



FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 3rd September 2018 - Friday 7th September 2018

Monday 1st October 2018 - Friday 5th October 2018



	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served With Seeds & Crispy Croutons				
Main	Tagliatelle With Roast Tomato Or Cheese Sauce (G) (D)	Grilled Chicken Fillet With Tangy Bbq Sauce (C)	Traditional Homemade Lasagne With Garlic Flatbread (G) (D)	Pork & Rosemary Burger On An Open Brioche Bun With Tomato Salsa (G)	Crispy Battered Haddock With Homemade Chunky Tartare Sauce (F) (M) (D)
Vegetarian Option	Mushroom Frittata (E)	Vegetable Fritters With Mint Yoghurt (E) (D)	Spicy Bean Burger In A Brioche Bun (G)	Smokey Chilli & Mushroom Bruschetta (G)	Roasted Pepper Stuffed With Cous Cous (G)
Side	Baton Carrots & Lemon Broccoli	Minted Peas & Stir Fry Veg	Buttered Carrots With Chives & Lemon Corn (D)	Minted Peas & Roast Squash	Pan Fried Courgettes & Baked Beans
Starch	Herbed Diced Potato	Braised Coriander Rice	Roasted Baby Potatoes	Spicy Wedges	Ultimate Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Iced Sponge (E) (G)	Banana Muffins (E) (F)	Lemon Drizzle Cake (E) (G)	Chocolate Brownies (G) (D) (E)	Melon & Berries
Fruit	A Selection Of Cut Fruits Available Everyday				

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

Jane Beech

Jane Beech, Chef Manager - Fosse Bank School

Menu Allergen Notations

Egg (E) Celery (C) Fish (F) Mustard (M)
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 10th September 2018 - Friday 14th September 2018

Monday 8th October 2018 - Friday 12th October 2018



	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served With Seeds & Crispy Croutons				
Main	Homemade Spinach & Ricotta Quiche (G)(D)(E)	Braised Beef & Field Mushroom Pie With Flaky Pastry (G)(E)	Chargrilled Chicken With Tomato & Basil Sauce	Bacon Chop With Parsley Sauce (G)(D)	Fishfinger Wrap With Homemade Chunky Tartare Sauce (F)(M)(D)
Vegetarian Option	Focaccia Pizzas With Various Toppings (G)(D)	Quinoa Burger On An Open Beetroot Bun (G)	King Edward & Sweet Potato Jackets Served With Ratatouille & Mozzarella (D)	Baked Gnocchi With Wilted Spinach & Glazed Parmesan (G)(D)	Courgette & Sweetcorn Fritters (E)
Side	Buttered Carrots With Chives & Lemon Corn (D)	Baked Leeks & Honey Glazed Parsnips (D)	Herbed Corn & Sautéed Savoy Cabbage	Pan Fried Courgettes & Steamed Broccoli	Thyme Peas & Baked Beans
Starch	Roasted Baby Potatoes	Creamy Mash (D)	Lemon Fusilli Pasta (G)	Minted New Potatoes	Ultimate Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Carrot & Cinnamon Cake (G)(E)	Oatey Apple Crumble With Custard (G)(D)	Lemon & Raspberry Posset (D)	Banana Banoffee Muffin Cake (F)(D)	Homemade Trifle (D)
Fruit	A Selection Of Cut Fruits Available Everyday				

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FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 17th September 2018 - Friday 21st September 2018

Monday 15th October 2018 - Friday 19th October 2018



	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served With Seeds & Crispy Croutons				
Main	Homemade Four Cheese Quiche (G)(D)(E)	Traditional Shepherds Pie With Thyme Gravy (D)	Roast Chicken With Sage Stuffing (G)	North African Meatballs With Spicy Tomato Sauce	Haddock & Spring Onion Fishcakes With Spicy Tomato Salsa (F)(M)
Vegetarian Option	Cream & Mushroom Stroganoff (D)	Piri Piri Vegetable Kebabs With Mint Yoghurt (D)	Portobello Mushroom With Puttanesca & Herb Oil	Lentil, Feta & Mediterranean Bake With Panko Crumbs Served With A 4 Cheese Sauce (G)(D)	Onion Bhaji With Mint Yoghurt (G)(D)
Side	Lemon Carrots & Green Beans	Braised Red Cabbage & Herbed Corn	Panache Of Root Vegetables & Herbed Carrots	Buttered Corn & Sautéed Courgettes (D)	Minted Peas & Stir Fry Veg
Starch	Spicy Wedges & Red Pepper Frittata (E)(M)	Creamy Mash (D)	Crispy Roast Potatoes	Herbed Tagliatelle (G)	Ultimate Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Ginger Sponge Cake With Vanilla Sauce (G)(E)(D)	Strawberry Fool (D)	Pineapple Upside Down Cake & Crème Fraiche (G)(E)(D)	Passion Fruit & Mandarin Cheesecake (G)(D)	Orange Cake With Honeyed Cream (G)(E)(D)
Fruit	A Selection Of Cut Fruits Available Everyday				

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FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 24th September 2018 - Friday 28th September 2018



	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served With Seeds & Crispy Croutons				
Main	Penne Pasta With Tomato & Basil Sauce (G)	Chicken Badam Pasanda With Indian Breads (G) (M)	Glazed Pork With Roasted Thyme Gravy	Oven Baked Chicken Breast, Served With Mushroom & Tarragon Sauce (G)	Crispy Battered Cod With Homemade Chunky Tartare Sauce (F) (M) (D)
Vegetarian Option	Penne Pasta With Cheese Sauce (G) (D)	Grilled Vegetable & Haloumi Stack With Gremolata Dressing (D)	Falafel Burger On An Open Brioche Bun With Harissa Yoghurt (G) (D)	Goats Cheese Tart (G) (D) (E)	Homemade Vegetable Strudel Made With Creamy Leeks & Spring Vegetables (G) (D) (E)
Side	Roast Root Veg & Lemon Herbed Carrots	Baked Leeks & Panache Of Vegetables (D)	Braised Red Cabbage & Herbed Corn	Spiced Broccoli & Buttered Courgettes (D)	Minted Peas & Vichy Carrots
Starch	Roasted Vegetable Frittata (E)	Braised Coriander Rice	Roasted Baby Potatoes	Spring Onion & Parsley Mash (D)	Ultimate Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Toffee & Apple Pudding With Toffee Sauce (G) (D) (E)	Lemon Drizzle Cake With Berry Compot (G) (D) (E)	Classic Eton Mess (D) (E)	Oatey Apple Crumble With Custard (G) (D)	Black Forest Chocolate Brownies (G) (D) (E)
Fruit	A Selection Of Cut Fruits Available Everyday				

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Menu Allergen Notations

Egg (E) Celery (C) Fish (F) Mustard (M)
Gluten (G) Dairy (D) Sesame (S) Soya (SO)