



MONDAY 09/03/2026

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



TUESDAY | 0/03/2026

Soup

Cream of Cauliflower

Main

Roasted Oven Hake w/ Herby Butter Sauce

International

Jamaican Jerk Chicken

Vegan

Soy & Chickpea Winter Stew w/ Spinach

Composed Salads

**Quinoa w/ Roasted Butternutt & Fresh Herbs
Caesar Salad**

Raw Salads

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

Sides

**Cajun Roasted Potatoes
Roasted Cauliflower
Wilted Greens & Peas**

Dessert

Fruit Cups

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WEDNESDAY 11/03/2026

Soup

Creamy Courgette

Main

Roasted Turkey & Gravy

International

Mac n' Cheese with Toppers

Vegan

Egg Fried Rice w/ Vegetables and Tofu

Composed Salads

**Beetroot & Feta
Wild, Cranberry & Chives**

Raw Salads

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

Sides

**Steamed Rice
Roasted Seasonal Vegetables
Caramelized Carrots**

Dessert

Fruit Cups & Yogurt w/ Honey

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THURSDAY | 12/03/2026

Soup

Carrot & Coconut

Main

Hot dogs

International

Grilled Salmon Teriyaki & Spring onions

Vegan

Vegetable Stroganoff

Composed Salads

**Roasted Sweet Potato & Kale Salad
Fennel & Wild rice**

Raw Salads

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

Sides

**Jasmin Rice w/ Lemon & Herbs
Roasted Seasonal Vegetables
Steamed Green Beans**

Dessert

Fruit Cups

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FRIDAY | 3/03/2026

Soup
Chicken Canja

Main
Duck Rice

International
Roasted Chicken Thighs

Vegan
Zucchini, Spinach & Feta Cheese Lasagna

Composed Salads
Tomato & Peach
Orange, Olives & Coriander

Raw Salads
Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves

Sides
Roasted Sweet Potatoes
Stir-Fried Vegetables
Charred Corn

Dessert
Fruit Pods & Pannacota

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