



# CLAREMONT NURSERY MENU

By The Pollen Partnership

Monday 29th October 2018 - Friday 2nd November 2018  
 Monday 19th November 2018 - Friday 23rd November 2018



|                         | Monday   | Tuesday  | Wednesday  | Thursday   | Friday   |
|-------------------------|--|--|--|--|--|
| <b>Morning Snack</b>    | Fresh Fruit                                      | Greek Yogurt With Honey<br>(D)                       | Tea Cakes With Spread<br>(G) (D)                         | Brioche Bread<br>(G) (D)                               | Bagel With Banana<br>(G)                               |
|                         |  |  |  |  |  |
| <b>Lunch</b>            | Spaghetti Bolognese<br>(G)                       | Vegetable Curry With Rice & Naan Bread<br>(G)        | Roast Chicken With Roast Potatoes, Carrots & Green Beans | Beef & Vegetable Casserole With Mashed Potatoes<br>(D) | Baked Battered Cod With New Potatoes & Peas<br>(F) (G) |
| <b>Homemade Dessert</b> | Semolina With Passion Fruit Coulis<br>(G)        | Chocolate Sponge With Chocolate Custard<br>(G) (D)   | Jelly  | Apple Pie & Cream<br>(G) (D)                           | Vanilla Cupcakes<br>(G) (D) (E)                        |
|                         |  |  |  |  |  |
| <b>Afternoon Snack</b>  | Bread Sticks With Cucumber & Mint Dip<br>(G) (D) | Pear With Cheese Spread<br>(D)                       | Savoury Biscuits With Cucumber<br>(G)                    | Vegetable Crudities With Dip<br>(D)                    | Naan Bread With Red Pepper Hummus<br>(G)               |
|                         |  |  |  |  |  |
| <b>Tea</b>              | Sandwiches & Wraps With Mixed Filling<br>(G) (D) | Butternut Squash Soup With Bread & Butter<br>(G) (D) | Macaroni Cheese With Tomato<br>(G) (D)                   | Focaccia With Sliced Turkey & Tomatoes<br>(G)          | Croissants With Cheese & Pineapple<br>(G) (D)          |
| <b>Homemade Dessert</b> | Jam & Coconut Sponge<br>(G) (D) (E)              | Melon<br>(G) (M)                                     | Shortbread Biscuits<br>(G) (D)                           | Tropical Smoothie                                      | Angel Delight  |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Kirsty Murphy*

Kirsty Murphy, Chef Manager - Claremont Nursery

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
 Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT NURSERY MENU

By The Pollen Partnership

Monday 5th November 2018 - Friday 9th November 2018  
 Monday 26th November 2018 - Friday 30th November 2018



|                         | Monday   | Tuesday   | Wednesday  | Thursday                                 | Friday   |
|-------------------------|--|---|--|--|--|
| <b>Morning Snack</b>    | Greek Yoghurt With Honey<br>(D)                            | Brioche Bun<br>(G) (D)                            | Fresh Fruit  | Fruit Loaf<br>(G)                        | Melon  |
| <b>Lunch</b>            | Shepherds Pie With Sweet Potato Topping Cabbage<br>(G) (D) | Beef Chilli & Rice<br>(G)                         | Roast Gammon, Roast Potatoes With Broccoli & Cauliflower | Courgette Pepper & Halloumi Pasta<br>(D) | Fish Pie With Carrot & Peas<br>(F) (D)           |
| <b>Homemade Dessert</b> | Carrot Cake<br>(G)   | Cherry Crumble With Cream<br>(G) (D)              | Peaches & Cream<br>(D)                                   | Lemon Drizzle Cake<br>(G) (D) (E)        | Rice Pudding<br>(D)                              |
| <b>Afternoon Snack</b>  | Crackers With Cheese & Apple<br>(G) (D)                    | Vegetable Sticks & Garlic Dip                     | Naan Bread & Hummus<br>(G)                               | Pears & Baby Bel<br>(D)                  | Bread Sticks & Cucumber With Mint Dip<br>(G) (D) |
| <b>Tea</b>              | Mixed Sandwiches<br>(G) (D)                                | Hidden Vegetable Sausage Rolls & Salad<br>(G) (D) | Wraps With Mixed Filling<br>(G) (D)                      | Cowboy Hotpot                            | Croissants With Cheese & Ham<br>(G) (D)          |
| <b>Homemade Dessert</b> | Peach Melba Smoothie                                       | Fresh Fruit                                       | Apple & Cinnamon Sponge<br>(G) (D) (E)                   | Angel Delight                            | Ginger Bread Biscuits<br>(G)                     |

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Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Kirsty Murphy*

Kirsty Murphy, Chef Manager - Claremont Nursery

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
 Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT NURSERY MENU

By The Pollen Partnership

Monday 12th November 2018 - Friday 16th November 2018

Monday 3rd December 2018 - Friday 7th December 2018



|                         | Monday  | Tuesday  | Wednesday  | Thursday   | Friday  |
|-------------------------|---|--|--|--|---|
| <b>Morning Snack</b>    | Fresh Fruit                                       | Bagel & Satsuma<br>(G)   | Greek Yoghurt & Honey<br>(D)                     | Tea Cakes<br>(G)                                   | Yoghurt Topped Rice Cakes<br>(D)  |
| <b>Lunch</b>            | Pasta Carbonara<br>(G) (D)                        | Minced Beef, Mushroom & Onion Pie, Potatoes & Sweetcorn<br>(G) (D) | Roast Chicken, Roast Potatoes, Cabbage & Carrots | Sweet & Sour Turkey With Rice<br>(G)               | Haddock & Spring Onion Fishcakes With Sweet Potato Fries & Baked Beans<br>(F) (G) |
| <b>Homemade Dessert</b> | Peach Upside Down Pudding With Custard<br>(G) (D) | Ginger Flapjack<br>(G)   | Bananas & Custard<br>(D)                         | Apricot Cobbler & Cream<br>(G) (D)                 | Chocolate & Orange Brioche Pudding<br>(G) (D)                                     |
| <b>Afternoon Snack</b>  | Naan Bread & Red Pepper Hummus<br>(G)             | Popcorn Or Yoghurt<br>(D)  | Bread Sticks With Cream Cheese<br>(G) (D)        | Savoury Biscuits With Ham<br>(G)                   | Cheese With Cherry Tomatoes<br>(D)  |
| <b>Tea</b>              | Stuffed Potato Skins<br>(D)                       | Mixed Sandwiches<br>(G) (D)  | Bacon & Tomato Pasta<br>(G)                      | Tomato & Basil Soup With Bread & Butter<br>(G) (D) | French Bread Pizza<br>(G) (D)   |
| <b>Homemade Dessert</b> | Sultana Tea Loaf<br>(G)                           | Angel Delight  | Banana Berry Smoothie                            | Fresh Fruit  | Oat & Raisin Cookie<br>(G)  |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Kirsty Murphy*

Kirsty Murphy, Chef Manager - Claremont Nursery

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 29th October 2018 - Friday 2nd November 2018

Monday 19th November 2018 - Friday 23rd November 2018



|                          | Monday  | Tuesday   | Wednesday   | Thursday   | Friday   |
|--------------------------|---|---|---|--|--|
| <b>Main</b>              | Cumberland Sausages With Onion Gravy<br><br>(G)         | Chicken Korma With Indian Breads & Mango Chutney<br><br>(G)(D)            | Homemade Braised Beef & Vegetable Pie With Flaky Pastry<br><br>(G)(E) | Oven Baked Chicken Breast, Served With Mushroom & Tarragon Sauce<br><br>(G)(D) | Crispy Battered Cod With Homemade Chunky Tartare Sauce<br><br>(F)(M)(D)  |
| <b>Vegetarian Option</b> | Tomato & Mozzarella Sausages<br><br>(G)(D)              | King Edward & Sweet Potato Jackets Served With Cheesy Beans<br><br>(G)(D) | Mozzarella & Vegetable Kebabs With Mint Yoghurt<br><br>(D)            | Vegetable Korma With Indian Breads & Mango Chutney<br><br>(G)(D)               | Falafel Burger On An Open Brioche Bun With Harissa Yoghurt<br><br>(G)(D) |
|                          |   |   |   |  |  |
| <b>Side</b>              | Buttered Carrots With Chives & Herbed Corn<br><br>(D)   | Lemon Broccoli & Roast Squash<br><br>(D)                                  | Roasted Root Vegetables & Honeyed Parsnips                            | Braised Red Cabbage & Herbed Corn  | Thyme Peas & Baked Beans   |
| <b>Starch</b>            | Creamy Mash<br><br>(D)                                  | Braised Herb Rice   | Roasted Baby Potatoes   | Penne Pasta<br><br>(G)   | Skin On Fries  |
|                          |   |   |   |  |  |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday       |   |   |  |  |
|                          |   |   |   |  |  |
| <b>Homemade Dessert</b>  | Sticky Apple Pudding With Toffee Sauce<br><br>(E)(G)(D) | Lemon Drizzle Cake With Berry Compot<br><br>(E)(G)(D)                     | Oatey Apple Crumble With Custard<br><br>(G)(D)                        | Black Forest Chocolate Brownies<br><br>(G)(D)                                  | Berry Muffins<br><br>(G)(D)  |
| <b>Fruit</b>             | Fresh Fruit Available Everyday                          |   |   |  |  |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Robert Hoegger*

Robert Hoegger, Chef Manager - Claremont Prep School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 5th November 2018 - Friday 9th November 2018

Monday 26th November 2018 - Friday 30th November 2018



|                          | Monday  | Tuesday  | Wednesday   | Thursday   | Friday   |
|--------------------------|---|--|---|--|--|
| <b>Main</b>              | Chargrilled Chicken With Tomato & Basil Sauce<br><br>(D)    | Traditional Shepherds Pie With Thyme Gravy<br><br>(G)            | Sausage Meat Plait With Flaky Pastry & Rosemary Gravy<br><br>(G)(D) | Traditional Homemade Lasagne<br><br>(D)(G)       | Fishfinger Wrap With Homemade Chunky Tartare Sauce<br><br>(F)(M)(G)(D) |
| <b>Vegetarian Option</b> | Baked Tomato & Goats Cheese Tart<br><br>(G)(D)              | Lentil Shepherds Pie With Thyme Gravy<br><br>(D)                 | King Edward & Sweet Potato Jackets Tuna Melt<br><br>(E)(G)(D)       | Homemade Vegetable Lasagne<br><br>(G)(D)         | Homemade Vegetable Sausage Roll<br><br>(G)                             |
|                          |   |  |   |  |  |
| <b>Side</b>              | Roast Root Veg & Lemon Carrots                              | Cauliflower With Cheese Sauce & Panache Of Vegetables<br><br>(D) | Braised Red Cabbage & Herbed Corn                                   | Spiced Broccoli & Buttered Courgettes<br><br>(D) | Minted Peas & Parsley Carrots  |
| <b>Starch</b>            | Herbed New Potatoes   | Spicy Wedges   | Parmentier Potatoes   | Garlic Bread<br><br>(D)(G)                       | Skin On Fries  |
|                          |   |  |   |  |  |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday           |  |   |  |  |
|                          |   |  |   |  |  |
| <b>Homemade Dessert</b>  | Pineapple Upside Down Cake & Crème Fraiche<br><br>(E)(G)(D) | Ginger Sponge Cake With Vanilla Sauce<br><br>(E)(G)(D)           | Very Berry Jelly  | Pear Crumble With Vanilla Custard<br><br>(G)(D)  | Vanilla Cheesecake With Apple & Raspberry Compot<br><br>(G)(D)         |
| <b>Fruit</b>             | Fresh Fruit Available Everyday                              |  |   |  |  |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Robert Hoegger*

Robert Hoegger, Chef Manager - Claremont Prep School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 12th November 2018 - Friday 16th November 2018

Monday 3rd December 2018 - Friday 7th December 2018



|                          | Monday   | Tuesday   | Wednesday  | Thursday   | Friday  |
|--------------------------|--|---|--|--|---|
| <b>Main</b>              | Baked Tomato & Pepper Chicken<br><br>(G) (SO)                        | North African Beef Meatballs With Spicy Tomato Sauce<br><br>(G) | Baked Honey Glazed Gammon  | Turkey, Leek & Mushroom with Flaky Pastry<br><br>(G) (D) | Crispy Cod Goujons With Homemade Tartare Sauce<br><br>(F) (G) (D) (M) |
| <b>Vegetarian Option</b> | Baked Cannelloni Filled With Ricotta Cheese & Spinach<br><br>(G) (D) | Mediterranean Vegetables In Tomato Sauce                        | Baked Gnocchi With Wilted Spinach & Glazed Parmesan<br><br>(G) (D) | Autumn Vegetable Crumble<br><br>(G)                      | King Edward & Sweet Potato Jackets With A Ragu Sauce                  |
|                          |  |   |  |  |   |
| <b>Side</b>              | Peas, Leeks & Parsley Carrots  | Baton Carrots & Lemon Broccoli                                  | Buttered Corn & Sautéed Courgettes<br><br>(D)                      | Braised Red Cabbage & Honeyed Parsnips                   | Minted Peas & Stir Fry Veg  |
| <b>Starch</b>            | Spicy Wedges   | Herbed Tagliatelle<br><br>(G)                                   | Crispy Roast Potatoes  | Minted New Potatoes                                      | Skin On Fries   |
|                          |  |   |  |  |   |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday                    |   |  |  |   |
|                          |  |   |  |  |   |
| <b>Homemade Dessert</b>  | Jam Sponge With Custard<br><br>(E) (G) (D)                           | Lemon & Raspberry Cheesecake<br><br>(G) (D)                     | Strawberry Shortbread<br><br>(G) (D)                               | Banana Loaf With Salted Caramel Drizzle<br><br>(G) (D)   | Lemon Curd & Crushed Meringue Mousse<br><br>(G) (D) (E)               |
| <b>Fruit</b>             | Fresh Fruit Available Everyday                                       |   |  |  |   |

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Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Robert Hoegger*

Robert Hoegger, Chef Manager - Claremont Prep School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT PREP SCHOOL - BREAKTIME SNACK ROTA

By The Pollen Partnership



|        | Monday                               | Tuesday            | Wednesday                          | Thursday           | Friday                   |
|--------|--------------------------------------|--------------------|------------------------------------|--------------------|--------------------------|
| Week 1 | Tomato Ketchup Popcorn               | Funtime Raisins    | Yoghurt Rice Cakes<br><br>(D) (SO) | Dried Apricots     | Peach & Pears Fruitypots |
|        |                                      |                    |                                    |                    |                          |
| Week 2 | Chocolate Rice Cakes<br><br>(D) (SO) | Tropical Fruit Bar | Simply Sweet Popcorn               | Sultanas & Raisins | Pineapple Fruitypots     |

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Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Robert Hoegger*

Robert Hoegger, Chef Manager - Claremont Prep School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



CLAREMONT PREP SCHOOL  
SPORTS TEA ROTA

By The Pollen Partnership



|        | Option 1  | Option 2   |
|--------|---|--|
| Week 1 | Hot Dog In A Brioche Roll<br><br>(G)(D)               | Veggie Hot Dog In A Brioche Roll<br><br>(D)                      |
| Week 2 | Individual Meaty Pizza<br><br>(G)(D)                  | Herby Pasta Pots<br><br>(G)                                      |
| Week 3 | Butchers Sausages & Ultimate Skin On Fries<br><br>(G) | Mozzerella & Tomato Sausages & Ultimate Skin On Fries<br><br>(D) |
| Week 4 | Cheesy Foccacia Pizza<br><br>(G)(D)                   | Tomato & Basil Pasta Pots<br><br>(G)(D)                          |

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Gluten & Dairy Free Alternatives Are Available For Most Dishes

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)

*Robert Hoegger*

Robert Hoegger, Chef Manager - Claremont Prep School





## CLAREMONT SENIOR SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 29th October 2018 - Friday 2nd November 2018

Monday 19th November 2018 - Friday 23rd November 2018



|                          | Monday  | Tuesday  | Wednesday  | Thursday   | Friday   |
|--------------------------|---|--|--|--|--|
| <b>Main</b>              | Cumberland Sausages With Onion Gravy<br><br>(G)                     | Braised Beef & Field Mushroom Pie With Flaky Pastry<br><br>(G) (D)       | Chargrilled Chicken With Tomato & Basil Sauce            | Traditional Homemade Lasagne<br><br>(G) (D)                        | Fishfinger Wrap With Homemade Chunky Tartare Sauce<br><br>(G) (F) (M) (D)      |
| <b>Vegetarian Option</b> | Roast Butternut Squash Wellington With Stilton Sauce<br><br>(G) (D) | Baked Cannelloni Filled With Ricotta Cheese & Spinach<br><br>(G) (D)     | Courgette, Leek & Parmesan Arancini Balls<br><br>(G) (D) | Baked Gnocchi With Wilted Spinach & Glazed Parmesan<br><br>(G) (D) | Autumn Vegetable Crumble<br><br>(G)  |
|                          |   |  |  |  |  |
| <b>Side</b>              | Buttered Carrots With Chives & Roast Squash<br><br>(D)              | Baked Leeks & Honey Glazed Parsnips<br><br>(D)                           | Herbed Corn & Sautéed Savoy Cabbage                      | Pan Fried Courgettes & Steamed Broccoli                            | Thyme Peas & Baked Beans   |
| <b>Starch</b>            | Creamy Mash<br><br>(D)  | Rosemary Baby Potatoes   | Minted New Potatoes                                      | Spicy Wedges   | Skin On Fries  |
|                          |   |  |  |  |  |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday                   |  |  |  |  |
|                          |   |  |  |  |  |
| <b>Lighter Bites</b>     | Penne Served With Vegetable Tagine<br><br>(G)                       | King Edward & Sweet Potato Jackets Served With BBQ Beans<br><br>(G) (SO) | Tagliatelle With Creamed Garlic Mushrooms<br><br>(G) (D) | Hot Cheese & Bacon Baguette<br><br>(G) (D)                         | Fusilli Pasta With Courgette & Grain Mustard Dressing Sauce<br><br>(G) (D) (M) |
|                          |   |  |  |  |  |
| <b>Homemade Dessert</b>  | Carrot & Cinnamon Cake<br><br>(E) (G) (D)                           | Chocolate Chip Sponge Served With Crème Fraiche<br><br>(E) (G) (D)       | Banana Loaf With Salted Caramel Drizzle<br><br>(G) (D)   | Pear Crumble With Vanilla Custard<br><br>(G) (D)                   | Lemon & Raspberry Cheesecake<br><br>(G) (D)                                    |
| <b>Fruit</b>             | Fresh Fruit Or Fruit Salad Available Everyday                       |  |  |  |  |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Nathan Cadey*

Nathan Cadey, Chef Manager - Claremont Senior School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT SENIOR SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 5th November 2018 - Friday 9th November 2018

Monday 26th November 2018 - Friday 30th November 2018



|                          | Monday  | Tuesday   | Wednesday  | Thursday  | Friday  |
|--------------------------|---|---|--|---|---|
| <b>Main</b>              | Chicken Badam Pasanda With Indian Breads, Pickles & Chutneys<br><br>(M) (G) | Traditional Shepherds Pie With Thyme Gravy<br><br>(D)       | Turkey, Leek & Mushroom with Flaky Pastry<br><br>(G) (E) (D)                             | Oven Baked Chicken Breast, Served With Mushroom & Tarragon Sauce<br><br>(D) | Crispy Battered Cod With Homemade Chunky Tartare Sauce<br><br>(F) (M) (G) (D) |
| <b>Vegetarian Option</b> | Baked Tomato & Goats Cheese Tart<br><br>(E) (D) (G)                         | Focaccia Pizzas With Various Toppings<br><br>(G) (D)        | Homemade Vegetable Strudel Made With Creamy Leeks & Spring Vegetables<br><br>(E) (G) (D) | Tomato & Mozzarella Sausages<br><br>(G) (D)                                 | Falafel Burger On An Open Brioche Bun With Harissa Yoghurt<br><br>(G) (D)     |
|                          |   |   |  |   |   |
| <b>Side</b>              | Baked Leeks & Panache Of Vegetables<br><br>(D)                              | Roast Root Veg & Lemon Carrots                              | Braised Red Cabbage & Herbed Corn  | Spiced Broccoli & Buttered Courgettes<br><br>(D)                            | Minted Peas & Parsley Carrots   |
| <b>Starch</b>            | Braised Lemon Rice  | Herbed New Potatoes   | Parmentier Potatoes  | Spring Onion & Parsley Mash<br><br>(D)                                      | Skin On Fries   |
|                          |   |   |  |   |   |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday                           |   |  |   |   |
|                          |   |   |  |   |   |
| <b>Lighter Bites</b>     | Hickory BBQ Bean Burrito With Corn Salsa<br><br>(G) (SO)                    | Penne Pasta With Tomato & Basil Sauce<br><br>(G)            | King Edward & Sweet Potato Jackets With A Ragu Sauce                                     | Noodles With Sweet & Sour Vegetables<br><br>(E) (G)                         | Fusilli Pasta With Chunky Ratatouille<br><br>(G)                              |
|                          |   |   |  |   |   |
| <b>Homemade Dessert</b>  | Lemon Drizzle Cake With Berry Compot<br><br>(E) (G) (D)                     | Toffee & Apple Pudding With Toffee Sauce<br><br>(E) (G) (D) | Black Forest Chocolate Brownies<br><br>(E) (G) (D)                                       | Oatey Apple Crumble With Custard<br><br>(G) (D)                             | Classic Eton Mess<br><br>(E) (D)  |
| <b>Fruit</b>             | Fresh Fruit Or Fruit Salad Available Everyday                               |   |  |   |   |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Nathan Cadey*

Nathan Cadey, Chef Manager - Claremont Senior School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT SENIOR SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 12th November 2018 - Friday 16th November 2018

Monday 3rd December 2018 - Friday 7th December 2018



|                          | Monday  | Tuesday  | Wednesday  | Thursday   | Friday  |
|--------------------------|---|--|--|--|---|
| <b>Main</b>              | Grilled Chicken Fillet With Tangy BBQ Sauce<br><br>(G) (SO)       | Sausage Meat Plait With Flaky Pastry & Rosemary Gravy<br><br>(E) (G) (D) | Baked Honey Glazed Gammon  | North African Beef Meatballs With Spicy Tomato Sauce<br><br>(G)      | Bubble Coated Pollock With Homemade Chunky Tartare Sauce<br><br>(F) (G)       |
| <b>Vegetarian Option</b> | Baked Vegetable Enchilada With Spicy Red Beans<br><br>(C) (G) (D) | Mozzarella & Vegetable Kebabs With Mint Yoghurt<br><br>(C) (D)           | Ultimate Veggie Burger On An Open Beetroot Bun With Onion Rings, Lettuce, Tomato & BBQ Sauce<br><br>(C) (M) (G) (SO) | Feta & Mediterranean Vegetable Bake With Panko Crumbs<br><br>(G) (D) | Butternut Squash Chilli Con Carne In A Kickin Spicy Red Bean Sauce<br><br>(C) |
| <b>Side</b>              | Peas, Leeks & Parsley Carrots                                     | Braised Red Cabbage & Herbed Corn  | Panache Of Root Vegetables & Lemon Carrots   | Sautéed Courgettes & Roast Squash                                    | Minted Peas & Stir Fry Veg  |
| <b>Starch</b>            | Spicy Wedges  | Rosemary Parmentier Potatoes   | Crispy Roast Potatoes  | Herbed Tagliatelle<br><br>(G)  | Skin On Fries   |
| <b>Salads</b>            | A Selection Of Homemade Salads Available Everyday                 |  |  |  |   |
| <b>Lighter Bites</b>     | Penne Pasta With Arrabbiata Sauce<br><br>(G)                      | Grilled Flat Bread Served With Cajun Vegetables<br><br>(G)               | Vegetable Fajita Wrap<br><br>(C) (G)   | Noodles With Sesame Vegetables<br><br>(G) (S) (E)                    | Penne Pasta Creamy Mushroom Bake<br><br>(G) (D)                               |
| <b>Homemade Dessert</b>  | Ginger Sponge Cake With Vanilla Sauce<br><br>(E) (G) (D)          | Pineapple Upside Down Cake & Crème Fraiche<br><br>(E) (G) (D)            | Strawberry Shortbread<br><br>(G) (D)   | Chocolate Cheesecake<br><br>(G) (D)                                  | Lemon Curd & Crushed Meringue Mousse<br><br>(G) (D)                           |
| <b>Fruit</b>             | Fresh Fruit Or Fruit Salad Available Everyday                     |  |  |  |   |

The Pollen Partnership Operate A Nut Free Policy

Gluten & Dairy Free Alternatives Are Available For Most Dishes

*Nathan Cadey*

Nathan Cadey, Chef Manager - Claremont Senior School

**Menu Allergen Notations**

Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT BOARDING HOUSES - BREAKFAST MENU

By The Pollen Partnership



|                               | Monday  | Tuesday   | Wednesday  | Thursday  | Friday   | Saturday  | Sunday  |
|-------------------------------|---|---|--|---|--|---|---|
| <b>Hot Drinks</b>             | Twinings Tea Selection, Coffee, Cadburys Hot Chocolate  |   |  |   |  |   |   |
| <b>Cold Drinks</b>            | Selection Of Hydration Juices   |   |  |   |  | Selection Of Hydration Juices                           | Selection Of Hydration Juices                               |
|                               |   |   |  |   |  | 100% Fruit Smoothie Strawberry                          | 100% Fruit Smoothie Mango & Banana                          |
| <b>Daily Selection</b>        | Cut Fruits, Kellogg's Cereals (G), Yoghurts (D) & Toast (G) With Preserves, Porridge (G) & Toppings Are Available Everyday  |   |  |   |  |   |   |
| <b>Freshly Baked Pastries</b> | A Selection From Pain Aux Chocolat, Croissants, Pain Aux Raisin & Mini Viennese Pastries Are Available Everyday (G) (D) (E) |   |  |   |  |   |   |
| <b>Main Breakfast</b>         | In addition to the Daily Selction & Pastries (G) (D) (E)<br>Sliced Gammon Ham<br>Sliced Turkey                              | Butchers Pork Sausages, Chicken Sausages Or Vegetarian Sausages (G) (D) (E) | In addition to the Daily Selction & Pastries (G) (D) (E)<br>Sliced Gammon Ham<br>Sliced Turkey | Butchers Pork Sausages, Chicken Sausages Or Vegetarian Sausages (G) (D) (E) | In addition to the Daily Selction & Pastries (G) (D) (E)<br>Sliced Gammon Ham<br>Sliced Turkey | Classic Mac N Cheese (G) (D)<br>Tangy BBQ Chicken Wings | Loaded Pizza Slices (G) (D)<br>Spicy BBQ Chicken Drumsticks |
|                               | Woodalls British Charcuterie<br>Cumberland Salami<br>Air Dried Ham  | With Wiltshire Bacon Or Turkey Bacon  | Woodalls British Charcuterie<br>Cumberland Salami<br>Air Dried Ham                             | With Wiltshire Bacon Or Turkey Bacon  | Woodalls British Charcuterie<br>Cumberland Salami<br>Air Dried Ham                             | House Slaw (D) (M)<br>Sweet Potato Fries                | House Slaw (D) (M)<br>Spicy Wedges                          |
|                               | Sliced Cheddar<br>Sliced Emmental<br>Sliced Monterey Jack (D)   | Baked Beans<br>Grilled Tomatos  | Sliced Cheddar<br>Sliced Emmental<br>Sliced Monterey Jack (D)                                  | Baked Beans<br>Grilled Mushrooms  | Sliced Cheddar<br>Sliced Emmental<br>Sliced Monterey Jack (D)                                  | Roast Pepper Frittata (E)                               | Spanish Omelette (E)  |
|                               | Boiled Eggs (E)   | Scrambled Eggs (E)  | Boiled Eggs (E)  | Fried Eggs (E)  | Boiled Eggs (E)  | Belgium Waffles (E) (D) (SO) (G)                        | Scotch Pancakes (E) (D) (G)                                 |
|                               |   | Hash Browns   |  | Saute Potatoes  |  |   |   |

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Gluten & Dairy Free Alternatives Are Available For  
Most Dishes

*Kai McManus*

Kai McManus, Chef Manager - Claremont School Clyde House

**Menu Allergen Notations**  
Egg (E) Celery (C) Fish (F) Mustard (M)  
Gluten (G) Dairy (D) Sesame (S) Soya (SO)



# CLAREMONT BOARDING HOUSES - EVENING MENU

By The Pollen Partnership

Monday 29th October - Sunday 4th November 2018

Monday 19th November - Sunday 25th November 2018



|                          | Monday   | Tuesday  | Wednesday  | Thursday   | Friday   | Saturday                              | Sunday  |
|--------------------------|--|--|--|--|--|---------------------------------------|---|
| <b>Main</b>              | Sticky Tomato Chicken On A Toasted Focaccia<br><br>(G) | Sausage Meat Plait With Flaky Pastry & Rosemary Gravy<br><br>(G) | Sesame Chicken & Broccoli Stir Fry<br><br>(S)(G)                 | Spicy Beef Meatballs In A Arrabiata Sauce<br><br>(G)   | Lamb Burger In A Brioche Bun With Homemade Root Slaw<br><br>(D)(E)(G)(M) | Spicy Chilli Con Carne<br><br>(G)(D)  | Turkey, Leek & Mushroom with Flaky Pastry<br><br>(G)(D) |
| <b>Vegetarian Option</b> | Spicy Bean Burger In A Brioche Bun<br><br>(G)          | Classic Mac N Cheese<br><br>(G)(D)                               | Quorn Bolognaise<br><br>(G)                                      | Grilled Mushroom & Cheddar Wrap<br><br>(E)(D)(G)       | Vegetarian Tagliatelle Carbonara<br><br>(G)(D)                           | Quorn Chilli Con Carne<br><br>(G)     | Baked Tomato & Goats Cheese Tart<br><br>(G)             |
| <b>Side</b>              | Corn Salsa & House Salad<br><br>(D)                    | Baby Corn On The Cob<br><br>(D)                                  | Roasted Peppers & Mushrooms<br><br>(G)(D)                        | Garlic Bread & House Salad<br><br>(G)(D)               | Pan Fried Peppers & Carrots<br><br>(G)                                   | Stir Fry Vegetables<br><br>(G)        | Panache Of Vegetables<br><br>(G)                        |
| <b>Starch</b>            | Roasted Baby Potatoes<br><br>(G)                       | Herb Wedges<br><br>(G)   | Steamed Parsley Rice<br><br>(G)                                  | Herbed Tagliatelle<br><br>(G)                          | Sautéed Potatoes<br><br>(G)  | Braised Coriander Rice<br><br>(G)     | Minted New Potatoes<br><br>(G)                          |
| <b>Homemade Dessert</b>  | Chocolate Brownies<br><br>(D)(E)(G)                    | Banana Loaf With Salted Caramel Drizzle<br><br>(D)(E)(G)         | Belgian Waffle With Vanilla Ice Cream & Berries<br><br>(D)(E)(G) | Pancakes With A Selection Of Fillings<br><br>(E)(G)(D) | Cinnamon Apple Strudel With Vanilla Custard Sauce<br><br>(D)(G)          | Chocolate & Raspberry Pots<br><br>(D) | Jam Roly Poly With Hot Vanilla Sauce<br><br>(D)(E)(G)   |

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# CLAREMONT BOARDING HOUSES - EVENING MENU

By The Pollen Partnership

Monday 5th November - Sunday 11th November 2018

Monday 26th November - Sunday 2nd December 2018



|                          | Monday   | Tuesday   | Wednesday                          | Thursday  | Friday                                 | Saturday                                       | Sunday   |
|--------------------------|--|---|------------------------------------|---|--|--|--|
| <b>Main</b>              | Creole Chicken Drummers  | Lamb Koftas Served With Cucumber Yoghurt<br>(D)                 | Spaghetti Bolognaise<br>(G)        | Piri Piri Chicken Wrap With Spicy Corn & Mango Salsa<br>(E)(D)(G) | BBQ Turkey Skewers<br>(SO)             | Oriental Beef With Black Bean Sauce            | Sweet Chilli Chicken                             |
| <b>Vegetarian Option</b> | Baked Gnocchi With Wilted Spinach & Glazed Parmesan<br>(G)(D)(E) | Sweet Potato & Feta Frittata<br>(E)(D)                          | Moroccan Vegetable & Chickpea Stew | Halloumi & Shredded Vegetable Wrap<br>(D)                         | BBQ Vegetable Taco's<br>(SO)(G)        | Baked Mushroom Quiche<br>(G)(D)(E)             | Sesame Breaded Mushrooms<br>(S)(G)               |
|                          |  |   |                                    |   |  |  |  |
| <b>Side</b>              | Buttered Courgettes & Roast Squash                               | Roasted Peppers With Mushrooms & Braised Corn                   | Garlic Bread & House Salad<br>(G)  | Homemade Slaw & Baby Corn On The Cob                              | Thyme Peas & Baked Beans               | Stir Fry Vegetables                            | Buttered Carrots With Chives & Lemon Corn<br>(D) |
| <b>Starch</b>            | Sautéed Potatoes   | Sweet Potato Fries  | Herbed Cous Cous<br>(G)            | Jacket Wedges   | Skin On Fries                          | Herbed Tagliatelle<br>(G)                      | Sticky Rice                                      |
|                          |  |   |                                    |   |  |  |  |
| <b>Homemade Dessert</b>  | Yoghurt & Berry Pots<br>(D)                                      | White Chocolate Sponge With A Dark Chocolate Sauce<br>(G)(D)(E) | Apricot Flapjack Fingers<br>(G)(D) | Chocolate Orange Brownie Bake<br>(G)(D)                           | Lemon & Raspberry Cheesecake<br>(D)(G) | Rhubarb & Apple Crumble With Custard<br>(D)(G) | Crème Caramel<br>(D)(E)                          |

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# CLAREMONT BOARDING HOUSES - EVENING MENU

By The Pollen Partnership

Monday 12th November - Sunday 18th November 2018

Monday 3rd December - Sunday 9th December 2018



|                          | Monday  | Tuesday                                       | Wednesday  | Thursday  | Friday   | Saturday  | Sunday   |
|--------------------------|---|---|--|---|--|---|--|
| <b>Main</b>              | Traditional<br>Homemade Lasagne<br><br>(G)(D)           | Meat Feast Pizza<br><br>(G)(D)                | Thai Green Chicken<br>Curry<br><br>(G)(D)                        | Spicy BBQ Chicken<br>Drumsticks & Wings<br><br>(SO)         | Beef Burger In A<br>Brioche Bun With<br>Lettuce, Tomato &<br>Spicy Tomato Relish<br><br>(G)(E)                       | Breaded Turkey<br>Escalope With<br>Cheese Sauce<br><br>(G)(D) | Spicy Beef Taco's<br><br>(G)(E)                                |
| <b>Vegetarian Option</b> | Vegetable Tagliatelle<br>With Basil Pesto<br><br>(D)(E) | Fully Loaded<br>Vegetable Pizza<br><br>(G)(D) | Parsley & Mushroom<br>Pancakes<br><br>(G)(D)(E)                  | Cauliflower Schnitzel<br>With Cheese Sauce<br><br>(G)(D)(E) | Butterbean &<br>Cheddar Burger In A<br>Brioche Bun With<br>Lettuce, Tomato &<br>Spicy Tomato Relish<br><br>(G)(E)(D) | Courgette & Pea<br>Fritter, Coriander<br>Aioli<br><br>(E)(D)  | BBQ Vegetable Taco's<br><br>(G)(E)(SO)                         |
|                          |   |   |  |   |  |   |  |
| <b>Side</b>              | Tomato Salad &<br>Homemade Garlic<br>Bread<br><br>(G)   | Baked Beans<br><br>(G)                        | Tandoori Roasted<br>Cauliflower With A<br>Yoghurt Dip<br><br>(D) | Stir Fry Vegetables &<br>Spring Greens<br><br>(D)           | House Slaw & Salad<br><br>(D)(M)   | Baton Carrots &<br>Lemon Broccoli<br><br>(D)                  | House Salad,<br>Guacamole, Salsa &<br>Sour Cream<br><br>(D)    |
| <b>Starch</b>            | Warm Chive Potato<br>Salad<br><br>(D)                   | Skin On Fries<br><br>(D)                      | Sesame Noodles<br><br>(G)(S)                                     | Spicy Wedges<br><br>(D)                                     | Sweet Potato Fries<br><br>(D)  | Roasted Baby<br>Potatoes<br><br>(D)                           | Citrus Rice<br><br>(D)   |
|                          |   |   |  |   |  |   |  |
| <b>Homemade Dessert</b>  | Oatey Apple Crumble<br>With Custard<br><br>(G)(D)(E)    | Lemon Drizzle Cake<br><br>(G)(D)(E)           | Classic Banoffee Pie<br><br>(G)(D)(E)                            | Carrot & Cinnamon<br>Cake<br><br>(G)(D)(E)                  | Baked Banana With<br>Salted Toffee Sauce<br><br>(D)  | Homemade Muffin<br>Selection<br><br>(G)(E)                    | Pear Strudel With<br>Vanilla Custard<br>Sauce<br><br>(G)(D)(E) |

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