

Menu

Vegetarian



Lasagne with roasted vegetables and broccoli



Pea patty with tomato sauce, pilau rice and courgette

Poultry



Chicken stew with yellow curry, basmati rice and steamed carrots



Honey-fried chicken breast with roasted corn sauce, potato wedges and root vegetables



Pasta bolognese with steamed broccoli

Beef



Beef meatballs with cream sauce, puréed potatoes, root vegetables and lingonberry jam



Beef patty flavoured with sun-dried tomatoes, basil gravy, potato gratin and baked tomatoes

Pork



Sausage casserole with creamy roasted pepper sauce, mashed potatoes and courgette



Pork chop with creamy tarragon gravy, gherkin and parsley-tossed potatoes

Fish



Salt-cured cod with dill sauce, panko crisp, pickled fennel and boiled potatoes



Spiced baked salmon with creamy lemon rice, parsnips and balsamic-roasted red onions



Poached fillet of saithe with lobster sauce, puréed potatoes and herb-tossed carrots

Raw food



Green salad



Raw food

Do you have any special dietary requirements?

Several of the dishes above are gluten-free and lactose-free, but please let staff know if you have any allergies or special dietary requirements.

Light dishes – savoury



Creamy tomato soup



Chicken soup with curry and cream cheese



Baked omelette



Prawn and egg mayonnaise



Marinated olives with feta cheese



Puréed potatoes

Light dishes – sweet



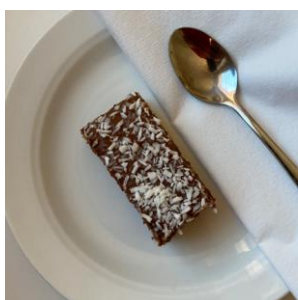
Vanilla panna cotta with mango sauce



Lemon mousse with quark



Strawberry and rhubarb compote with cream cheese mousse and cardamom crumbs



Coffee brownie



Coconut balls with cocoa and dates



Rice pudding



Sponge cake



Fruit



Ice cream



Pancake with accompaniments