WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 18 <sup>th</sup> JUNE – SUNDAY 24 <sup>TH</sup> JUNE 2018									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
FRESHLY BAKED	GRILLED BACON, HASH-	POACHED EGGS, HASH	GRILLED SAUSAGE, HASH	CHEESED OFF CRUMPETS,	AMERICAN STYLE HOME-	TRADITIONAL FULL			
CROISSANTS, PRESERVES	BROWNS, MUSHROOMS	BROWNS, BAKED BEANS,	BROWNS, BAKED BEANS,	TOPPED WITH BACON,	BAKED MUFFINS	ENGLISH BREAKFAST			
AND HONEY	BAKED BEANS	MUSHROOMS, BLACK PUD	PLUM TOMATOES	BAKED BEANS					
JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JUICES, FRUIT, TOAST,	JUICES, FRUIT, TOAST,			
FRUIT, TOAST, CEREALS	FRUIT, TOAST, CEREALS	FRUIT, TOAST, CEREALS	FRUIT, TOAST, CEREALS	FRUIT, TOAST AND	CEREALS AND PRESERVES	CEREALS AND PRESERVES			
AND PRESERVES	AND PRESERVES	AND PRESERVES	AND PRESERVES	PRESERVES					
HUNTERS CHICKEN, FRESH	TRADITIONAL BUTCHERS	BEEF IN RED WINE, GENTLY	CHICKEN KORMA, FRESH	FRIDAY SPECIAL PIZZA DAY		DEEP FILLED MINCED BEEF			
BREAST OF CHICKEN	HOMEMADE FAGGOTS	BRAISED DERBYSHIRE	BONELESS BREAST OF		SPORTS DAY	AND ONION PIE, FRESH			
TOPPED WITH A SMOKEY	GENTLY BRAISED IN A RICH	REARED BEEF STEAK SLOW	CHICKEN COOKED WITH	CHOOSE A WEDGE OF	G. G	DERBYSHIRE REARED			
BBQ SAUCE FINISHED	CARAMELISED ONION AND	COOKED WITH MELTING	AUTHENTIC INDIAN SPICES	YOUR FAVOURITE		MINCED BEEF SLOW			
UNDER THE GRILL WITH	RED WINE GRAVY SERVED	ONIONS IN A RICH RED	WITH CREAMED COCONUT	FOREMARKE MADE DEEP		COOKED WITH MELTING			
CHEDDAR CHEESE AND	WITH MUSHY PEAS	WINE AND THYME GRAVY	AND CREAM TO GIVE A	PIZZAS		ONIONS IN A RICH GRAVY			
SMOKED BACON PIECES		SERVED OVER A FRESHLY	MILD CREAMY CURRY	1 122/13		TOPPED WITH A GOLDEN			
5	PENNE PASTA WRAPPED	BAKED YORKSHIRE	FINISHED WITH FRESH	HAM AND PINEAPPLE		SHORTCRUST CROWN			
INDIVIDUAL PAN FRIED	WITH A SWEET TOMATO,	PUDDING	CORIANDER AND SERVED	CHEESE AND TOMATO					
GARLIC MUSHROOM,	FRESH BASIL AND	. 0220	ON A BED OF STEAMED	PEPPERONI		VEGETARIAN DISH OF THE			
PESTO AND GOATS CHEESE	MASCARPONE SAUCE	A STEAMING BOWL OF	RICE	SEASONED CHIPS, GARDEN		DAY			
TARTLET FINISHED WITH A	SERVED WITH A GARLIC	HOMEMADE LEEK AND		PEAS. BAKED BEANS.					
BALSAMIC GLAZE	BREAD SLICE AND GRATED	POTATO SOUP GARNISHED	MUSHROOM, RED PEPPER	COLESLAW		DESSERT OF THE DAY			
	PARMESAN CHEESE	WITH GOLDEN CROUTONS	AND SPINACH LASAGNE						
CHOCOLATE CORNFLAKE		AND CRISPY SHALLOTS	SERVED WITH PARMESAN	A SELECTION OF SELF					
SLICE	CREAMED RICE PUDDING	SERVED WITH A CHOICE OF	CHEESE	SERVE SALAD ITEMS WILL					
	AND BERRY JAM	HOMEMADE CHEESE		BE AVAILABLE WITH					
		SCONE OR WARM	PEAR AND CHOCOLATE	CHEESE AND MEATS					
		BAGUETTE AND BUTTER	CHIP CRUMBLE AND						
			CUSTARD	SELECTION OF PUDDINGS,					
		DAIRY ICE CREAM		CUSTARD					
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR						
HOT ROAST PORK BAP	THE FOREMARKE DELE BAR	TRADITIONAL FRESHLY	HONEY GLAZED STICKY	FILLET OF COD DEEP FRIED		McFOREMARKE			
SERVED WITH SAGE AND	The state of the s	BAKED CORNISH PASTIES	CHICKEN STRIPS SERVED IN	SERVED WITH FRESH					
ONION STUFFING, APPLE	A FRESHLY BAKED	OR CHICKEN SLICES SERVED	A WRAP WITH FRESH	LEMON WEDGE, TARTARE	LEAVERS BALL	A CHOICE OF EITHER			
SAUCE. GRAVY AND HOT	BAGUETTE FILLED TO	WITH A CHOICE OF GRAVY	SALAD. AND DRESSINGS	SAUCE		CRISPY BATTERED CHICKEN			
ROAST POTATOES	ORDER WITH A CHOICE OF	OR BAKED BEANS	2	37.10.02		NUGGETS OR BREADED			
	HOME-PREPARED FILLINGS.		STAFFORDSHIRE OATCAKE	HOMEMADE SOUP OF THE		VEGETABLE NUGGETS.			
HOMEMADE SOUP OF THE	GARNISHES AND SERVED	TRADITIONAL GLAMORGAN	FILLED WITH FRESH	DAY SERVED WITH WARM		SERVED WITH FRIES, BAKED			
DAY SERVED WITH WARM	WITH A PACKET OF	SAUSAGES (CHEESE AND	TOMATO AND CHEESE	BAGUETTE, BUTTER		BEANS, FRESH SALAD			
BAGUETTE, DAIRY BUTTER	WALKERS CRISPS	LEEK) SERVED WITH MASH	SERVED WITH BAKED			ITEMS AND A CHOICE OF			
, 33.2		AND BEANS	BEANS			DIPPING SAUCES			

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