

FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 1 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served with Seeds & Crispy Croutons				
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 Loins of Pork with Stuffing and Rosemary Gravy G. C.	Jumbo Fish Fingers with Tartare Sauce G. F. M.
Vegetarian Option	Roasted Vegetable Frittata M. E.	Portobello Mushroom on Toasted Bread with Rocket G. M.	Homemade Sweet Potato Saag with Basmati Rice M. C.	Vegetable Samosas G. M. E.	Gnocchi with Creamy Mushroom 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
Salads	A Selection of Homemade Salads Available Everyday				
Homemade Dessert	Chocolate Sponge and Fudge Sauce E. M. SO.	Orange Drizzle Cake E. M.	Homemade Chocolate Mousse with fresh Raspberries M. SO.	Homemade Shortbread G. M.	Mini Doughnuts with Homemade Chocolate Sauce G. M. SO.
Fruit	A Selection of cut Fruits available every day				

Chef Manager *Jane Beesh*