

Week 18

Monday

Chicken skewers with za'atar Mint pesto with green chili and tahini dressing Marinated potatoes with grilled vegetables, lemon oil and roasted chick peas Broccoli crunch salad with carrots, dates, tahini and parsley Sandwich spread: Salmon salad with chives and asparagus Sundried tomato salami with cream cheese and herbs Veggie: Grilled hispi cabbage with za'atar, feta and marinated chick peas Vegan: Grilled hispi cabbage with za'atar, tofu and marinated chick peas

Tuesday

Flank steak with tomato sauce, red onions and capers Parsley pesto Pasta with aubergines, tomatoes, oregano and basil Red hispi cabbage, cherry tomatoes, red pepper, and mozzarella Cold cuts and spreads: Madagascar pepper paté with gherkins Honey cured ham with russian salad Veggie/ Vegan: Polenta with sundried tomatoes, leeks and oyster mushrooms

Wednesday

Veal in massaman curry with coconut milk, tamarind and peanuts Coconut-coriander chutney White rice with coconut Hispi cabbage with watermelon, cucumber, edamame and cashews Cold cuts and spreads: Smoked trout salad with radishes and green apples Cold pork roast with grain mustard and pickled cucumbers Veggie/ Vegan: Sweet potato samosa with onions, white beans and red curry

Thursday

Salmon fishcakes with herbs and vegetables Chunky remoulade with herbs New potatoes with creamed feta, capers, cucumber and radishes Caesar salad with croutons and parmesan Cold cuts and spreads: Roast beef with piccalilli and Horseradish Chicken salad with asparagus and mushrooms Cake: Miso white chocolate cookie with black sesame Veggie: Onion quiche with potatoes, spinach and mozzarella Vegan: Onion quiche with potatoes, spinach and cashew cream

Friday

Pork roast sandwich with brioche bun Pickled cucumbers, red cabbage and mustard mayonnaise Roasted potatoes with rosemary salt Summer cabbage, cucumbers, feta, pumpkin seeds, apples and oyster mushrooms Sandwich spread: Sliced potatoes, tomatoes and mayonnaise Tuna salad with tomatoes and dill Veggie/ Vegan: Vegetable patty with white beans, mushrooms, smoked paprika and leeks

Each day the lunch also includes:

Salad bar with 6 components (Monday - homemade dressings for the entire week)

3 kinds of cheese with pickled nuts/berries

Organic emmerys ryebread and long raised homemade bread

Allergen information is available on our website or by telephone enquiry