

WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 23RD APRIL – SUNDAY 29TH APRIL 2018

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRESHLY BAKED PAIN AU CHOCOLAT	POACHED EGGS, FRIED BREAD, BAKED BEANS, MUSHROOMS, PLUM TOMATOES	GRILLED PACKINGTON PORK SAUSAGE, HASH BROWNS, BAKED BEANS,	SCRAMBLED EGG, BAKED BEANS, BLACK PUDDING, GRILLED TOMATO, MUSHROOMS	HOT SAUSAGE ROLLS SERVED WITH BAKED BEANS	FRESHLY BAKED AMERICAN STYLE MUFFINS	FRESHLY BAKED HAM AND CHEESE PANIERS SERVED WITH BAKED BEANS, GRILLED TOMATOES
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	JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	JUICES, FRUIT, TOAST AND PRESERVES, CEREALS
A CLASSIC SPAGHETTI BOLOGNESE MADE WITH FRESH DERBYSHIRE REARED MINCED BEEF IN A CLASSIC ITALIAN BOLOGNESE SAUCE SERVED OVER A BED OF FRESHLY COOKED SPAGHETTI WITH PARMESAN CHEESE	HUNTERS CHICKEN, CHARGRILLED CHICKEN FILLET TOPPED WITH A HICKORY BBQ SAUCE FINISHED WITH CHEDDAR CHEESE AND SMOKED BACON AND COOKED UNTIL MELTING AND BUBBLING	TRADITIONAL BUTCHERS FAGGOTS GENTLY BRAISED IN A RICH STICKY ONION AND RED WINE GRAVY SERVED WITH BUTTERED MASH AND ROASTED ROOTS	THAI CHICKEN CURRY, BONELESS BREAST OF CHICKEN SEALED WITH AN AROMATIC THAI GREEN CURRY PASTE FINISHED WITH COCONUT MILK AND FRESH CREAM, SERVED WITH STEAMED RICE AND PRAWN CRACKERS	CARAMELISED BAKED GAMMON FINISHED WITH A HONEY AND ORANGE CRUST HAND CARVED TO ORDER SERVED WITH A WHITE WINE AND PARSLEY CREAM SAUCE	FRESH FILLET OF COD DEEP FRIED IN CRISP GOLDEN CRUMB SERVED WITH FRESH LEMON WEDGE AND TARTARE SAUCE	TRADITIONAL CHEFS ROAST OF THE DAY SERVED WITH ALL THE TRIMMINGS AND PAN ROAST GRAVY
TRADITIONAL HOMITY PIE, A CRISP PASTRY CASE FILLED WITH DICED POTATOES, ONIONS, LEEKS, PARSLEY AND CHEESE BAKED UNTIL GOLDEN AND BUBBLING SERVED WITH A WHITE WINE AND CREAM OF LEEK SAUCE	FRESH SPRING ASPARAGUS, GARDEN HERB AND FETA FRITTATA SERVED WITH A FRESH PASTA, SPINACH AND PESTO SALAD	PENNE PASTA TOSSED IN A ITALIAN STYLE SWEET TOMATO SAUCE FINISHED WITH MELTING CHEESE AND ITALIAN STYLE CHAR GRILLED MEDITERRANEAN VEGETABLES SERVED WITH A SLICE OF HOMEMADE GARLIC BREAD	PAN FRIED CHARRED SPRING GREENS AND MARIS PIPER POTATO CAKE CROWNED WITH A PERFECT FRIED RUNNY FREE RANGE EGG	SWEET POTATO, RED ONION AND BUTTERNUT SQUASH DAUPHONOISE	CARAMELISED FRESH PINEAPPLE AND CHEDDAR CHEESE TART	VEGETARIAN DISH OF THE DAY
STRAWBERRY VICTORIA SPONGE AND CREAM	CORNFLAKE TART AND CUSTARD	FRESH BANANA, VANILLA ICE-CREAM, SHORTBREAD AND CHOCOLATE SAUCE	FRESH SCONE FILLED WITH RASPBERRY JAM AND FRESH CREAM	MILLIONAIRES SHORTCAKE	SELECTION OF HOMEMADE PUDDINGS OF THE DAY	DESSERT OF THE DAY
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR		
STICKY BBQ DRUMSTICKS, CRISPY BATTERED ONION RINGS AND GARLIC BREAD SLICES	HOT ROAST PORK HAND CARVED SERVED IN OR OUT OF A SOFT BAP WITH APPLE SAUCE ROAST GRAVY, STUFFING AND HOT ROAST POTATOES	IT'S A WRAP A CHOICE OF PULLED PORK IN A SWEET STICKY BBQ SAUCE OR CRISPY FALAFEL AND HOUMOUS SERVED WITH SHREDDED MIXED SALAD AND DRESSINGS WITH HOMEMADE SLAW AND A PACKET OF WALKERS CRISPS	BREADED COD FISHCAKE SERVED WITH LEMON, TARTARE SAUCE, CHIPS AND A CHOICE OF BEANS OR PEAS	TRADITIONAL BEEF STEAK AND VEGETABLE PASTY SERVED WITH BUTTER MASH AND ONION GRAVY	FRESHLY BAKED CREAMY CHICKEN PUFF PASTRY SLICE, FRESH CHICKEN IN A CREAMY SAUCE ENCASED IN BUTTER PUFF PASTRY BAKED UNTIL GOLDEN	PIZZA NIGHT A LIMITED NUMBER OF EACH OF THE FOLLOWING ON A FIRST COME FIRST SERVED BASIS SERVED WITH CHIPS, SLAW, BAKED BEANS OR PEAS
HOMEMADE SOUP OF THE DAY, DAIRY BUTTER, WARM BAGUETTE	VEGETABLE FILLED RAVIOLI PARCELS IN A TOMATO SAUCE FINISHED WITH A CHEESE CRUST AND SERVED WITH GARLIC BREAD		HOMEMADE SOUP OF THE DAY, DAIRY BUTTER, WARM BAGUETTE	CREAMY SPRING VEGETABLE AND GARDEN HERB COTTAGE STYLE PIE	VEGETARIAN DISH OF THE EVENING	HAM AND PINEAPPLE PEPPERONI CHEESE AND TOMATO

Food Allergies and intolerances: 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 ingredients availability

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