



Monday - 25 May 2026

Main Course

Closed

Vegetarian Main Course

Rich Salad

Green Salad

Cold Cuts

Dressing

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



Tuesday - 26 May 2026

Main Course

Spaghetti bolognese (9,12,16) served with optional parmesan (1,7)

Vegetarian Main Course

Vegan spaghetti bolognese (1,6,V)

Rich Salad

Tomato salad with radicchio, mozzarella and red onion (7)

Green Salad

Mixed salads with peach, asparagus and chili-roasted fresh corn

Cold Cuts

Fine ham salad (3,9,10,12,S)

US beef topside with bearnaise cream (3,7,10,12)

Curry herring (3,4)

Dressing

Pesto (7)

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Wednesday - 27 May 2026

Main Course

Build-your-own hotdog with Duroc spiced sausage, crispy onions, ketchup and tarragon-mustard cream (1,3,7,S)

Vegetarian Main Course

Build-your-own hotdog with vegan sausage, crispy onions, ketchup and tarragon-mustard cream (1,3,7,S)

Rich Salad

Potato salad (3,7,10)

Green Salad

Summer cabbage with blueberries, apples, feta and almonds (7,8)

Cold Cuts

Seafood salad (2,3,10,12)

Roast pork with red cabbage (S)

Carrot and cottage cheese spread (7)

Cheese

Cheese with crackers (1,7)

Dressing

Mustard vinaigrette (10,12)

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Thursday - 28 May 2026

Main Course

Chicken stroganoff (12,16) served with rice

Vegetarian Main Course

Vegan stroganoff (12,16) with kidney beans, served with rice

Rich Salad

Roasted beetroot with creamed kale, beluga lentils, crumbled feta and honey-glazed walnuts (7,8)

Green Salad

Baby gem lettuce with melon, mint and sugar snaps, topped with roasted lentils

Cold Cuts

Egg salad (3,10,12,V)

Mortadella with pimento relish (8,12,S)

Fish cakes with remoulade and lemon (1,4,10,12,7)

Cake

Strawberry tarts (1,3,7)

Dressing

Herb dressing (7)

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Friday - 29 May 2026

Main Course

Danish meatballs (2 per person) with creamed summer vegetables (S)

Vegetarian Main Course

Vegan meatballs (6,10) with creamed summer vegetables

Rich Salad

Classic broccoli salad (3,7,10,12)

Green Salad

Mixed young salads with peas, sprouts and pickled butternut squash

Cold Cuts

Spicy tuna salad (3,4,10,12,15)

Liver pate with pickled beetroot (1,6,S)

Chicken with curry cream and bacon (3,10,12,S)

Dressing

Thousand Island (3,7,10,12)

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