

2019 SEASON MENU*

SUNDAY – GLUHWEIN & SNACKS BY THE FIRE – WELCOMING

LAMB SHANKS W WARM EGGPLANT SALAD & CRISPY ROAST POTATOES

STICKY GINGER CAKE

MONDAY – GOLDEN HALOUMI W PEAR & CORN SALSA

CHINESE GINGER CHICKEN W SHITAKE MUSHROOMS

LIME & COCONUT CREAM CARAMEL

TUESDAY – PEA & RISONI SOUP

VEAL & PORK CANNELLONI

ALMOND & RASPBERRY MERINGUES

THURSDAY – CREAM OF FENNEL SOUP

LAMB PIE W CAULIFLOWER MASH & GREENS

POACHED PEAR TARTLETS

FRIDAY – ROMA TOMATO BOCCONCINI BASIL SALAD

BAKED SALMON ON POLENTA W ITALIAN SLAW

STRAWBERRY & RHUBARB CRUMBLE

SATURDAY – DOUBLE BAKED CHEESE SOUFFLÉ

BEEF CHEEK RAGU W POTATO GNOCCHI

RICH CHOCOLATE CAKE W CHERRY ICE CREAM

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WE CAN MODIFY MOST MEALS TO SUIT GF DF OR VEGAN DIETS

**BUT IF YOUR CHILD IS ON A DAIRY/GLUTEN FREE DIET PLEASE CONSIDER BRINGING SOME OF
THEIR FAVOURITE DESSERTS/SNACKS SO THEY DON'T MISS OUT.**

**PLEASE UNDERSTAND ANY SPECIAL REQUESTS FOR OTHER THAN THE ABOVE ARE LABOUR
INTENSIVE AND DIFFICULT TO PRODUCE.**

**BE AWARE THAT WE DO NOT HAVE A SEPARATE SECTION IN OUR KITCHEN AT ATTUNGA TO
PREPARE MEALS FOR LIFE THREATENING/ANAPHYLACTIC CONDITIONS.**

WE DO NOT USE ANY PEANUTS OR PEANUT OIL IN OUR FOOD PREPARATION.