

# FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 4 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b>	Our Daily Homemade Soup Served with Seeds & Crispy Croutons				
<b>Main</b>	Pasta with Roasted Tomato and Basil Sauce G. D. SD. C	Homemade Southern-Fried Chicken Goujons G. C.	Tagliatelle Bolognaise G. SD. C.	Cumberland Sausage and Onion Gravy C. G. M.	Fillet of Fish Burger F. M. G.
<b>Vegetarian Option</b>	Roasted Vegetable Frittata M. E.	Mexican Vegetable Penne G. M. SD.	Homemade Sweet Potato Saag with Basmati Rice M. C.	Vegetable Samosas G. M. E.	Gnocchi with Creamy Mushroom Sauce M. C.
<b>Side</b>	Buttered Carrots Garden Peas	Broccoli and Sweetcorn	Roasted Butternut Squash Seasoned Peas	Braised Cabbage Baton Carrots	Baked Beans Crudites
<b>Starch</b>	Homemade Garlic Flatbread M. G.	Herby Diced Potatoes	Garlic and Herb Slice M.G.	Minted Baby Potatoes M.	French Fries
<b>Salads</b>	A Selection of Homemade Salads Available Everyday				
<b>Homemade Dessert</b>	Caramel Sponge and Fudge Sauce E. M.	Homemade Trifle E. M.	Homemade Apple and Blackberry Crumble with Vanilla Custard M.	Homemade Shortbread G. M.	Mini Doughnuts with Homemade Hot Chocolate Sauce G. M. SO.
<b>Fruit</b>	A Selection of cut Fruits available every day				
<b>Chef Manager</b> <i>Jane Beech</i>					