

FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 1 of 4	Monday	Tuesday	Wednesday	Thursday	Christmas Lunch
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 Goujons G. C.	Tagliatelle Bolognaise G. SD. C.	Bun Burgers G.	Traditional Turkey with Sage Stuffing and Thyme Gravy G. C. M.
Vegetarian Option	Roasted Vegetable Frittata M. E.	Spinach and Roasted Butternut Squash Tagliatelle G. M. C.	Homemade Chickpea Curry with Basmati Rice M. C.	Vegetable Moussaka G. M. C.	Creamy Portobello Mushrooms in a Pastry Cup M. C. G.
Side	Buttered Carrots Garden Peas	Broccoli and Sweetcorn	Roasted Butternut Squash Seasoned Peas	Baked Beans Cucumber Sticks	Roast Potatoes and Seasonal Vegetables
Starch	Homemade Garlic Flatbread M. G.	Buttered Baby Potatoes M.	Garlic and Herb Slice M.G.	French Fries	
Salads	A Selection of Homemade Salads Available Everyday				
Homemade Dessert	Caramel Sponge and Fudge Sauce E. M. SO.	Homemade Shortbread G. M.	Homemade Chocolate Mousse with fresh Raspberries M. SO.	Vanilla Sponge and Custard E. M.	Mince Pies and Selection of Desserts, Jelly and Fruit G. M. SO.
Fruit	A Selection of cut Fruits available every day				

Chef Manager *Jane Beesh*