WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY SEPTEMBER 24 <sup>TH</sup> – SUNDAY 30 <sup>TH</sup> SEPTEMBER 2018									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
ALL BUTTER PAIN AU	GRILLED BACON,	POACHED EGGS, HASH	FRESHLY BAKED SAUSAGE	CHEESED OFF CRUMPETS	A SELECTION OF HOME-	GRILLED SAUSAGE AND OR			
CHOCOLAT OR CROISSANT,	SCRAMBLED EGGS, BAKED	BROWNS, BAKED BEANS,	ROLL SERVED WITH BAKED	TOPPED WITH BACON	BAKED AMERICAN STYLE	SMOKED BACON BAPS			
PRESERVES, HONEY	BEANS, PLUM TOMATOES	MUSHROOMS, FRIED BREAD	BEANS	SHARDS, BAKED BEANS	MUFFINS				
JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JANE'S PORRIDGE, JUICES,	JUICES, FRUIT, TOAST AND	JUICES, FRUIT, TOAST AND			
FRUIT, TOAST AND	FRUIT, TOAST AND	FRUIT, TOAST AND	FRUIT, TOAST AND	FRUIT, TOAST AND	PRESERVES, CEREALS,	PRESERVES, CEREALS,			
PRESERVES, CEREALS	PRESERVES, CEREALS	PRESERVES, CEREALS	PRESERVES, CEREALS	PRESERVES, CEREALS	YOGURTS	YOGURTS			
HEREFORDSHIRE PORK	SMOKED HADDOCK	BEEF IN RED WINE, GENTLY	TRADITIONAL COTTAGE	CHICKEN VERONIQUE,	CLASSIC CHILLI CON CARNE,	CHEFS ROAST OF THE DAY			
CASSEROLE, SLOW COOKED	FLORENTINE BAKE,	BRAISED DERBYSHIRE	PIE, MADE WITH	STEAMED FILLET OF	MADE WITH FRESH	SERVED WITH TRIMMINGS			
STAFFORDSHIRE REARED	CHUNKS OF BONELESS	REARED BEEF STEAK SLOW	DERBYSHIRE REARED BEEF	CHICKEN SERVED WITH A	DERBYSHIRE REARED	AND PAN ROAST GRAVY			
PORK WITH DRY HEREFORD	SMOKED HADDOCK WITH	COOKED WITH MELTING	AND SEASONAL ROOTS IN A	WHITE WINE SAUCE	MINCED BEEF BUT WITH	AND PAN ROAST GRAVE			
CIDER, LEEKS & CRISP	WILTED SPINACH BOUND	ONIONS IN A RICH RED	RICH GRAVY TOPPED WITH	GARNISHED WITH GREEN	OUT THE BEANS! AND NOT	VEGETARIAN DISH OF THE			
AUTUMNAL BRAEBURN	IN A CHEESE SAUCE	WINE AND THYME GRAVY	A BUTTER MASH AND	GRAPES	TO HOT SERVED ON A BED	DAY			
APPLES FINISHED WITH	TOPPED WITH MINI	SERVED WITH A BAKED	BAKED UNTIL GOLDEN	GIVAL ES	OF STEAMED RICE WITH	DAI			
FRESH CREAM & FRESH	HERBED ROASTED	YORKSHIRE PUDDING	BARED ONTIE GOEDEN	TRADITIONAL CHEESE	WARM NACHO'S	SEASONAL POTATOES AND			
ROSEMARY SERVED WITH A	POTATOES AND CHEESE	TOTAL STATE TODDING	A STEAMING BOWL OF	POTATO AND	WALLEY TO S	VEGETABLES OF THE DAY			
YORKSHIRE PUDDING	AND BAKED UNTIL	LARGE SALT BAKED JACKET	AUTUMNAL ALLOTMENT	CARAMELISED RED ONION	AUTUMNAL ROASTED	VEGETABLES OF THE BAT			
TOTAL OF THE	BUBBLING	POTATO WITH CREAMY	VEGETABLE BROTH,	PIE, FRESH MARIS PIPER	BEETROOT, BUTTERNUT	HOMEMADE PUDDING OF			
A BOWL OF FRESH		CHESTNUT MUSHROOM,	SERVED WITH CROUTONS	MASH, MATURE CHEDDAR	SQUASH AND PUMPKIN	THE DAY			
MEDITERRANEAN STYLE	MAC AND CHEESE - GARLIC	BABY LEAF SPINACH	AND A CHOICE OF	CHEESE AND CARAMELISED	SEED OPEN TART				
RATATOUILLE FINISHED	BREAD, FRESHLY COOKED	FILLING, FINISHED WITH OR	HOMEMADE CHEESE	RED ONIONS IN A SHORT-					
UNDER THE GRILL WITH A	MACARONI BOUND WITH A	WITH OUT CRUMBLED	SCONE OR A CHOICE OF	CRUST PASTRY CROWN	SELECTION OF HOMEMADE				
MELTING MOZZARELLA	RICH CHEESE SAUCE,	CROPWELL BISHOP	FRESHLY BAKED WARM	BAKED UNTIL GOLDEN	PUDDINGS OF THE DAY				
AND PARMESAN CRUST	FINISHED UNDER THE GRILL	STILTON	FRENCH BAGUETTE AND	SERVED WITH BAKED					
SERVED WITH CRUSTY	WITH MOZZARELLA		DAIRY BUTTER.	BEANS					
DIPPING BREAD		STEAMED JAM SPONGE,							
	CHOCOLATE CRUNCH AND	CUSTARD	SELECTION OF PUDDINGS	CHOCOLATE CHIP					
RICE PUDDING, JAM	CUSTARD		OF THE DAY	SHORTCAKE					
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR					
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SAUSAGE AND CHEESE	A WARMING MINCED BEEF,	A TASTE OF ITALY	THE FOREMARKE DELE BAR	CHICKEN TIKKA KEBABS	FRESHLY BAKED CORNISH	McFOREMARKE			
PUFF PASTRY TURNOVER	ONION AND ALE PIE	TRADITIONAL MAINICER REFE	A EDECLINY DAVED	SERVED WITH A CHOICE OF	PASTY SERVED WITH A	A CHOICE OF A CRICRY			
BAKED UNTIL GOLDEN	TOPPED WITH A GOLDEN	TRADITIONAL MINCED BEEF	A FRESHLY BAKED	CURRY SAUCES, STEAMED	BUTTER MASH, AND A	A CHOICE OF A CRISPY			
LIONAENANDE SOUID OF THE	SHORTCRUST PASTRY	LASAGNE OR	BAGUETTE FILLED TO	RICE, POPPADUM,	CARAMELISED ONION	BATTERED CHICKEN			
HOMEMADE SOUP OF THE	CROWN SERVED WITH	- · · ·	ORDER WITH A CHOICE OF	VEGETABLE SAMOSAS,	GRAVY	NUGGETS OR VEGETABLE			
DAY GARNISHED WITH	ROAST POTATOES	ROASTED VEGETABLE AND	HOME-PREPARED FILLINGS, GARNISHES AND SERVED	MANGO CHUTNEY	EDECH TONANTO ITALIANI	NUGGETS SERVED WITH A			
GOLDEN CROUTONS SERVED WITH WARM	VEGETABLE SPRING ROLLS	TOMATO AND MOZZARELLA PASTA BAKE	WITH A PACKET OF	TOASTED BAGEL CROWNED	FRESH TOMATO, ITALIAN BASIL AND CHEDDAR	CHOICE OF DIPS, MIXED SALAD BOWL, COLESLAW,			
FRENCH BAGUETTE AND	WITH SWEET AND SOUR	SERVED WITH SPIRAL FRIES	WALKERS CRISPS	WITH CREAMY SCRAMBLED	CHEESE TURNOVER	BAKED BEANS AND			
DAIRY BUTTER	SAUCE, STEAMED RICE,	AND FRESH SALAD, SLAW	WALKLING CRISPS	EGGS WITH FRESH CHIVES	CHLL3L TORINOVER	SEASONED FRIES			
DAINI BOTTEN	PRAWN CRACKERS	PIZZA GARLIC BREAD		TOPPED WITH OR WITH		JEAJOINED I NIEJ			
	THAVIT CHACKERS	1 IZZA GANLIC BILAD		OUT SMOKED SCOTTISH					
		TIRAMISU ICE-CREAM POTS		SALMON					
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Food allergies and intolerances: before you select your food please speak to our staff if you want to know about our ingredients.

Menu options: all dishes listed are subject to ingredients availability.


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