

## Lunch Menu - Week 3

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

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main</b>	Penne Pasta with Roasted Tomato and Basil Sauce	Creamy Chicken and Leek Pie with Golden Pastry	Traditional Homemade Lasagne	Cumberland Sausage with Onion Gravy	Jumbo Fish Finger Wrap
	<i>gluten/celery</i>	<i>gluten/milk/celery</i>	<i>gluten/milk/celery</i>	<i>gluten/celery</i>	<i>fish/gluten/milk</i>
<b>Vegetarian</b>	Savoury Cheese and Spinach Omelettes	Portobello Mushroom Bruschetta	Avocado and Roasted Chickpea Salad with Lemon Oil	Roasted Vegetables and Halloumi Flatbread	Veg and Mexican Bean Burritos
	<i>milk/eggs/celery</i>	<i>gluten/milk/celery</i>		<i>gluten/milk</i>	<i>gluten</i>
<b>Sides</b>	Sliced Carrots and Seasoned Sweetcorn	Minted Peas and Roasted Butternut Squash	Herbed Broccoli, Buttered Corn	Braised Savoy Cabbage and Baton Carrots	Baked Beans, Crudites
			<i>milk</i>		
<b>Starch</b>	Homemade Garlic Bread	Crispy Roast Potatoes	Garlic Dough Balls	Crushed Minted Baby Potatoes	French Fries
	<i>gluten/milk</i>		<i>gluten/milk</i>	<i>milk</i>	
<b>Dessert</b>	Lemon and Blueberry Sponge with Vanilla Custard	Fruit Flapjack	Chocolate Tiffin	Homemade Fresh Strawberry Mousse	Pineapple Upside Down Cake
	<i>milk/eggs</i>	<i>gluten/milk</i>	<i>gluten/milk/soya</i>	<i>milk</i>	<i>milk/eggs</i>



Chef Manager - Jane Beech  
Fosse Bank



*Making Children Happy and Healthy*