

Lunch Menu - Week 4

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

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Homemade Margarita Pizza	Homemade Hunters Chicken	Tagliatelle Bolognese	Homemade Sausage Meat Plait with Rosemary Gray	Filet-of-Fish Burger with Iceberg and Lemon Mayo
	<i>gluten/celery/milk</i>	<i>milk/celery/soya</i>	<i>gluten/celery</i>	<i>gluten/milk/eggs/celery</i>	<i>fish/egg/milk/gluten/mustard</i>
Vegetarian	Roasted Vegetable Frittata	Mexican Vegetable Penne	Homemade Sweet Potato Saag with Basmati Rice	Vegetable Samosas with Sweet Chilli Sauce	Pan Fried Vegetable Chow Mein
	<i>milk/eggs</i>	<i>gluten/celery</i>	<i>milk/celery</i>	<i>gluten/egg/milk</i>	<i>gluten</i>
Sides	Baton Carrots and Cucumber Sticks	Fresh Broccoli and Sweetcorn	Roasted Butternut Squash and Seasoned Garden Peas	Braised Savoy Cabbage and Baton Carrots	Baked Beans and Pan Fried Courgettes
Starch	Pilaf Rice with Lime and Coriander	Herby Diced Potatoes	Garlic and Herb Slice	Creamy Mashed Potato with Spring Onion	Chunky Chips
			<i>gluten/milk</i>	<i>milk</i>	
Dessert	Homemade Trifle	Homemade Apple and Blackberry Crumble with Custard	Homemade Caramel Sponge with Fudge Sauce	Homemade Vanilla Shortbread	Chocolate Chip Cookies
	<i>milk/eggs</i>	<i>milk</i>	<i>milk/eggs</i>	<i>gluten/milk</i>	<i>gluten/milk/soya</i>



Chef Manager - Jane Beech
Fosse Bank



Making Children Happy and Healthy