

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 Gravy	Fillet of Fish Burger with Lemon Mayonnaise
	<i>gluten/celery/milk</i>	<i>milk/celery/soya</i>	<i>gluten/celery</i>	<i>celery/gluten/milk</i>	<i>fish/egg/gluten/milk/mustard</i>
Vegetarian	Mexican Penne Pasta	Spanish Tortilla	Homemade Sweet Potato Saag with Basmati Rice	Vegetable Samosas with Sweet Chilli Sauce	Pan Fried Vegetable Chow Mien
	<i>Celery/gluten</i>	<i>eggs/milk</i>	<i>milk/celery</i>	<i>gluten/milk</i>	<i>gluten</i>
Sides	Baton Carrots and Cucumber Sticks	Herbed Broccoli and Sweetcorn	Roasted Butternut Squash and Seasoned Peas	Buttered Savoy Cabbage and Baton Carrots	Baked Beans and Crudites
Starch	Pilaf Rice with Lime and Coriander	Herby Diced Potatoes	Garlic Bread	Creamy Mashed Potato with Spring Onion	French Fries
				<i>milk</i>	
Dessert	Homemade Trifle	Flapjacks	Homemade Caramel Sponge with Fudge Sauce	Homemade Vanilla Shortbread	Chocolate Chip Cookies
	<i>eggs/milk</i>	<i>gluten</i>	<i>milk/eggs</i>	<i>milk/gluten</i>	<i>gluten/milk/soya</i>

Chef Manager - Jane Beech
Fosse Bank



Making Children Happy and Healthy