

WEEKLY MENU REPTON PREP SCHOOL, FOREMARKE HALL – MONDAY 13TH NOVEMBER – SUNDAY 19TH DECEMBER 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
POACHED EGGS, HASH-BROWNS, BAKED BEANS, GRILLED TOMATO JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS,	FRESHLY BAKED ALL BUTTER PAIN AU CHOCOLAT JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	GRILLED SAUSAGE, SCRAMBLED EGG, HASH BROWNS, BAKED BEANS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	GRILLED BACON, POACHED EGGS, PLUM TOMATOES, BAKED BEANS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS	FRESHLY BAKED SAUSAGE ROLL, BAKED BEANS JANE'S PORRIDGE, JUICES, FRUIT, TOAST AND PRESERVES, CEREALS		
SAUSAGE AND CHEDDAR MASH PIE, BEST BUTCHERS PORK SAUSAGE IN A RICH CARAMELISED ONION GRAVY TOPPED WITH A FRESH BUTTER AND CHEDDAR MASH, BAKED UNTIL GOLDEN MUSHROOM, BRIE AND WILTED BABY LEAF SPINACH TART ASSORTED PUDDINGS OF THE DAY, CUSTARD	CHICKEN KORMA MADE WITH BONELESS BREAST OF CHICKEN, AUTHENTIC INDIAN SPICES & COCONUT MILK TO GIVE A CREAMY CURRY, FINISHED WITH CORIANDER, SERVED WITH RICE & MANGO CHUTNEY A BOWL OF HOMEMADE CREAM OF LEEK AND POTATO SOUP FINISHED WITH DOUBLE CREAM, GARNISHED WITH CRISPY SHALLOTS AND GOLDEN CROUTONS, SERVED WITH A CHOICE OF A WARM BAGUETTE OR HOMEMADE SAVOURY CHEESE SCONE JACK TART AND CUSTARD	A RICH WARMING BEEF BOURGIGNON, FRESH DERBYSHIRE REARED BEEF SLOWLY COOKED WITH RED WINE AND MELTING ONIONS WITH SMOKED BACON AND FRESH THYME SERVED OVER A FRESHLY BAKED YORKSHIRE PUDDING STICKY BALSAMIC ROASTED RED PEPPER AND RED ONIONS NESTING ON A GOLDEN PUFF PASTRY BASE FINISHED WITH A ROUND OF GOATS CHEESE, BAKED UNTIL GOLDEN CHOCOLATE CHIP SHORTCAKE AND CUSTARD	CRISPY BATTERED CHICKEN FILLET SERVED ON A BED OF STEAMED RICE WITH A SWEET AND SOUR SAUCE AND PRAWN CRACKERS QUORN AND CRUNCHY VEGETABLE FAJITAS SERVED WITH ICEBERG LETTUCE, MEXICAN STYLE SALSA AND SOUR CREAM WITH CHIVE DRESSING STEAMED SYRUP SPONGE AND CUSTARD	EXEAT WEEKEND		
FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR	FULL SALAD BAR			
FRESHLY BAKED BEEF AND VEGETABLE PUFF PASTRY PASTY SERVED WITH BUTTERED MASH, ONION GRAVY VEGETABLE RAVIOLI PARCELS IN A TOMATO SAUCE FINISHED UNDER THE GRILL WITH A MELTING CHEDDAR TOPPING SERVED WITH GARLIC BREAD	HOT BLT BAGUETTE, 2 SLICES OF BACK BACON SERVED IN A WARM BAGUETTE WITH ICEBERG LETTUCE, FRESH TOMATO AND MAYO SERVED WITH SALAD AND CRISPS TRADITIONAL POACHED EGGS SERVED ON THICK CUT CHEESE TOASTED BLOOMER BREAD	STICKY BBQ CHICKEN DRUMSTICKS, CRISP ONION RINGS AND GARLIC BREAD SLICES HOMEMADE SOUP OF THE DAY, CRUSTY BAGUETTE AND DAIRY BUTTER	PENNE PASTA SMOTHERED WITH A RICH SWEET TOMATO SAUCE FINISHED UNDER THE GRILL WITH MELTING CHEDDAR, GARLIC BREAD FRESH SCRAMBLED EGG AND CHIVES SERVED OVER A TOASTED NEW YORK BAGEL TOPPED WITH OR WITH OUT SMOKED SCOTTISH SALMON			

Food allergies and intolerances : 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

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