

MONDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

LUNCH	GUE	EST
Zucchini & chicken burgers, organic cherry tomatoes and feta cheese. Optional steamed quinoa		
Classical spinach and potato soup, boiled egg and a slice of wholegrain, unsweetened bread (Vegetarian)		
Kale Tabbouleh with raw sun-dried tomato crackers (Vegan)		
DINNER		
Starter		
Mussels with cucumber, celery and dill		
Brazil nuts and 1 shot wheatgrass (Vegan)		
Main		
Prime rib hot pot with chili and coriander (served with a citrus fruit salad and Liba bread/rice)		
Tikka Masala & Cauliflower (Vegetarian)		
Herb Falafel with tahini dressing, avocado and apple (Vegan)		
Dessert Raw Apple pie with almonds and cardamom		
Raw Apple pie with almonds and cardamoni		
Mixed berries and chia pudding (Vegan)		



TUESDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

	LUNCH	GUE	ST
	Mixed salad	1	2
	(tomato, cucumber, chickpeas, sweet corn, onions, kidney beans)		
1	2 1 2 1 2		
	Feta cheese Sliced chicken Prawns		
	Italian Dressing Balsamic Vinaigrette Caesar		
	Bean and zucchini pasta with cottage cheese and pesto (Vegetarian)		
	Raw pizza with courgette spaghetti (Vegan)		
	DINNER		
	Starter		
	Bay leaf infused artichocke, home beaten mayonnaise & fresh herbs		
	Sun-dried tomato crackers (Vegan)		
	Main		
	Ginger & lemongrass infused salmon, potato salad, salsa verde		
	Spinach Pancakes (Vegetarian)		
	Fiery pasta penne with pumpkin, beans and rosemary oil (Vegan)		
	Dessert		
	Chocolate coated grapefruit segments, sea salt, dried fruits		
	Lemon chia raw cookies (Vegan)		



WEDNESDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

LUNCH	GUE	EST
Turkey Chili Con Carne with wild rice, rye bread & fresh coriander Optional - cottage cheese		
Gazpacho style spanish soup topped with feta cheese & pumpkin seeds (served with tofu and avocado cracker (Vegetarian)		
Spinach and mushroom raw quiche (Vegan)		
DINNER		
Starter		
Chanterelle soup with parsnip and apple		
Avocado vinaigrette (Vegan)		
Main		
Almond and parsley coated chicken breast, sweet potato fries with		
jalapeno mayonnaise, broccoli, green bean & pea mint salad		
Potato & Mushroom Al Forno (Vegetarian)		
Tacos with fried avocado,		
red cabbage, roasted corn and sriracha mayonnaise (Vegan)		
Dessert		
Strawberry banana & avocado ice cream with pistachios		
Banana ginger pudding (Vegan)		
ROOM NR.		



THURSDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

LUNCH	GUE	ST
Salmon, lentil protein bombs, mango, onion & coriander salsa (served with green leafs)		
Protein salad with black beans, baby spinach topped and dried cranberries and pumpkin seeds. Served with spicy avocado hummus (Vegetarian)		
Veggie chili salad with activated nuts (Vegan)		
DINNER		
Starter		
Sweet potato soup with red lentils, curry and pomegranate		
Green salad with olive oil (Vegan)		
Main		
Wholegrain linguine with king prawns, rocket salad, anchovy paste & garlic		
Vegetarian Pizza (Vegetarian)		
Club sandwich with grilled portabello, basil aioli and pimentos de padrón (Vegan)		
Dessert		
Raw bar with blueberries and liquorish		
Strawberry creep (Vegan)		



FRIDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

LUNCH	GUI	EST
	1	2
Reindeer Kebab with wholegrain pita		
(tomato, cucumber, peppers, red onion, salads & crème fraiche)		
Exotic sweet potato soup, cottage cheese		
(served with bruschetta and egg) (Vegetarian)		
Shiitake mushroom raw burger with light salad (Vegan)		
DINNER		
Starter		
Super food-souffle with beetroot and spinach		
Grilled mushrooms (Vegan)		
Main		
Salmon tacos, strawberry salsa, herb mayonnaise		
(served with salad of quinoa and soya beans)		
Vegetarian Musaka (Vegetarian)		
Spicy parsnip soup with papadums and coriander (Vegan)		
Dessert		
Almond waffles with frozen yoghurt & dry roasted nuts		
Mixed fruit salad (Vegan)		
ROOM NR:		



SATURDAY

TO BE FILLED AND HANDED IN TO RECEPTION BEFORE 9PM THE PREVIOUS DAY

Pick (1 lunch, 1 starter, 1 main, 1 dessert)

LUNCH	GUE	EST 2
Poke bowl with salmon (rice, kimchi and cucumber salad)		
Baked root fruits & hummus topped with edamame beans and pistachio nuts (Vegetarian)		
Edamame chili dip with veggie sticks (Served with rocket and walnut salad & raw crackers) (Vegan)		
DINNER		
Starter		
Three takes on fish		
Cucumber salad with avocado & cashews (Vegan)		
Main		
Boiled chicken in sour sweet dill sauce, baby potato & radish		
Asparagus quiche with soup (Vegetarian)		
Poké bowl with black rice, sesame carrots and creamy cabbage (Vegan)		
Dessert		
Pineapple & apple carpaccio		
(served with paleo ice cream, flaked almonds)		_
Vegan carrot cake (Vegan)		