

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. | Fish Finger Wrap F. M. G. |
| Vegetarian Option | Roasted Vegetable Quiche M. G. F. | Portobello Mushroom Bruschetta G. M. C. | Spicy 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 Crudites |
| 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 | Homemade Lemon Sponge with Vanilla Custard E. M. | Fruit Flapjack M. G. | Homemade Fresh Strawberry Mousse M. | Chocolate Tiffin G. M. SO. | Cookies G. M. SO. |
| Fruit | A Selection of cut Fruits available every day | | | | |

Chef Manager *Tare Beech*