

FOSSE 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.	Honey Glazed Gammon	Jumbo Fish Fingers with Tartare Sauce G. F. M.
	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.
Vegetarian Option					
Side	Buttered Carrots Garden Peas	Broccoli and Sweetcorn	Roasted Butternut Squash Seasoned Peas	Braised Cabbage Baton Carrots	Baked Beans
	Homemade Garlic Flatbread M. G.	Herby Diced Potatoes	Garlic and Herb Slice M.G.	Crispy Roast Potatoes	French Fries
Starch					
A Selection of Homemade Salads Available Everyday					
Salads					
Homemade Dessert	Caramel Sponge and Fudge Sauce E. M. SO.	Flapjack G. M.	Homemade Chocolate Mousse with fresh Raspberries M. SO.	Homemade Shortbread G. M.	Mini Doughnuts with Homemade Chocolate Sauce G. M. SO.
	A Selection of cut Fruits available every day				
Fruit					

Chef Manager *Tare Beack*