

# C LAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership



Monday 15<sup>th</sup> October to Friday 19<sup>th</sup> October 2018

	Monday	Tuesday	Day Of Languages	Thursday	Friday
Main	Traditional Shepard's Pie With Thyme Gravy	Chicken Korma Or Vegetable Korma With Indian Breads & Mango Chutney	Beef & Mushroom Pie	Oven Baked Chicken Breast, Served With Mushroom Sauce	Crispy Battered Cod With Homemade Chunky Tartar Sauce
Vegetarian Option	Lentil Shepard's Pie Or Chilli Bean Burritos, Corn Salsa	Halloumi & Vegetable skewer	Vegetable & Goats Cheese Tartlet	Baked Cannelloni in a rich cheese sauce	Open Falafel Burger Minted Yogurt
Side	Lemon Herbed Carrots, Green Beans	Broccoli & Courgettes	Braised Red Cabbage & Sweet Corn	Roasted Med Vegetables, Sauté Savoy Cabbage	Garden Peas & Carrots
Starch	Herbed New Potatoes	Steamed Rice	Diced Roast 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 Compote	Black Forest Chocolate Brownies	Oatey Apple Crumble With Custard	Classic Eton Mess
Fruit	Fresh Fruit Available Everyday				

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