

FOSSIE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 1 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
Our Daily Homemade Soup Served with Seeds & Crispy Croutons					
Soup					
Main	Pasta with Roasted Tomato and Basil Sauce G. D. SD. C	Southern Fried Chicken in Breadcrumbs G. C.	Tagliatelle Bolognese G. SD.C.	Roast Loim of Pork with Stuffing and Rosemary Gravy G. C.	Chunky Fish Burgers with Tartare Sauce G. F. M.
Vegetarian Option	Roasted Vegetable Frittata M. E.	Portobello Mushroom Bruschetta with Herb Oil G.	Homemade Chickpea Curry with Basmati Rice M.C.	Vegetable Spring Rolls G. M.	Gnocchi with Creamy Spinach Sauce M. C.
Side	Buttered Carrots Garden Peas	Broccoli and Sweetcorn	Roasted Butternut Squash Seasoned Peas	Braised Cabbage Baton Carrots	Baked Beans
Starch	Homemade Garlic Flatbread M. G.	Buttered Baby Potatoes M.	Garlic and Herb Slice M.G.	Crispy Roast Potatoes	French Fries
A Selection of Homemade Salads Available Everyday					
Salads					
Homemade Dessert	Caramel Sponge and Fudge Sauce E. M.	Lemon Drizzle and Crème Fraiche E. M.	Homemade Chocolate Mousse with fresh Raspberries M. So	Homemade Shortbread G. M.	Pancakes with Honey E. M. G
Fruit	A Selection of cut Fruits available every day				

Chef Manager Dave Beesh