

FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 4 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
Our Daily Homemade Soup Served with Seeds & Crispy Croutons					
Soup					
Main	Pasta with Roasted Tomato or Cheese Sauce G. M. SD. C.	Buttered Chicken Tikka Masala with Indian Bread M. MU. C.	Traditional Shepherd's Pie with Thyme Gravy M. C.	Cumberland Sausages with Homemade Onion Gravy G. C.	Fillet of Fish Burger in a Brioche Bun G. M. F.
Vegetarian Option	Homemade Mushroom Frittata C. M.	Stir Fried Vegetable Noodles G.	Vegetable Spring Rolls with Sweet Chilli Sauce G. C. SO.	Homemade Nachos with Guacamole and Sour Cream G. M.	Homemade Mushroom and Spinach Quiche G. E. M.
Side	Baton Carrots Lemon Corn	Lemon Broccoli and Roasted Squash	Baton Carrots and Garden Peas	Sweetcorn and Braised Cabbage	Baked Beans
Starch	Garlic Bread G. M.	Braised Coriander Rice	Spring Onion and Parsley Mash M.	Minted Baby Potatoes	French Fries
Salads	A Selection of Homemade Salads Available Everyday				
Homemade Dessert	Homemade Toffee Sponge with Caramel Custard E. M.	Oaty Apple Crumble with Crème Fraiche G. M.	Lemon Drizzle Cake E. M.	Chocolate Tiffin M. G. SO.	Pancakes with Honey Drizzle G. M.
Fruit	A Selection of cut Fruits available every day				

Chef Manager Tara Beale