

**WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 15<sup>TH</sup> JANUARY – SUNDAY 21<sup>ST</sup> JANUARY 2018**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRESHLY BAKED ALL BUTTER CROISSANTS  JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES	POACHED EGGS, HASH-BROWNS, BAKED BEANS, MUSHROOMS  JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES	GRILLED SAUSAGE, FRIED BREAD, BAKED BEANS, PLUM TOMATO  JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES	GRILLED SMOKED BACON, BUTTERED MUSHROOMS, BAKED BEANS, GRILLED TOMATO  JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES	CHEESED OFF CRUMPETS TOPPED WITH/WITHOUT BACON, BAKED BEANS  JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES	HOMEBAKED AMERICAN STYLE MUFFINS  YOGURTS, JUICES, FRUIT, TOAST AND PRESERVES	GRILLED BACON AND/OR SAUSAGE BAPS  JUICES, FRUIT, TOAST AND PRESERVES
HUNTERS CHICKEN, A CHARGRILLED CHICKEN BREAST TOPPED WITH A TEXAN BBQ STYLE SAUCE FINISHED WITH CHEESE AND SMOKED BACON PIECES  A BOWL OF HOMEMADE FRENCH ONION SOUP GARNISHED WITH A CRISPY CHEESE TOASTED CROUTON SERVED WITH A CHOICE OF HOMEMADE SAVOURY CHEESE SCONE OR WARM BAGUETTE AND DAIRY BUTTER  STICKY TOFFEE PUDDING AND CUSTARD	MINTED SHEPHERDS BAKE FRESH DERBYSHIRE REARED LAMB SLOWLY COOKED WITH MELTING ONIONS AND WINTER ROOTS IN A RICH MINTED GRAVY TOPPED WITH A FRESH BUTTER MASH, BAKED UNTIL GOLDEN  CRISPY BABY FALAFEL SERVED IN A WRAP WITH A LEMON AND CORIANDER HOUMOUS, CRISP SALAD AND A CHOICE OF DRESSINGS  PEACH MELBA, DAIRY ICECREAM, PEACHES AND RASPBERRY SAUCE	PORK AND CIDER CASSEROLE, FRESH BONELESS PACKINGTON PORK SLOW COOKED WITH HEREFORD CIDER, FRESH BRAEBURN APPLE AND ROSEMARY FINISHED WITH A TOUCH OF WHOLEGRAIN MUSTARD AND FRESH CREAM, SERVED WITH A YORKSHIRE PUDDING  INDIVIDUAL WILTED SPINACH, MUSHROOM AND BRIE TARTLET FINISHED WITH CRUNCHY TOASTED PINENUTS  MILLIONAIRES SHORTCAKE	MINCED BEEF AND ONION PIE, FRESH DERBYSHIRE REARED MINCED BEEF SLOW COOKED WITH MELTING ONIONS CROWNED WITH A GOLDEN PUFF PASTRY SLICE  ROASTED BUTTERNUT SQUASH, RED PEPPER, MUSHROOM AND CHICKPEA CURRY SERVED WITH STEAMED RICE, POPPADUM AND MANGO CHUTNEY  JACK TART AND CUSTARD	THE FOREMARKE GRILL, FRESH LAMBS LIVER, SMOKED BACK BACON, BLACK-PUDDING, FRESH TOMATO AND CARAMELISED ONIONS  FRESHLY COOKED PENNE PASTA WRAPPED WITH A SWEET TOMATO AND FRESH BASIL SAUCE FINISHED WITH FRESH CHERRY TOMATOES AND ROASTED MEDITERRANEAN VEGETABLES SERVED WITH GARLIC BREAD  STEAMED CHOCOLATE SPONGE AND CUSTARD	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 AND WARM NACHOS  TRADITIONAL ROASTED ONION, CHEDDAR AND POTATO PIE  SELECTION OF HOMEMADE PUDDINGS OF THE DAY	CHEFS ROAST OF THE DAY SERVED WITH ALL THE TRIMMINGS AND PAN ROAST GRAVY  VEGETARIAN DISH OF THE DAY  HOMEMADE PUDDING OF THE DAY
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR		
FRESH SAUSAGE, CHEDDAR CHEESE PUFF PASTRY TURNOVER BAKED UNTIL GOLDEN AND MELTING  CREAMY MUSHROOM BABY LEAF SPINACH AND MOZZARELLA CHEESE PASTA BAKE	A WARMING CHICKEN WINTER VEGETABLE AND BARLEY PIE FINISHED WITH A SHORTCRUST PASTRY CROWN BAKED UNTIL GOLDEN  HOMEMADE SOUP OF THE DAY, DAIRY BUTTER AND WARM BAGUETTE	FRESH BREADED HADDOCK DEEP FRIED UNTIL GOLDEN SERVED WITH FRESH LEMON WEDGE AND TARTARE SAUCE  FRESH VEGETABLE RAVIOLI FINISHED UNDER THE GRILL WITH	HOT ROAST LOIN OF PORK HAND CARVED IN A SOFT BAP WITH STUFFING AND APPLE SAUCE SERVED WITH HOT ROAST POTATOES  CREAMY SCRAMBLED EGG FINISHED WITH FRESH CHIVES SERVED ON TOASTED BLOOMER, CROWNED WITH OR WITH OUT SMOKED SALMON	TRADITIONAL CORNISH PASTY SERVED WITH BUTTER MASH, RICH GRAVY OR BAKED BEANS  HOMEMADE SOUP OF THE DAY, DAIRY BUTTER AND WARM BAGUETTE	FRESHLY BAKED CHEESE, TOMATO AND PEPPERONI PIZZA TWIST  VEGETARIAN DISH OF THE EVENING	A CHOICE OF EITHER A FRESH 1/4LB PURE BEEF BURGER MADE WITH DERBYSHIRE REARED BEEF OR A CRISPY CRUMBED VEGETABLE BURGER SERVED IN A BUN WITH FRESH TOMATO AND CHEESE, SERVED WITH CHIPS, SALAD AND SLAW

**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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