



FOSSE BANK – LUNCH MENU

By The Pollen Partnership Week 3 of 4



G Cereals Including Gluten & Wheat • **CR** Crustaceans • **SO** Soya • **MU** Mustard • **S** Sesame Seeds • **L** Lupin
SD Sulphur Dioxide • **M** Milk • **F** Fish • **E** Eggs • **P** Peanuts • **MO** Molluscs • **C** Celeriac/Celery • **N** Nuts

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	<i>Our Daily Homemade Soup Served With Seeds & Crispy Croutons</i>				
Main	<i>Really Cheesy Pasta Bake (G/M/C/SD)</i>	<i>Traditional Homemade Lasagne (M/G/C)</i>	<i>Cream Chicken Pie with Golden Pastry (G/M/C)</i>	<i>Sausage Meat Plait With Flaky Pastry & Rosemary Gravy (M/G/E/C)</i>	<i>Crispy Fish Goujons With Homemade Tartare Sauce (F/M/G)</i>
Vegetarian	<i>Roasted Vegetable Quiche (M / G / E)</i>	<i>Veggie Burger in a Brioche Bun with Homemade Coleslaw (G/M/C)</i>	<i>Creamy Mushrooms with Thyme on Toasted Bread (G/M/C)</i>	<i>Homemade Vegetable Sausage Rolls (G/SO/M)</i>	<i>Mushroom and Leek Risotto with Rocket (G/M/C)</i>
Side	<i>Sliced Carrots Lemon Corn</i>	<i>Broccoli and Sweetcorn</i>	<i>Minted Peas with Roasted Butternut Squash</i>	<i>Braised Cabbage Baton Carrots</i>	<i>Baked Beans</i>
Starch	<i>Homemade Garlic Flatbread (M/G)</i>	<i>Garlic and Herb Slice (M/G)</i>	<i>Crispy Roast Potatoes</i>	<i>Minted Baby Potatoes</i>	<i>French Fries</i>
Salads	<i>A Selection of Homemade Salads Available Every Day</i>				
Homemade Dessert	<i>Iced Sponge with Sprinkles (E/M)</i>	<i>Banana Banoffee Cake (E/M)</i>	<i>Fresh Strawberry Mousse (M)</i>	<i>Homemade Shortbread (G/M)</i>	<i>Chocolate Chip Cookies (G/M/SO)</i>
Fruit	<i>A Selection of Cut Fruits Available Every day</i>				

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