

Lunch Menu - Week 1

Gluten incl Wheat - Crustaceans - Soya - Mustard - Sesame Seeds - Lupin - Sulphides - Milk - Fish - Eggs - Peanuts - Molluscs - Nuts - Celery

	Monday	Tuesday	Wednesday	Thursday	Friday
Main 1	Fusilli with Roasted Tomato and Basil or Cheddar Cheese Sauce	Homemade Chicken Tikka Masala with Indian Breads	Traditional Shepherds Pie with Thyme Gravy	Cumberland Sausages with Homemade Onion Gravy	Battered Jumbo Fish Fingers
	<i>gluten/milk/celery</i>	<i>gluten/milk/celery</i>	<i>milk/celery</i>	<i>gluten/celery</i>	<i>fish/gluten/milk</i>
Vegetarian	Homemade Mushroom and Herb Frittata	Homemade Veggie Croquettes with Minted Creme Fraiche	Veggie Spring Rolls with Sweet Chilli Sauce and Noodle Salad	Nachos with Guacamole, and Roasted Sweet Tomatoes	Spicy Bean Burger in a Brioche Roll with Lemon Mayo
	<i>eggs/milk</i>	<i>gluten/egg/milk</i>	<i>gluten/celery/soya</i>	<i>gluten/milk</i>	<i>gluten/egg/milk/mustard</i>
Sides	Baton Carrots and Lemon Sweetcorn	Roasted Butternut Squash and Broccoli	Buttered Garden Peas and Carrots	Braised Savoy Cabbage and Sweetcorn	Baked Beans and Crudites
			<i>milk</i>		
Starch	Homemade Garlic Bread	Braised Coriander Rice	Spring Onion and Parsley Mash	Minted Crushed Baby Potatoes	French Fries
	<i>gluten/milk</i>		<i>milk</i>	<i>milk</i>	
Dessert	Homemade Lemon Drizzle Sponge	Traditional Apple Crumble with Vanilla Custard	Homemade Buttered Shortbread	Double Chocolate Cheesecake	Pancakes with Honey Drizzle
	<i>egg/milk</i>	<i>milk</i>	<i>gluten/milk</i>	<i>gluten/milk/soya</i>	<i>gluten/egg/milk</i>



Chef Manager - Jane Beech
Fosse Bank



Making Children Happy and Healthy