



**MONDAY 23/03/2026**

**Soup**

**Roasted Sweet Potato & Spinach Leaves**

**Main**

**Roasted Chicken**

**Vegan**

**Eggplant Parmigiana**

**Raw Salads**

**Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves**

**Sides**

**Roasted Baby Potatoes**

**Stemed Broccoli**

**Roasted Corn**

**Dessert**

**Yogurt w/ Homemade Granola**

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.



# TUESDAY 24/03/2026

## Soup

**Cream of Carrots**

## Main

**Tuna Lasagna**

## Vegan

**Channa Masala**

## Raw Salads

**Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves**

## Sides

**Steamed Rice**

**Roasted Pumpkin**

**Garden peas & Spinach**

## Dessert

**Fruit Cups**

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.



# WEDNESDAY 25/03/2026

Soup

**Chicken Canja**

Main

**Cottage Pie**

Vegan

**Egg Fried Rice w/ Vegetables and Tofu**

Raw Salads

**Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves**

Sides

**Crispy Wedges  
Roasted Cauliflower  
Caramelized Carrots**

Dessert

**Fruit Cups & Yogurt w/ Honey**

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.

**THURSDAY 26/03/2026**

**Soup**

**Sweet Potato & Carrots**

**Main**

**Steamed Hake**

**Vegan**

**Vegetable Omelet**

**Raw Salads**

**Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves**

**Sides**

**Roasted Sweet Potato  
Roasted Seasonal Vegetables  
Steamed Green Beans**

**Dessert**

**Fruit Cups**



**FRIDAY 27/03/2026**

**Soup  
Broccoli**

**Main  
Fusilli & Turkey**

**Vegan  
Burritos with Tofu, Charred Corn & Rice**

**Sides  
Cajun Potatoes & Natchos  
Charred Corn and Crispy Onions  
Pico de Gallo & Guacalmole**

**Dessert  
Orange Cake & Fruit Cups**

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.