



Menu

Week 16.- 20. Dec - 2024

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| <i>Monday</i> | <p>Vegan course: Aloo gobi, rice ③ ④ ⑤</p> <p>Meat/fish of the day: Butterchicken, rice, baked brokkoli ③</p> <p>Soup of the day: Coconut curry soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - olivebread, fresh out of the oven</i></p> |
| <i>Tuesday</i> | <p>Vegan course: Oven baked cauliflower, barley, chili sauce ④ ⑤</p> <p>Meat/fish of the day: Herb and citrus marinated salmon, barley and hollandaise</p> <p>Soup of the day: Creamy chicken soup ③</p> <p><i>Fresh and healthy saladbar - Rosemarybread, fresh out of the oven</i></p> |
| <i>Wednesday</i> | <p>Vegan course: Spiced pumpkin pie, brussel sprouts, cranberry jam ④ ⑤</p> <p>Meat/fish of the day: Cranberry turkey, sweetpotato purre, brussel sprouts, turkey sauce</p> <p>Soup of the day: Cacao soup</p> <p><i>Fresh and healthy saladbar - Sesameseed bread, fresh out of the oven</i></p> |
| <i>Thursday</i> | <p>Vegan course: Sweetpotato paddie, Garlic potatoes, dijon mayo ③ ④ ⑤</p> <p>Meat/fish of the day: Tomato-sesam haddock, garlic potatoes, dijon mayo ③ ⑤</p> <p>Soup of the day: Wild mushroom soup ③</p> <p><i>Fresh and healthy saladbar - Raisinbread, fresh out of the oven</i></p> |
| <i>Friday</i> | <p>Vegan course: Sicilian stew, potato purre ③ ④ ⑤</p> <p>Meat/fish of the day: Balsamic-date lamb, cous cous, mint jogurt dressing ③</p> <p>Soup of the day: Vegetable soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - Cheese bread, fresh out of the oven</i></p> |

Vegetarian = ④ Gluten free = ③