




Standard Menu

Vegetarian

Mon 	Penne verdure with feta cheese a, a.1, g Dessert: fresh regional fruit	Penne with a basil tomato sauce and parmesan a, a.1, g Dessert: fresh regional fruit
Tue 	Chilli con carne with nachos or baguette a, a.1, i Chocolate pudding g	Chilli sin carne with baguette or nachos a, a.1, g Chocolate pudding g
Wed 	Turkey schnitzel with rosmarin potatoes brokkoli and ketchup a, a.1, i Dessert: fresh regional fruit	Vegan schnitzel with garlic potatoes and baked cauliflower and herb dip a, a.1, g, i Dessert: fresh regional fruit
Thu 	Cabbage letil stew with flatbread a, a.1 Cinnamon role a, a.1, g	Rice soup with vegetables and farmer bread g Cinnamon role a, a.1, g
Fri 	Fish fingers with potatoes and carrots buttered vegetables a, a.1, d, g Dessert: fresh regional fruit	Veg. fish fingers with potatoes and carrots buttered vegetables a, a.1, g, i Dessert: fresh regional fruit

The allergy and vegan meals will align with the regular lunch menu, with careful exclusion of any allergenic ingredients



= Vegan



= Lactose free



= Gluten free

a Cereals containing gluten

a1 contains wheat

a2 contains rye

a3 contains barley

a4 contains oats

a5 contains spelt

a6 contains kamut

b contains crustaceans

c contains eggs

d contains fish

e contains peanut

f contains soy

g contains milk and milk products

h contains nuts

h1 contains almond

h2 contains hazelnut

h3 contains walnut

h4 contains cashew nut

h5 contains pecan

h6 contains Brazil nut

h7 contains pistachio

h8 contains macadamia nut

i contains celery

j contains mustard

k contains sesame

l contains sulphur dioxide

m contains lupine

n contains molluscs