

CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership



Monday 24th September 2018 - Friday 28th September 2018

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--------------------------|---|---|--|--|---|
| Main | Traditional Shepherds Pie With Thyme Gravy | Chicken Badam Pasanda With Indian Breads | Glazed Pork With Roasted Thyme Gravy | Oven Baked Chicken Breast, Served With Mushroom & Tarragon Sauce | Crispy Battered Cod With Homemade Chunky Tartare Sauce |
| Vegetarian Option | Penne Pasta With Cheese Sauce | Grilled Vegetable & Haloumi Stack With Gremolata Dressing | Falafal Burger On An Open Brioche Bun With Harissa Yoghurt | Goats Cheese Tart | Homemade Vegetable Strudel Made With Creamy Leeks & Spring Vegetables |
| | | | | | |
| Side | Roast Root Veg & Lemon Herbed Carrots | Baked Leeks & Panache Of Vegetables | Braised Red Cabbage & Herbed Corn | Spiced Broccoli & Buttered Courgettes | Minted Peas & Vichy Carrots |
| Starch | Roasted Vegetable Frittata | Braised Coriander Rice | Roasted Baby Potatoes | Spring Onion & Parsley Mash | Ultimate Skin On Fries |
| | | | | | |
| Salads | A Selection Of Homemade Salads Available Everyday | | | | |
| | | | | | |
| Homemade Dessert | Toffee & Apple Pudding With Toffee Sauce | Lemon Drizzle Cake With Berry Compot | Classic Eton Mess | Banana Banoffee Muffin Cake | Black Forest Chocolate Brownies |

The Pollen Partnership Operate A Nut Free Policy
 All Allergen Information Is Available On Request From The Chef Manager On Site

CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership



Monday 1st October 2018 - Friday 5th October 2018

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--------------------------|---|---|---|---|--|
| Main | Cumberland Toad In The Hole With Rich Onion Gravy | Braised Beef & Field Mushroom Pie With Flaky Pastry | Chargrilled Chicken With Tomato & Basil Sauce | Bacon Chop With Parsley Sauce | Fishfinger Wrap With Homemade Chunky Tartare Sauce |
| Vegetarian Option | Focaccia Pizzas With Various Toppings | Quinoa Burger On An Open Beetroot Bun | King Edward & Sweet Potato Jackets Served With Ratatouille & Mozzarella | Baked Gnocchi With Wilted Spinach & Glazed Parmesan | Courgette & Sweetcorn Fritters |
| | | | | | |
| Side | Buttered Carrots With Chives & Roast Squash | Baked Leeks & Honey Glazed Parsnips | Herbed Corn & Sautéed Savoy Cabbage | Pan Fried Courgettes & Steamed Broccoli | Thyme Peas & Baked Beans |
| Starch | Roasted Baby Potatoes | Creamy Mash | Lemon Fusilli Pasta | Minted New Potatoes | Ultimate Skin On Fries |
| | | | | | |
| Salads | A Selection Of Homemade Salads Available Everyday | | | | |
| | | | | | |
| Homemade Dessert | Carrot & Cinnamon Cake | Oatey Rhubarb Crumble With Custard | Lemon & Raspberry Posset | Banana Banoffee Tart | Trifle |

The Pollen Partnership Operate A Nut Free Policy
All Allergen Information Is Available On Request From The Chef Manager On Site

CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership



Monday 8th October 2018 - Friday 12th October 2018

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--------------------------|---|--|--|--|--|
| Main | Grilled Chicken Fillet With Tangy BBQ Sauce | Traditional Shepherds Pie With Thyme Gravy | Roast Chicken With Sage Stuffing | North African Meatballs With Spicy Tomato Sauce | Haddock & Spring Onion Fishcakes With Spicy Tomato Salsa |
| Vegetarian Option | Penne Pasta With Arrabbiata Sauce | Piri Piri Vegetable Kebabs With Mint Yoghurt | Portobello Mushroom With Puttanesca & Herb Oil | Lentil, Feta & Mediterranean Bake With Panko Crumbs Served With A 4 Cheese Sauce | Onion Bhaji With Mint Yoghurt |
| | | | | | |
| Side | Peas, Leeks & Green Beans | Braised Red Cabbage & Herbed Corn | Panache Of Root Vegetables & Herbed Carrots | Buttered Corn & Sautéed Courgettes | Minted Peas & Stir Fry Veg |
| Starch | Spicy Wedges | Creamy Mash | Crispy Roast Potatoes | Tagliatelle | Ultimate Skin On Fries |
| | | | | | |
| Salads | A Selection Of Homemade Salads Available Everyday | | | | |
| | | | | | |
| Homemade Dessert | Ginger Sponge Cake With Vanilla Sauce | Strawberry Fool | Pineapple Upside Down Cake & Crème Fraiche | Passion Fruit & Mandarin Cheesecake | Orange Cake With Honeyed Cream |

The Pollen Partnership Operate A Nut Free Policy
All Allergen Information Is Available On Request From The Chef Manager On Site