



Monday - 4 May 2026

Main Course

Caribbean mango chicken topped with coriander and spring onion, served with coarse couscous (1,7,15,16)

Vegetarian Main Course

Samosa served with raita (7,16) and couscous (1)

Salads

Mixed cabbage with roasted cauliflower, peanuts, sprouts and pomelo (5)

Crisp salad with carrots, edamame and cucumber, topped with spring onion (6)

Cold Cuts

Seafood salad (2,3,4,10,12), smoked pork loin with pea puree (7,S), warm liver pate with mushrooms and bacon (1,6,S)

Dressing

Chili-mango dressing (7,15,16)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Tuesday - 5 May 2026

Main Course

Pork in sweet and sour sauce (S) with peppers, bamboo shoots and carrots, topped with spring onion and Thai basil, served with udon noodles (1,11,12,15,16)

Vegetarian Main Course

Edamame in sweet and sour sauce with peppers, bamboo shoots and carrots, topped with spring onion and Thai basil, served with udon noodles (1,6,11,12,15,16)

Salads

Beluga lentils with cucumber, apples, rocket and pickled cherry tomatoes, topped with crunch (1,12)

Napolitana mix with oranges, cranberries and green beans

Cold Cuts

Russian salad (3,7,10,12,V), roast pork with red cabbage (S), wasabi herring (7,10)

Dressing

Blackcurrant vinaigrette (10,12)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Wednesday - 6 May 2026

Main Course

Greek-inspired turkey cuvette with oregano and garlic, served with small salted potatoes and tzatziki (7,16)

Vegetarian Main Course

Vegetarian gyros (V) with vegetables, served with small salted potatoes and tzatziki (7,16)

Salads

Greek salad (7)

Mixed salads with pickled butternut squash, zucchini, peas, blueberries and honey-roasted seeds

Cold Cuts & Cheese

Tuna salad (3,4,10,12), roast beef with remoulade and crispy onions (1,10,12), spicy hummus (15,16,vg), mixed cheese with grapes (7)

Dressing

Garlic dressing (7,16)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Thursday - 7 May 2026

Main Course

Chicken in red curry with bamboo shoots, carrots, peppers and red onion, served with rice

Vegetarian Main Course

Edamame in red curry with bamboo shoots, carrots, peppers and red onion, served with rice (6,VG)

Salads

Asian potato salad with goma dressing (1,3,6,10,11)

Cabbage with edamame, corn and feta (6,7)

Cold Cuts & Dessert

Salmon salad (3,4,10,12), charcuterie with tomato-basil pesto (7,S), potato open sandwich with mayo and crispy onions (1,3,10,12,V), cookies (1,3)

Dressing

Pineapple vinaigrette (10)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Friday - 8 May 2026

Main Course

Glazed pork (S) with creamy potatoes (7,16)

Vegetarian Main Course

Beetroot patties (1,VG) with creamy potatoes (7)

Salads

Green lentils with honey-baked parsnips, radicchio, cucumber and mustard-pickled onions (12)

Romaine and mizuna with fennel, sprouts and apples

Cold Cuts

Summer salad (3,7,10,12,V), mortadella with pimento relish (8,12,S), smoked mackerel with lemon cream (7)

Dressing

Basil vinaigrette (10,12)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine