

Lunch Menu - Week 2

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

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Really Cheesy Pasta Bake	Braised Beef Pie with a Flaky Pastry	Baked Chicken with Fresh Tomato and Basil Sauce	Honey Roast Loin of Pork with Apple Sauce	Crispy Fish Goujons with Fresh Lemon Wedges
	<i>gluten/milk/celery</i>	<i>gluten/milk/celery</i>	<i>celery</i>	<i>celery</i>	<i>fish/gluten/milk</i>
Vegetarian	Caramelised Red Onion Quiche	Chunk Vegetable Chilli with Basmati Rice	Falafel Burger with Raita	Mushroom and Thyme Tagliatelle	Homemade Onion Bhajjis and Coriander Dip
	<i>gluten/egg/milk</i>	<i>celery</i>	<i>milk/gluten</i>	<i>gluten/milk</i>	<i>milk/gluten</i>
Sides	Baton Carrots and Garden Peas	Herbed Broccoli and Sweetcorn	Roasted Butternut Squash and Seasoned Peas	Buttered Savoy Cabbage and Bato Carrots	Baked Beans and Crudites
Starch	Garlic Homemade Flat Bread	Creamy Mashed Potato	Tagliatelle	Crispy Roast Potatoes	French Fries
	<i>gluten/milk</i>	<i>milk</i>	<i>gluten</i>	<i>gluten</i>	
Dessert	Ginger Sponge with Creamed Frosting	Lemon Flapjacks	Chocolate Chip Cookies	Eton Mess with Fresh Berries	Homemade Chocolate Brownies with Fruit Coulis
	<i>eggs/milk</i>	<i>gluten/milk</i>	<i>gluten/milk</i>	<i>milk/egg</i>	<i>milk/egg/soya</i>



Chef Manager - Jane Beech
Fosse Bank



Making Children Happy and Healthy