



CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 25th February 2019 - Friday 1st March 2019

Monday 18th March 2019 - Friday 22nd March 2019



	Monday	Tuesday	Wednesday	Thursday	Friday
Main	King Edward Jackets Served With Cheesy Beans (D)	Crisp Honey & Lemon Chicken Thighs (M)	Honey Glazed Gammon, Thyme Gravy (M)	Traditional Homemade Lasagne (G)(D)(M)	Crispy Battered Fish, Homemade Chunky Tartare Sauce (F)(M)(D)
Vegetarian Option	Baked Gnocchi, Wilted Spinach & Glazed Cheddar (G)(D)	Halloumi & Vegetable Kebabs With Mint Yoghurt (C)(D)(M)	Spring Vegetable Tart, Red Onion Chutney (E)(D)(G)	Baked Cannelloni Filled With Ricotta Cheese & Spinach (G)(D)	King Edward Jackets With A Vegetarian Ragu Sauce (SU)
Side	Homemade Slaw & Lemon Corn (D)	Spiced Broccoli & Buttered Courgettes (D)	Sautéed Savoy Cabbage & Steamed Carrots (D)	Buttered Corn & House Salad (D)	Thyme Peas & Baked Beans (D)
Starch	King Edward Baked Potatoes (SU)	Braised Herb Rice (SU)	Crispy Roast Potatoes (SU)	Garlic Bread (G)(D)	Skin On Fries (SU)
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Classic Eton Mess (G)(D)	Banana Banoffee Muffin Cake (E)(D)	Creamy Choc Ice (D)(SO)	Peach Crumble With Vanilla Custard (G)(D)	Rich Chocolate Mousse (D)
Fruit	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) Sulphates (SU)



CLAREMONT PREP SCHOOL - LUNCH MENU

By The Pollen Partnership

Monday 4th March 2019 - Friday 8th March 2019

Monday 25th March 2019 - Friday 29th March 2019



	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Classic Mac N Cheese (G) (D) (M)	Spicy Beef Taco's (G) (E) (D)	Thyme Roasted Chicken With Sage Stuffing (G)	Cumberland Sausages With Onion Gravy (G)	Bubble Coated Pollock With Homemade Chunky Tartare Sauce (F) (M) (D)
Vegetarian Option	Spiced Vegetable Tagine	Hickory BBQ Bean Burrito With Corn Salsa (G) (SO) (SU)	Courgette & Pea Fritters, Coriander Aioli (E) (D) (G)	Spicy Mixed Bean & Vegetarian Sausage Bake (G)	King Edward Jackets Served With BBQ Beans (G) (SO) (M)
Side	Lemon Broccoli & Roast Squash With Carrot Medley (D)	Baked Sweetcorn & Tomato Salad	Parsley Carrots & Green Beans	Roasted Cauliflower & Savoy Cabbage	Minted Peas & Baked Beans
Starch	Garlic Bread (G) (D)	Chunky Vegetable Rice	Crispy Roast Potatoes (SU)	Crushed New Potatoes	Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Fruity Ice Lollies	Pancakes With A Selection Of Fillings (E) (G) (D)	Mandarin Jelly & Cream	Oatey Apple Crumble With Crème Fraiche	Traditional Victoria Sponge
Fruit	Fresh Fruit Available Everyday				

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CLAREMONT PREP SCHOOL - LUNCH MENU

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Monday 11th March 2019 - Friday 15th March 2019



	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Neapolitan Tomato & Basil Pasta (G) (SU) (D)	Chicken Korma With Indian Breads & Mango Chutney (G) (SU) (M)	Roast Loin Of Pork With Apple Sauce (G) (SU) (M)	Hunters Chicken Bake (SO) (G) (D)	Breaded Fish Fingers, Tomato Salsa (SO) (G) (D)
Vegetarian Option	Chinese Mushroom & Vegetable Chow Mein (G) (SU)	Sweet Potato & Cauliflower Coconut Curry (G) (D) (M)	Roasted Pepper Stuffed With Cous Cous (G)	King Edward Jackets Served With Spicy Tomato Sauce (G) (SU) (D)	Roasted Vegetable Frittata (D) (E)
Side	Baby Corn & Lemon Broccoli	Butternut Squash, Peas & Spinach Dahl	Baton Carrots & Steamed Broccoli	Homemade Slaw & Baby Corn On The Cob	Thyme Peas & Baked Beans
Starch	Herby Penne Pasta (G)	Braised Coriander Rice	Crispy Roast Potatoes (SU)	Jacket Wedges	Skin On Fries
Salads	A Selection Of Homemade Salads Available Everyday				
Homemade Dessert	Baked Banana With Salted Toffee Sauce (G) (D) (E)	Creamy Peach Fool (D)	Pineapple Upside Down Cake & Crème Fraiche (E) (G) (D)	Very Berry Jelly (E) (G) (D)	Chewy Chocolate Cookies (G) (D) (E)
Fruit	Fresh Fruit Available Everyday				

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Gluten (G) Dairy (D) Sesame (S) Soya (SO) Sulphates (SU)