



MONDAY | 3/04/2026

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 | 4/04/2026

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

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WEDNESDAY | 5/05/2026

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

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THURSDAY | 6/04/2026

Soup

Sweet Potato & Carrots

Main

Steamed Hake

Vegan

Falafel, Hummus & Yogurt Sauce

Raw Salads

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

Sides

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

Dessert

Fruit Cups

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FRIDAY 17/04/2026

Soup
Broccoli

Main
Beef Burger

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

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