WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 16 TH – SUNDAY 22 ND APRIL 2018									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
	ALL BUTTER CROISSANTS WITH PRESERVES, HONEY	POACHED EGGS, HASH BROWNS, BAKED BEANS FRIED BREAD, PLUM TOMATOES	GRILLED BACON, BAKED BEANS, HASH BROWN, BUTTERED MUSHROOMS	CONTINENTAL STYLE BREAKFAST, CRUSTY BREAD, CHEESES, MEATS AND FRESH TOMATO	GRILLED SAUSAGE, BAKED BEANS, HASH-BROWN, GRILLED TOMATO	WARM BELGIAN WAFFLES SERVED WITH SYRUP			
	JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JUICES, FRUIT, TOAST AND PRESERVES, CEREALS			
STAFF INSET DAY SEARED FRESH CHICKEN STRIPS, SMOKED BACON IN A STICKY HONEY AND WHOLEGRAIN MUSTARD GLAZE WITH FRESH AVOCADO SERVED IN A SOFT WRAP WITH CRISP SALAD ITEMS AND A FRESH HONEY AND MUSTARD VINAIGRETTE DRESSING A BOWL OF FRESH LEEK AND POTATO SOUP SERVED WITH CRISPY GOLDEN CROUTONS AND CRISPY SHALLOTS WITH A CHOICE OF HOMEMADE CHEESE SCONE OR WARM FRENCH BAGUETTE AND DAIRY BUTTER SELECTION OF FRESH FRUIT AND YOGURTS	FOREMARKE CHILLI CON CARNE, NOT TO HOT AND NO BEANS! MADE WITH DERBYSHIRE REARED MINCED BEEF AND FINISHED WITH FRESH CORIANDER, SERVED WITH STEAMED RICE, NACHOS AND SOUR CREAM WITH CHIVES CHESTNUT MUSHROOM, RED PEPPER AND BABY-LEAF SPINACH LASAGNE FRESH BANANA, VANILLA ICE-CREAM AND HOT CHOCOLATE SAUCE APPLE CRUMBLE AND CUSTARD	ROAST CHICKEN, SMOKED PANCHETTA AND ROAST POTATOES, STRIPS OF ROAST CHICKEN AND PANCHETTA WRAPPED WITH A GRUYERE CHEESE SAUCE FINISHED WITH MINI GARLIC AND ROSEMARY ROAST POTATOES BAKED UNTIL GOLDEN AND BUBBLING ROASTED SWEET POTATO, BUTTERNUT SQUASH SPINACH AND CHICKPEA CURRY SERVED WITH STEAMED RICE, POPPADUM'S AND MANGO CHUTNEY CHOCOLATE OAT DELIGHT AND CHOCOLATE CUSTARD	SMOKED HADDOCK FLORENTINE BAKE, CHUNKS OF BONELESS SMOKED HADDOCK WITH WILTED SPINACH BOUND IN A RICH CHEESE SAUCE TOPPED WITH MINI HERBED ROASTED POTATOES AND CHEESE AND BAKED UNTIL BUBBLING PENNE PASTA WRAPPED WITH A SIMPLE SWEET TOMATO AND FRESH BASIL SAUCE SERVED WITH A CHUNK OF GARLIC BREAD AND FRESHLY GRATED PARMESAN CHEESE PEACH MELBA WITH VANILLA ICE CREAM, PEACHES AND RASPBERRY SAUCE	HAND CARVED TO ORDER ROAST LOIN OF STAFFORDSHIRE REARED PORK SERVED WITH SAGE AND ONION STUFFING, BRAMLEY APPLE SAUCE, PAN ROAST GRAVY FRESH BROCCOLI AND SOMERSET CREAMY BRIE BAKE FINISHED WITH A BUTTER CRUMB TOPPING BAKED UNTIL GOLDEN AND BUBBLING STEAMED SYRUP SPONGE AND CUSTARD	CHICKEN TIKKA MASALA, BONELESS BREAST OF CHICKEN MARINATED IN TIKKA SPICES COOKED IN AUTHENTIC SPICED MASALA SAUCE FINISHED WITH CREAM AND YOGURT SERVED WITH STEAMED RICE QUORN ORIENTAL VEGETABLE AND EGG NOODLE CHOW MEIN SERVED WITH PRAWN CRACKERS SELECTION OF HOMEMADE PUDDINGS OF THE DAY	TRADITIONAL CHEFS ROAST OF THE DAY SERVED WITH ALL THE TRIMMINGS AND PAN ROAST GRAVY VEGETARIAN DISH OF THE DAY DESSERT OF THE DAY			
7.11.2 10001110	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR					
	PIZZA NIGHT WEDGES OF HOMEMADE PIZZA SERVED WITH FRIES.	FRESH SOUTHERN FRIED CHICKEN STRIPS SERVED IN A SOFT WRAP WITH FRESH INDIVIDUALLY SERVED SALAD	TOAD OUT OF THE HOLE MADE WITH BETTYS NATIVE BREED REARED PORK SAUSAGE IN A RICH ONION	COD FISH FINGERS SERVED WITH FRESH LEMON WEDGE AND TARTARE SAUCE	BABY PURE BEEF MEATBALLS IN A RICH TOMATO SAUCE SERVED ON A BED OF SPAGHETTI WITH PARMESAN	McFOREMARKE A CHOICE OF EITHER CHICKEN BREAST NUGGETS			
	AND A CHOICE OF BAKED BEANS GARDEN PEAS HOMEMADE SLAW	ITEMS, SERVED WITH A CHOICE OF DRESSINGS VEGETABLE SPRING ROLLS SERVED WITH A SWEET AND SOUR SAUCE, AND STEAMED RICE	GRAVY SERVED WITH A YORKSHIRE PUDDING POACHED EGGS SERVED ON CHEESED OFF TOASTED THICK CUT BLOOMER BREAD	HOMEMADE SOUP OF THE DAY SERVED WITH WARM FRENCH BAGUETTE AND DAIRY BUTTER	CHEESE	OR VEGETABLE NUGGETS SERVED WITH A CHOICE OF DIPS, SEASONED FRIES, MIXED SALAD OR BAKED BEANS			

Food Allergies and intolerance's: before for you select your food please speak to a member of staff if you want to know about our ingredients

Menu options: please note all dishes listed are subject to ingredient's availability

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