

## 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
<b>Main</b>	Vegetarian Bolognese with Pasta	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/celery</i>	<i>gluten/milk/celery</i>	<i>celery</i>	<i>celery</i>	<i>fish/gluten/milk</i>
<b>Vegetarian</b>	Chickpea and Coriander Burgers with Raita	Butternut Squash and Sage Risotto	Vegetable Samosas	Mushroom and Thyme Tagliatelle	Vegetable Loaded Baked Stuffed Peppers
	<i>egg/milk</i>	<i>celery/milk</i>	<i>celery/milk/gluten</i>	<i>gluten/milk</i>	<i>milk</i>
<b>Sides</b>	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
<b>Starch</b>	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>	
<b>Dessert</b>	Jam and Coconut Sponge	Lemon Flapjacks	Chocolate Chip Cookies	Eton Mess with Fresh Berries	Homemade Chocolate Brownies with Fruit Coulis
	<i>eggs/sulphides</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*