CAISL

MONDAY 09/11/2026

Soup
Butternut and Sweet Potato Cream

Main
Creamy Cod with Potatoes

International
Beef Burger with Toppings

Vegetarian
Chickpea & Vegetable Tagine

Composed Salads
Beans, Spinash & Tuna
Roasted Beetroot & Balsamic

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

Sides
Rice
Seasonal Vegetables
Steamed Green Beans

Dessert
Fruit Cups

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

CAISL

TUESDAY 10/11/2026

Soup
Vichyssoise

Main
Hake & Herbs Sauce

International
Chicken with tomato Sauce

Vegetarian
Mezze with Falafel

Composed Salads
Couscous with Mushrooms
Roasted veg. Salad

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

Sides
Pasta
Broccoli
Roasted Carrots

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 11/11/2026

NO CLASSES AT SCHOOL

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

CAISL

St Martin's 12/11/2026

Soup
Caldo Verde
with potato, shredded kale and olive oil

Main
Roasted Chicken
with garlic, bay leaf and olive oil.

International
Hake & Tomato Stew
with roasted peppers and fresh parsley

Vegetarian
White Bean & Spinach Bake
with garlic, olive oil and herbs

Sides
Smoked Paprika Sweet Potato Wedges
Braised Cabbage with Garlic & Bay Leaf
Roasted Pumpkin & Parsnip with Thyme

Dessert
Orange & Cinnamon Poached Pear

Fresh Fruit
Seasonal Fresh Fruit

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

CAISL

THURSDAY 12/11/2026

Soup
Vegetable

Main
Chicken Fricassé

International
Lentils & Peas Ragout

Vegetarian
Mushroom Risotto

Composed Salads
Roasted Beets & Balsamic
Tuna & beans salad

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

Sides
Rice
Roasted Seasonal Vegetables
Steamed Greens Beans

Dessert
Fruit Cups

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

CAISL

FRIDAY 13/11/2026

Soup
Carrot cream

Main
Chicken & White Bean Stew

International
Beef Massaman

Vegetarian
Vegetable Crumble with Feta

Composed Salads
Fresh Cucumber & Apple Salad
Eggplant Caponata

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

Sides
Rice
Roasted Broccoli
Glazed Carrots

Dessert
Fruit Cups & Homemade Cake

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

CAISL

MONDAY 16/11/2026

Soup
Creamy Tomato

Main
Slow Roasted Turkey Leg w/ Mushroom Sauce

International
Hake loin á Lagareiro

Vegetarian
Lentil and Spinash Stew

Composed Salads
Mexican Bean Salad
Potato salad

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

Sides
Pasta
Roast Butternut
Broccoli

Dessert
Fruit Cups

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

CAISL

TUESDAY 17/11/2026

Soup
Roasted Cauliflower

Main
Creamy Tuna and Tomato Pasta

International
Turkey & Veg Couscous

Vegetarian
Vegetable Frittata

Composed Salads
Roasted veg. Salad
Rainbow Slaw

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

Sides
Peas
Broccoli
Caramelized Carrots

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 18/11/2026

Soup
Peas Cream

Main
Roasted White Fish Massala

International
Pasta al Forno w/ Veal Ragout

Vegetarian
Lentil Dhal

Composed Salads
Coleslaw
Pasta Salad w
Pumpkin

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

Sides
Rice
Grilled Eggplant
Green Beans

Dessert
Fruit Cups ; Lemon Cake

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

CAISL

THURSDAY 19/11/2026

Soup
Roasted Tomato Cream

Main
Slow cook Chicken Pasta

International
Fish Moqueca

Vegetarian
Mediterranean Vegetable Moussaka

Composed Salads
Tuna & Beans Salad
Green Salad with Mango & Lime

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

Sides
Corn
Broccoli
Rice

Dessert
Fruit Cups

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

CAISL

MONDAY 23/11/2026

Soup
Carrot cream

Main
Creamy Salmon pasta

International
Roasted Chicken and Gravy

Vegetarian
Eggplant Parmigiana

Composed Salads
Herb & Lemon Pasta Salad
Greek Salad

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

Sides
Roasted Baby Potatoes
Roasted Broccoli
Corn

Dessert
Fruit Cups

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

CAISL

TUESDAY 24/11/2026

Soup
Vegetable soup

Main
Hake loin Gratin

International
Beef Lasagna

Vegetarian
Channa Masala

Composed Salads
Quinoa w
Roasted Butternut & Fresh Herbs
Coleslaw

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

Sides
Herbs Rice
Roasted Carrots
Garden peas & Spinach

Dessert
Fruit Cups

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

CAISL

THANKSGIVING 25/11/2026

Soup
Chives, Potato and Sweetcorn Chowder

Main
Sage & Thyme Roast Turkey - Onion gravy and cranberry sauce on the side

International
Oven-baked redfish with a lemon and herb crust

Vegetarian
Mushroom & Lentil Loaf with Vegetarian Gravy

Sides (choose one)
Creamy Mashed Potatoes
Roasted Sweet Potato Wedges

Vegetables
Garlic Broccoli
Braised Red Cabbage with Apple

Dessert
Pumpkin Pie Squares

Fresh Fruit
Seasonal Fresh Fruit

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

CAISL

WEDNESDAY 2/12/2026

Soup
Creamy Vegetable

Main
Cottage Pie

International
Portuguese Fish Bake

Vegetarian
Lentil Shephers Pie

Composed Salads
Asian Slaw
Butternut & Spinash

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

Sides
Crispy Potatoes
Roasted Cauliflower
Caramelized Carrots

Dessert
Fruit Cups

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

CAISL

THURSDAY 3/12/2026

Soup
Broccoli

Main
Turkey Hot Dogs

International
Cod & peppers Paella

Vegetarian
Burritos with Tofu, Charred Corn & Rice

Composed Salads
Pasta Salad w
Nut-Free Pesto & Spinach
Mexican Bean Salad

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

Sides
Chips Potatoes
Charred Corn and Crispy Onions
Green Beans

Dessert
Orange Cake & Fruit Cups

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

CAISL

FRIDAY 4/12/2026

Soup
Carrot

Main
Mexican Special - Chilli Beef & Toppings

International
Fusilli Turkey Carbonara

Vegetarian
Red Beans Stew

Composed Salads
Nut-free Waldorf Salad
Coleslaw

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

Sides
Rice
Broccoli
Glazed carrots

Dessert
Fruit Cups

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

CAISL

MONDAY 7/12/2026

Soup
Creamy Cauliflower

Main
Beef Meatballs

International
Turkey Ziti

Vegetarian
Veggie Moqueca

Composed Salads
Cobb Salad
Greek Salad

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

Sides
Pasta
Steamed Broccoli
Roasted Corn

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 9/12/2026

Soup
Creamy Sweet Potato and Spinash

Main
Chicken Stroganoff

International
Fish Moqueca

Vegetarian
Mushroom Risotto

Composed Salads
Red Lentil, Spinach & Feta
Pasta Salad w
Pumpkin

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

Sides
Rice
Grilled Eggplant
Roasted Carrots

Dessert
Fruit Cups & Yogurt w/ Granola

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

CAISL

THURSDAY 10/12/2026

Soup
Vichyssoise

Main
Baked Duck Rice

International
Creamy salmon Pasta

Vegetarian
Caponata & Herbs

Composed Salads
Roasted Sweet Potato & Kale Salad
Fennel & Wild rice

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

Sides
Corn and Peas
Roasted Sweet Potatoes

Dessert
Fruit Cups

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

CAISL

FRIDAY 11/12/2026

Soup
Chicken Canja

Main
Creamy Cod and Potatoes

International
Roasted Chicken

Vegetarian
Veg Moussaka

Composed Salads
Tomato & Peach
Orange, Olives & Coriander

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

Sides
Pasta
Broccoli
Green beans

Dessert
Fruit Pots

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

CAISL

MONDAY 14/12/2026

Soup
Carrot Cream

Main
Beef Burguer

International
Portuguese Baked Fish

Vegetarian
Veggie Burguer

Composed Salads
Couscous With Mushrooms
Greek Salad

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

Sides
Rice
Green Beans and Peas
Roasted Corn

Dessert
Fruit Cups

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

CAISL

TUESDAY 15/12/2026

Soup
Pea soup

Main
Beef Ragout

International
Fish Moqueca

Vegetarian
Soy & Chickpea Winter Stew w/ Spinach

Composed Salads
Quinoa w
Roasted Butternut & Fresh Herbs
Roast Veg. Salad

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

Sides
Pasta
Roasted Cauliflower
Wilted Greens & Peas

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 16/12/2026

Soup
Vegetable Soup

Main
Turkey Meatballs

International
Hake Florentine

Vegetarian
Veg. Stroganoff

Composed Salads
Red Lentil, Spinach & Feta
Pasta Salad w
Pumpkin

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

Sides
Carrot Rice
Grilled Eggplant
Roasted Butternut

Dessert
Fruit Cups

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

CAISL

THURSDAY 17/12/2026

Soup
Creamy Cauliflower

Main
Cottage Pie

International
White Fish Puttanesca

Vegetarian
Mushroom Fried Rice

Composed Salads
Roasted Sweet Potato & Kale Salad
Fennel & Wild rice

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

Sides
Herb Potatoes
Roasted Seasonal Vegetables
Steamed Greens Beans

Dessert
Fruit Cups and Gelatin

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

CAISL

MONDAY 4/1/2027

Soup
Creamy Zucchini

Main
Beef Meatballs

International
Turkey Ziti

Vegetarian
Veggie Moqueca

Composed Salads
Couscous With Mushrooms
Greek Salad

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

Sides
Rice
Steamed Broccoli
Roasted Corn

Dessert
Fruit Cups

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

CAISL

TUESDAY 5/1/2027

Soup
Tomato and Basil

Main
Roast Chicken

International
Hake Mornay

Vegetarian
Red Bean and vegetable chilli

Composed Salads
Quinoa w
Roasted Butternut & Fresh Herbs
Caesar Salad

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

Sides
Herb Rice
Roasted Cabbage
Corn

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 6/1/2027

Soup
Creamy Peas and Spinash

Main
Chicken Stroganoff

International
Creamy Fish Pie

Vegetarian
Chickpea and Spinash Tagine

Composed Salads
Red Lentil, Spinach & Feta
Pasta Salad w
Pumpkin

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

Sides
Carrot Rice
Grilled Eggplant
Roasted Sweet Potato

Dessert
Fruit Cups & Yogurt w/ Granola

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

CAISL

THURSDAY 7/1/2027

Soup
Vegetable cream

Main
Beef Bolognaise

International
Cod á Brás

Vegetarian
Soy and Lentil Bolognaise

Composed Salads
Roasted Sweet Potato & Kale Salad
Fennel & Wild rice

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

Sides
Pasta
Steamed Greens Beans
Roasted Carrot

Dessert
Fruit Cups

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

CAISL

FRIDAY 8/1/2027

Soup
Carrot Cream

Main
Jerk Turkey

International
Creamy Tuna Rice

Vegetarian
Zucchini, Spinach & Feta Cheese Lasagna

Composed Salads
Caprese Salad
Cobb Salad

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

Sides
Roasted Potato
Roasted Vegetables
Charred Corn

Dessert
Fruit Pots

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

CAISL

MONDAY 11/1/2027

Soup
Creamy Peas

Main
Beef Lasagna

International
Portuguese Fish Baked

Vegetarian
Leek à Brás

Composed Salads
Chickpeas and Tuna
Southern Tomato salad

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

Sides
Roast Potatoes
Roasted Eggplant
Peas

Dessert
Fruit Cups

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

CAISL

TUESDAY 12/1/2026

Soup
Vichyssoise

Main
Hake & Herbs Sauce

International
Chicken with tomato Sauce

Vegetarian
Mezze with Falafel

Composed Salads
Couscous with Mushrooms
Roasted veg. Salad

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

Sides
Pasta
Broccoli
Roasted Carrots

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 13/1/2026

Soup
Creamy Zucchini

Main
Beef Jardineira

International
Mexican Beans with Tacos

Vegetarian
Veg Egg Frittata

Composed Salads
Asian Slaw
Fried Brown Rice

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

Sides
Roast Potato
Roasted veggies
Caramelized Carrots

Dessert
Fruit Cups

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

CAISL

THURSDAY 14/1/2026

Soup
Vegetable

Main
Chicken & Tomato Rice

International
Lentils & Peas Ragout

Vegetarian
Mushroom Risotto

Composed Salads
Roasted Beets & Balsamic
Tuna & beans salad

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

Sides
Roasted Carrots
Roasted Seasonal Vegetables
Steamed Greens Beans

Dessert
Fruit Cups

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

CAISL

FRIDAY 15/1/2026

Soup
Carrot cream

Main
Chicken & White Bean Stew

International
Beef Massaman

Vegetarian
Vegetable Crumble with Feta

Composed Salads
Fresh Cucumber & Apple Salad
Eggplant Caponata

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

Sides
Rice
Roasted Broccoli
Glazed Carrots

Dessert
Fruit Cups

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

CAISL

MONDAY 18/1/2026

Soup
Creamy Tomato

Main
Slow Roasted Turkey Leg w/ Mushroom Sauce

International
Hake loin á Lagareiro

Vegetarian
Lentil and Spinash Stew

Composed Salads
Mexican Bean Salad
Potato salad

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

Sides
Pasta
Roast Butternut
Broccoli

Dessert
Fruit Cups

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

CAISL

TUESDAY 19/1/2026

Soup
Roasted Cauliflower

Main
Creamy Tuna and Tomato Pasta

International
Turkey & Veg Couscous

Vegetarian
Vegetable Frittata

Composed Salads
Roasted veg. Salad
Rainbow Slaw

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

Sides
Peas
Broccoli
Caramelized Carrots

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 20/1/2026

Soup
Peas Cream

Main
Roasted White Fish Massala

International
Pasta al Forno w/ Veal Ragout

Vegetarian
Lentil Dhal

Composed Salads
Coleslaw
Pasta Salad w
Pumpkin

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

Sides
Rice
Grilled Eggplant
Green Beans

Dessert
Fruit Cups ; Lemon Cake

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

CAISL

THURSDAY 21/1/2026

Soup
Roasted Tomato Cream

Main
Slow cook Chicken Pasta

International
Fish Moqueca

Vegetarian
Mediterranean Vegetable Moussaka

Composed Salads
Tuna & Beans Salad
Green Salad with Mango & Lime

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

Sides
Corn
Broccoli
Rice

Dessert
Fruit Cups

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

CAISL

FRIDAY 22/1/2027

Soup
Peas and Spinash Cream

Main
Jerk Chicken

International
Creamy Tuna Pasta

Vegetarian
Egg & Herbs Shakshuka

Composed Salads
Mexican Beans Salad
Greek Salad

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

Sides
Roasted Potato
Roasted Vegetables
Charred Corn

Dessert
Fruit Pots

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

CAISL

MONDAY 25/1/2026

Soup
Carrot cream

Main
Creamy Salmon pasta

International
Roasted Chicken and Gravy

Vegetarian
Eggplant Parmigiana

Composed Salads
Herb & Lemon Pasta Salad
Greek Salad

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

Sides
Roasted Baby Potatoes
Roasted Broccoli
Corn

Dessert
Fruit Cups

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

CAISL

TUESDAY 26/1/2026

Soup
Vegetable soup

Main
Hake loin Gratin

International
Beef Lasagna

Vegetarian
Channa Masala

Composed Salads
Quinoa w
Roasted Butternut & Fresh Herbs
Coleslaw

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

Sides
Herbs Rice
Roasted Carrots
Garden peas & Spinach

Dessert
Fruit Cups

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

CAISL

WEDNESDAY 27/1/2026

Soup
Creamy Vegetable

Main
Cottage Pie

International
Portuguese Fish Bake

Vegetarian
Lentil Shephers Pie

Composed Salads
Asian Slaw
Butternut & Spinash

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

Sides
Crispy Potatoes
Roasted Cauliflower
Caramelized Carrots

Dessert
Fruit Cups

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

CAISL

THURSDAY 28/1/2026

Soup
Roasted Tomato Cream

Main
Slow cook Turkey Pasta

International
Fish Moqueca

Vegetarian
Mediterranean Vegetable Moussaka

Composed Salads
Tuna & Beans Salad
Green Salad with Mango & Lime

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

Sides
Corn
Broccoli
Rice

Dessert
Fruit Cups

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

CAISL

FRIDAY 29/1/2026

Soup
Creamy Butternut

Main
Cod à Brás

International
Turkey Meatballs

Vegetarian
Creamy Tofu Curry

Composed Salads
Pasta Salad
Spinach & Roasted Tomatoes

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

Sides
Roasted Sweet potatoes
Roasted Vegetables
Pasta

Dessert
Fruit Cups

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