spring/Summer 2024 – Week 3

All of our meat is Farm Assured and is locally sourced. Our fish is Marine Stewardship Council approved.

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Chinese Chicken served with Wholemeal Rice & Broccoli	Beef Bolognaise Pasta Bake served with Homemade Garlic Bread & Sliced Carrots	BBQ Pulled Pork served with Tortilla Wrap Mixed Salad & New Potatoes	Homemade Sausage Roll served with Herby Diced Potatoes & Baked Beans	MSC Fish Fingers served with Oven Chips & Garden Peas
Option 2	Vegetable & Haricot Bean Stir Fry served with Wholemeal Rice	Tomato & Red Lentil Pasta Bake served with Homemade Garlic Bread & Sliced Carrots	Chilli Bean, Chickpea & Vegetable Wrap served Mixed Salad & New Potatoes	Homemade Quorn Sausage Roll served with Herby Diced Potatoes & Baked Beans	Cheddar Cheese & Vegetable Stack Wrap served with Oven Chips & Garden Peas
Dessert	Freshly Cut Fruit or Organic Fruit Yoghurt or Shortbread Biscuit	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Chocolate Krispies	Freshly Cut Fruit or Organic Fruit Yoghurt	Freshly Cut Fruit or Organic Fruit Yoghurt or Chocolate Cake

Week commencing - 29th April, 20th May, 17th June, 8th July, 2nd September, 23rd September, 14th October

A lot of the dishes can be adjusted to meet specific dietary requirements. Please contact the School for more information



Available Daily Jacket Potato with filling

Wholemeal bread Choice of salads

Water

This QR code can be read by any barcode scanner app on your smart phone to access the allergen and nutritional data.

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