

WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 20TH NOVEMBER – SUNDAY 26TH NOVEMBER 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRESHLY BAKED ALL BUTTER CROISSANTS, PRESERVES AND HONEY	SCRAMBLED EGGS, BAKED BEANS, FRIED BREAD, HASH BROWNS	GRILLED BACON, MUSHROOMS, POACHED EGGS, BAKED BEANS	GRILLED SAUSAGE, FRIED BREAD, BAKED BEANS, SCRAMBLED EGG	CONTINENTAL STYLE, WARM FRENCH STYLE BREAD, MEATS, CHEESES, FRESH TOMATO	HOME-BAKED AMERICAN STYLE MUFFINS	GRILLED BACON, HASH-BROWNS, BAKED BEANS, MUSHROOMS
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
SPAGHETTI BOLOGNESE, FRESH DERBYSHIRE REARED BEEF IN A CLASSIC BOLOGNESE SAUCE SERVED OVER A BED OF FRESHLY COOKED SPAGHETTI SERVED WITH PARMESAN CHEESE	FRESH ROAST CHICKEN PIE, FRESHLY ROASTED CHICKEN BREAST IN A RICH ROAST CHICKEN GRAVY TOPPED WITH A SHORT CRUST CROWN BAKED UNTIL GOLDEN	A BOWL OF STEAMING SCOTTISH SMOKED HADDOCK, FRESH CORN AND POTATO CHOWDER FINISHED WITH FRESH CREAM AND HERBS, SERVED WITH A CHOICE OF HOMEMADE CHEESE SCONE OR WARM BAGUETTE AND DAIRY BUTTER	HUNTERS CHICKEN, FRESH CHICKEN FILLET TOPPED WITH A SMOKEY BBQ SAUCE, CHEDDAR CHEESE AND SMOKED BACON PIECES	CHAR GRILLED FRESH DERBYSHIRE REARED TURKEY BREAST STEAK SERVED WITH A CHOICE OF GARLIC MAYONNAISE, OR SWEET CHILLI SAUCE	TRADITIONAL MINCED BEEF LASAGNE MADE WITH FRESH DERBYSHIRE REARED MINCED BEEF IN A RICH BOLOGNESE SAUCE LAYERED WITH PASTA AND FINISHED WITH A CHEESE SAUCE, BAKED UNTIL BUBBLING	TRADITIONAL ROAST OF THE DAY HAND CARVED TO ORDER SERVED WITH ALL THE TRIMMINGS AND PAN ROAST GRAVY
FRESH BROCCOLI AND BRIE BAKE, FRESH CRISP BROCCOLI IN A CREAMY BRIE SAUCE TOPPED WITH A BUTTER CRUMB TOPPING BAKED UNTIL GOLDEN AND BUBBLING	A BOWL OF HOMEMADE RATATOUILLE FINISHED WITH MOZZARELLA CHEESE UNDER THE GRILL UNTIL BUBBLING SERVED WITH A FRESHLY BAKED WARM FRENCH BAGUETTE	FRESHLY COOKED PENNE PASTA BOUND WITH A FRESH TOMATO AND MASCARPONE SAUCE SERVED WITH A CHUNK OF HOMEMADE GARLIC BREAD	ROASTED SWEET POTATO, BUTTERNUT SQUASH AND SPINACH CURRY SERVED ON A BED OF FLUFFY RICE, WITH POPPODUM AND MANGO CHUTNEY	TRADITIONAL HOMINY 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 ROASTED CHERRY TOMATO, BASIL AND FETA TART	VEGETARIAN DISH OF THE DAY
PEACH MELBA	CREAMED RICE PUDDING AND FRUIT JAM	PEAR AND CHOC CRUMBLE	LEMON DRIZZLE SPONGE AND CUSTARD	CHOCOLATE CRUNCH AND CUSTARD	SELECTION OF PUDDINGS OF THE DAY	PUDDING OF THE DAY
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR		
HOT ROAST PORK LOIN STEAK SERVED WITH SAGE AND ONION STUFFING, APPLE SAUCE AND PAN ROAST GRAVY	FRESH FILLET OF COD DEEP FRIED IN A CRISP GOLDEN CRUMB SERVED WITH FRESH LEMON WEDGE AND TARTARE SAUCE	CHICKEN TIKKA WRAPS, FRESH STRIPS OF CHICKEN BREAST MARINATED IN INDIAN TIKKA SPICES SERVED IN A SOFT WRAP WITH ICEBERG LETTUCE AND MINTED YOGURT DRESSING	FRESHLY BAKED RUSTIC MEATY PORK, BACON AND MAPLE ROLL SERVED WITH MASH AND A CHOICE OF SIDES	TOAD OUT OF THE HOLE, A DUO OF BUTCHERS SAUSAGE IN A RICH ONION GRAVY SERVED WITH A FRESHLY BAKED YORKSHIRE PUDDING	CREAMY CHICKEN PUFF PASTRY SLICE, FRESH CHICKEN IN CREAMY SAUCE ENCASED IN A PUFF PASTRY JACKET BAKED UNTIL GOLDEN	McFOREMARKE
HOMEMADE SOUP OF THE DAY SERVED WITH CRUSTY BAGUETTE AND DAIRY BUTTER	PLOUGH-MANS TOASTIES, CHEESE, PICKLE AND ONION TOASTIES ON THICK TOASTED BLOOMER BREAD	BOILED EGGS WITH TOASTED CHEESE DIPPING SOLDIERS	VEGETABLE SPRING ROLLS SERVED WITH STEAMED RICE, PRAWN CRACKERS, SWEET AND SOUR SAUCE	HOMEMADE SOUP OF THE DAY SERVED WITH CRUSTY BAGUETTE AND DAIRY BUTTER	SOUTHERN FRIED QUORN PIECES SERVED WITH A BBQ DIP	A CHOICE OF EITHER A FRESH BUTCHERS 1/4LB BEEF BURGER OR CRUMBED VEGETABLE BURGER SERVED IN A BUN WITH CRISPY ONIONS, FRESH TOMATO AND CHEESE SERVED WITH FRIES, SALAD BOWL AND FRESH SLAW

Food allergies and intolerance's: before you select your food 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.

--	--	--	--	--	--	--

Food allergies and intolerance's: before you select your food 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.