

LUNCH – WEEK 38 (16.-22.9.2024)

MON Lunch	Seed-breaded crispy saithe fillets (A, L, D) Pollo alla cacciatore - chicken bake Italian style (G*, L, D)
Side	Basmati rice (G*, L, D, Veg) Herb-seasoned potatoes (A, G*, L, D, Veg) Herb-seasoned green beans (G*, L, D, Veg)
Soup	Kidney bean soup (A, G*, L, D, Veg)
Vegetarian lunch	Mushroom and cashew korma (A, G*, L, D, Veg)
Dessert	Mango and banana quark (A, G*, L)
TUE Lunch	Antell's homemade salmon lasagne (A, L) Crispy Chicken (A, L, D) Harissa and yogurt dressing (A, G*, L)
Side	Herb-seasoned wholegrain barley (A, L, D, Veg) Boiled potatoes (G*, L, D, Veg) Spice-roasted sweet potato (G*, L, D, Veg)
Soup	Asparagus soup (A, G*, L)
Vegetarian lunch	Pumpkin, lentil and tofu risotto (A, G*, L, D, Veg)
Dessert	Apple kissel with brown sugar cream (A, G*, L)
WED Lunch	Caramelized pork (A, G*, L, D) Antell's homemade salmon loaf patties (A, G*, L) Sour cream and dill dressing (A, G*, L)
Side	Grilled potatoes (G*, L, D, Veg) Quinoa and rice with herbs (G*, L, D, Veg) Steamed cauliflower (G*, L, D, Veg)
Soup	Basil and tomato soup (A, G*, L, D, Veg)
Vegetarian lunch	Beetroot and buckwheat patties (A, L, D)
Dessert	Vanilla pudding with berry sauce (A, G*, L)
THU Lunch	Grilled pork steaks (A, G*, L, D) Antell's homemade seasoned butter (A, G*, L) Harissa-seasoned turkey with vegetables (A, G*, L)
Side	Potato wedges (G*, L, D, Veg) Curry-spiced rice (G*, L, D, Veg) Roasted carrot, zucchini and bean bake (G*, L, D, Veg)
Soup	Coconut and corn soup (A, G*, L, D, Veg)
Vegetarian lunch	Quorn in satay sauce (A, L, D)
Dessert	Mandarin mousse (A, G*, L)
FRI Lunch	Bacon and tomato pasta with nduja salami paste (A, L, D) BBQ chicken (G*, L, D) Mango and chili mayonnaise (A, G*, L, D)
Side	Herb-seasoned potatoes (A, G*, L, D, Veg) Soybean, eggplant and red cabbage bake (A, G*, L, D, Veg)
Soup	Mushroom soup (A, G*, L)
Vegetarian lunch	Antell's homemade spinach pancakes (G*, L, D, Veg)
Dessert	Blueberry and cardamom pie (A, L, D) Whipped vanilla custard with almond (A, G*, L)