

# FOSSE BANK SCHOOL - LUNCH MENU

By The Pollen Partnership



Week 1 of 4	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Our Daily Homemade Soup Served with Seeds &amp; Crispy Croutons</b>					
Soup					
Main	Pasta with Roasted Tomato or Cheese Sauce G. M. SD. C.	Buttered Chicken Tikka Masala with Indian Bread M. MU. C.	Traditional Shepherd's Pie with Thyme Gravy M. C.	Cumberland Sausages with Homemade Onion Gravy G. C.	Battered Jumbo Fish Fingers G. M. F.
Vegetarian Option	Homemade Mushroom Frittata C. M.	Homemade Vegetable Croquettes with Minted Crème Fraiche G. M.	Vegetable Spring Rolls with Sweet Chili Sauce G. C. SO.	Homemade Nachos with Guacamole and Sour Cream G. M.	Spicy Bean Burger G. E. M.
Side	Baton Carrots Lemon Corn	Lemon Broccoli and Roasted Squash	Baton Carrots and Garden Peas	Sweetcorn and Braised Cabbage	Baked Beans and Crudites
Starch	Garlic Bread G. M.	Braised Coriander Rice	Spring Onion and Parsley Mash M.	Minted Baby Potatoes	French Fries
<b>A Selection of Homemade Salads Available Everyday</b>					
Salads					
Homemade Dessert	Homemade Lemon Drizzle Sponge E. M.	Oaty Apple Crumble with Vanilla Custard M.	Homemade Shortbread G. M.	Homemade Chocolate Cheesecake M. G. SO.	Pancakes with Honey Drizzle G. M.
Fruit	<b>A Selection of cut Fruits available every day</b>				
<b>Chef Manager <i>Tare Beach</i></b>					