

FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 2 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
Our Daily Homemade Soup Served with Seeds & Crispy Croutons					
Soup					
Main	Oven Baked Margarita Pizza G. M. SD	Braised Beef Pie with Flaky Pastry G. M. C.	Baked Chicken with Fresh Tomato and Basil Sauce C. SD.	Honey Glazed Gammon M. G.	Crispy Fish Goujons with homemade Tartar Sauce F. M. G.
Vegetarian Option	Homemade Vegetable Frittata M. E.	Vegetable Chilli with Basmati Rice SD. C.	Mushroom and Thyme Tagliatelle G. M.	Falafel Burger with Raita M. G.	Vegetable Spring Rolls G. C.
Side	Buttered Carrots Garden Peas	Herbed Broccoli and Sweetcorn	Roasted Butternut Squash Seasoned Peas	Buttered Savoy Cabbage Baton Carrots	Baked Beans and Crudites
Starch	Savoury Rice	Creamy Mash M.	Penne Pasta G.	Roast Potatoes	French Fries
A Selection of Homemade Salads Available Everyday					
Salads					
Homemade Dessert	Ginger Sponge with Cream Frosting E. M.	Lemon Flapjacks G. M.	Chocolate Chip Cookies G. M.	Eton Mess M. SD.	Homemade Chocolate Brownies M. E. SO.
A Selection of cut Fruits available every day					
Fruit					

Chef Manager *Tare Beesh*