

# FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 3 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Our Daily Homemade Soup Served with Seeds & Crispy Croutons				
Main	Really Cheesy Pasta Bake G. M. C. SD.	Creamy Chicken Pie with Golden Pastry G. M. C.	Traditional Homemade Lasagne M. G. C.	Sausage Meat Plait with Flaky Pastry and Rosemary Gravy M. G. E. C.	Crispy Fish Goujons with Homemade Tartare Sauce F. M. G.
Vegetarian Option	Roasted Vegetable Quiche M. G. E.	Creamy Mushrooms Tagliatelle G. M. C.	Veggie Burger in a Brioche Bun with Homemade Coleslaw G. M. C.	Roasted Vegetables and Halloumi Flatbreads G. M.	Creamy Vegetable Risotto with Rocket G. M. C.
Side	Sliced Carrots Lemon Corn	Minted Peas with Roasted Butternut Squash	Broccoli and Sweetcorn	Braised Cabbage Baton Carrots	Baked Beans
Starch	Homemade Garlic Flatbread M. G.	Crispy Roast Potatoes	Garlic and Herb Slice M. G.	Minted Baby Potatoes	French Fries
Salads	A Selection of Homemade Salads Available Everyday				
Homemade Dessert	Iced Sponge with Sprinkles E. M.	Chocolate Flapjack SO. M. G.	Strawberry Cheesecake G. M.	Orange Drizzle Sponge E. M.	Chocolate Chip Cookies G. M. SO.
Fruit	A Selection of cut Fruits available every day				
<b>Chef Manager</b> <i>Jane Beesh</i>					