

WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 6th – SUNDAY 12th NOVEMBER 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRESHLY COOKED ALL BUTTER CROISSANTS, PRESERVES, HONEY JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	POACHED EGGS, GRILLED BACON BAKED BEANS, MUSHROOMS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	SCRAMBLED EGGS, MUSHROOMS, BEANS, FRIED BREAD, PLUM TOMS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	GRILLED BACON AND/OR SAUSAGE BAPS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	GRILLED CHEESED OFF CRUMPETS TOPPED WITH BACON, BAKED BEANS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	AMERICAN STYLE HOMEBAKED MUFFINS YOGURTS, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	HAM AND CHEESE PANIERS, BAKED BEANS, POACHED EGGS JUICES, FRUIT, TOAST AND PRESERVES, CEREALS
MONDAY MADNESS PIZZA DAY CHOOSE A WEDGE OF YOUR FAVOURITE FOREMARKE MADE DEEP PIZZAS MADE WITH A FRESH TOMATO SAUCE AND CHEESE TOPPING FINISHED WITH A CHOICE, HAM AND PINEAPPLE CHEESE AND TOMATO PEPPERONI SEASONED CHIPS, PEAS, BAKED BEANS HOMEMADE COLESLAW A SELECTION OF SELF SERVE SALAD ITEMS WITH CHEESE AND MEATS STICKY TOFFEE PUDDING	FRESH TURKEY, HAM AND TARRAGON PIE, FRESH CHUNKS OF TURKEY BREAST AND HOME-COOKED HAM IN A CREAMY WHITE WINE AND TARRAGON SAUCE TOPPED WITH A BUTTER SHORT-CRUST PASTRY CRUST AND BAKED UNTIL GOLDEN A BOWL OF HOMEMADE SPICED ROASTED PARSNIP SOUP GARNISHED WITH CRISPY SHALLOTS, CROUTONS AND A CHOICE OF HOMEMADE SAVOURY CHEESE SCONE OR WARM BAGUETTE AND BUTTER RED CHERRY BAKEWELL, CUSTARD	A WARMING DERBYSHIRE REARED LONGHORN BEEF AND AUTUMNAL ROOT VEGETABLE HOTPOT, TOPPED WITH THICK CUT POTATO SCALLOPS, SERVED WITH A FRESHLY BAKED YORKSHIRE PUDDING MEDITERRANEAN VEGETABLE AND FRESH BASIL LASAGNE, FRESH MEDITERRANEAN VEGETABLES COOKED IN A RICH TOMATO AND BASIL SAUCE, LAYERED BETWEEN PASTA SHEETS, FINISHED WITH A CHEESE SAUCE FRESH BANANA, HOT CUSTARD, CHOCOLATE PIECES	THAI CHICKEN CURRY, FRESH BONELESS CHICKEN BREAST SEALED WITH A HOMEMADE AROMATIC THAI RED CURRY PASTE FINISHED WITH COCONUT MILK AND FRESH CORIANDER SERVED WITH PRAWN CRACKERS INDIVIDUAL TART CASE FILLED WITH PAN FRIED PARSLEY AND GARLIC CHESTNUT MUSHROOMS TOPPED WITH A ROUND OF WELSH GOATS CHEESE BAKED UNTIL GOLDEN APPLE CRUMBLE, CUSTARD	ROAST LOIN OF PORK HAND CARVED TO ORDER SERVED WITH SAGE AND ONION STUFFING, PAN ROAST GRAVY AND APPLE SAUCE BUTTERNUT SQUASH, SWEET POTATO, AND RED ONION DAUPHONOISE STEAMED CHOCOLATE CHIP SPONGE, CUSTARD	MINTED SHEPHERDS BAKE, FRESH DERBYSHIRE REARED MINCED LAMB COOKED WITH AUTUMNAL ROOTS IN A RICH MINTED GRAVY TOPPED WITH A FRESH BUTTER MASH AND BAKED UNTIL GOLDEN ROASTED RED ONION, CHEESE AND POTATO PIE SERVED WITH BAKED BEANS SELECTION OF HOMEMADE PUDDINGS OF THE DAY	CHEFS ROAST OF THE DAY SERVED WITH 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		
A WARMING RICH BEEF POTATO AND BURTON ALE PIE TOPPED WITH A SHORT-CRUST PASTRY, BAKED UNTIL GOLDEN HOMEMADE SOUP OF THE DAY SERVED WITH WARM BAGUETTE AND DAIRY BUTTER	TRADITIONAL BREADED COD FISH FINGERS SERVED WITH FRESH LEMON WEDGE AND TARTARE SAUCE SPAGHETTI RINGS IN TOMATO SAUCE, ON THICK CUT CHEESE TOASTED BLOOMER	SOUTHERN FRIED CHICKEN BREAST SERVED IN A SOFT SEEDED BAP, WITH ICEBERG LETTUCE, MAYO, SWEET CHILLI SAUCE TWICE COOKED CHEESE AND SPRING ONION LOADED JACKETS	BEEF CHILLI PASTA BAKE TOPPED WITH CRUNCHY NACHOS AND CHEESE HOMEMADE SOUP OF THE DAY SERVED WITH A WARM BAGUETTE, DAIRY BUTTER	PANINI NIGHT A FRESHLY FILLED AND TOASTED PANINI WITH A CHOICE OF FILLINGS SERVED ON A FIRST COME BASIS CAJUN CHICKEN TUNA CHEESE MELT HAM AND CHEESE BRIE AND CRANBERRY SERVED WITH A PACKET OF WALKERS CRISPS, SALAD	JUMBO YORKSHIRE PUDDING NIGHT A CHOICE OF HOT HOMEMADE FILLINGS OF THE EVENING SERVED IN A GIANT YORKSHIRE PUDDING	McFOREMARKE A CHOICE OF CRISPY CHICKEN BREAST NUGGETS OR BREADED VEGETABLE NUGGETS WITH SEASONED FRIES AND A CHOICE OF BEAN, OR MIXED SALAD, SLAW, BBQ SAUCE

Food allergies and intolerances: before you select your dish please speak to a member of staff if you want to know about our ingredients.

Menu options: all dishes listed are subject to ingredients availability

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