

THE FARMHOUSE MENU – WEEK 1 MENU (05-09 JANUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



MEATLESS MONDAY

SNACKS

PANCAKE WITH BERRY COMPOTE

SNACK - (ALLERGENS)

Gluten, Milk, Egg

LUNCH NON-VEGETARIAN

PASTA TOMATO BASIL SAUCE, BREAD BROCCOLI & ROCK MELON

NON-VEG – (ALLERGENS)

Gluten, Milk

LUNCH VEGETARIAN

CAULIFLOWER GRATIN, BREAD, BROCCOLI & ROCK MELON

VEG (ALLERGENS)

Gluten, Milk, Soya

DESSERT

OATMEAL COOKIE

DESSERT (ALLERGENS)

Gluten, Milk, Egg

TUESDAY

MARGARITTA PIZZA

Gluten, Dairy

CHICKEN TERIYAKI NOODLES, VEGETABLE DUMPLING, STIR FRY VEGETABLES & RED APPLE

Gluten, Soya

VEGETABLE TERIYAKI NOODLES, VEGETABLE DUMPLING, STIR FRY VEGETABLES AND RED APPLE

Gluten, Soya

ECLAIRS

Gluten, Milk, Egg

WEDNESDAY

SCRAMBLED EGG WITH TOAST

Gluten, Milk, Egg

ROASTED BEEF WITH GRAVY, MASH POTATO, CUCUMBER STICKS AND GRAPES

Gluten, Milk

MUSHROOM BALL WITH TOMATO COULIS, MASH POTATO, CUCUMBER STICK AND GRAPES

Gluten, Milk

BANANA CREPES

Gluten, Milk, Egg

THURSDAY

BAGEL CHIPS, HUMMUS AND CRUDITIES

Gluten

STIR FRY CHICKEN WITH STEAMED RICE AND SLICED WATERMELON

Soya, Gluten

STIR FRY VEGETABLES WITH STEAMED RICE, VEGETABLES, SLICED WATERMELON

Soya, Gluten

DATES CAKE

Gluten, Milk, Egg

FRIDAY

CAESAR WRAP

Gluten, Milk, Egg

NO LUNCH

NO LUNCH

NO DESSERT

THE FARMHOUSE MENU – WEEK 2 MENU (12 – 16 JANUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	VEGETABLE PIZZA	FRENCH VANILLA TOAST WITH BERRY COMPOTE	CHEESE & TOMATO SANDWICH	OATMEAL PANCAKE WITH BERRY COMPOTE	CREAM CHEESE CUCUMBER SANDWICH
SNACK – (ALLERGENS)	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg
LUNCH NON-VEGETARIAN	SPAGHETTI TOMATO SAUCE WITH BREAD, BROCCOLI, CARROT & SLICED ORANGE	BEEF BOLOGNAISE WITH , BAKED POTATO, VEGETABLES, TORTILLA AND SLICED RED APPLE	ROASTED CHICKEN WITH MUSROOM SAUCE ,STEAM RICE, CARROT STICK & PEAR WEDGES	BEEF COTTAGE PIE WITH CUCUMBER STICK, & BREAD, WATERMELON	NO LUNCH
NON-VEG (ALLERGENS)	Gluten, Milk,	Gluten	Gluten, Milk	Gluten, Milk	Gluten
LUNCH VEGETARIAN	PLANT BASED NUGGETS WITH ROASTED POTATO, BROCCOLI, CARROT, HOMEMADE TOMATO KETCHUP & SLICED ORANGE	RATATOUILLE WITH BAKED POTATO, VEGETABLES, TORTILLA AND SLICED RED APPLE	VEGETABLE CHUNKS WITH MUSROOM SAUCE , STEAM RICE, , CARROT STICK & PEAR WEDGES	VEGETABLE COTTAGE PIE & WITH CUCUMBER STICK, BREAD & WATERMELON	NO LUNCH
VEG (ALLERGENS)	Gluten, Soya	Gluten, Milk	Gluten, Milk	Gluten	
DESSERT	MERINGUE NEST & BERRIES	BLUEBERRY MUFFIN	MANGO & BERRY BAKED YOGHURT	SWISS ROLL	NO DESSERT
DESSERT (ALLERGENS)	Egg	Gluten, Milk, Egg	Milk	Gluten, Milk, Egg	

THE FARMHOUSE MENU – WEEK 3 MENU (19 – 23 JANUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	SWEET POTATO PANCAKE WITH BERRY COMPOTE	CHEESE MANAKEESH	MARGARITA PIZZA	CARAMELIZED BANANA FRENCH TOAST WITH BERRY COMPOTE	CHICKEN CAESAR WRAP
SNACK – (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg, Mustard
LUNCH NON-VEGETARIAN	MACARONI & CHEESE WITH GRILLED VEGETABLES, TOASTED BREAD & MIXED MELONS	BAKED ZINGER CHICKEN, POTATO WEDGES, KALE & QUINOA SALAD & SLICED APPLE,	CHICKEN PULAO (NON-SPICY) WITH TIKKA SAUCE, CHAPPATHY, CUCUMBER & SLICED WATERMELON	BEEF LASAGNE WITH CORN ON THE COB, CARROT STICK & ORANGE	NO LUNCH
NON-VEG (ALLERGENS)	Gluten, Milk	Gluten, Milk, Egg, Soya	Gluten, Milk	Gluten, Milk	
LUNCH VEGETARIAN	PLANT BASED POPS WITH MASHED POTATO, MUSHROOM SAUCE, GREEN SALAD & MIXED MELON,	PLANT BASED PATTY, POTATO WEDGES, KALE & QUINOA SALAD & SLICED APPLE	VEGETABLE PULAO (NON-SPICY) WITH TIKKA SAUCE, CHAPPATHY, CUCUMBER & SLICED WATERMELON	VEGETABLE LASAGNE WITH CORN ON THE COB, CARROT STICK & ORANGE	NO LUNCH
VEG (ALLERGENS)	Milk, Gluten, Soya	Gluten, Milk, Soya	Gluten, Milk	Gluten, Milk	
DESSERT	CARROT BREAD	APPLE CRUMBLE	PUMPKIN BREAD	CRANBERRY COOKIE	NO DESSERT
DESSERT (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg	

THE FARMHOUSE MENU – WEEK 4 MENU (26 – 30 JANUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	FRENCH TOAST WITH BERRY COMPOTE	CHICKEN PIZZA	MIXED VEGETABLES SCRAMBLED EGG WITH TOAST	PANCAKE WITH BERRY COMPOTE	TURKEY CHEESE SANDWICH
SNACK – (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg	Gluten, Milk, Egg, Mustard
LUNCH NON-VEGETARIAN	PENNE ARABIATTA, CUCUMBER STICK, BREAD ROLL & MIX FRUIT	CRUMBED CHICKEN KATSU WITH CURRY SAUCE, RICE, ASIAN SLAW & PEARS	CHICKEN LASAGNE WITH CORN ON THE COB, CARROT STICK & MELON	BEEF STROGANOFF WITH RICE, CAPRESE SALAD & MELON	NO LUNCH
NON-VEG (ALLERGENS)	Gluten, Milk,	Gluten, Milk, Egg, Soya	Gluten, Milk	Gluten, Milk	
LUNCH VEGETARIAN	PLANT BASED KOFTA WITH KABSA RICE, CUCUMBER STICK & MIX FRUIT	CRUMBED VEGETABLE STICK WITH STEAMED RICE, ASIAN SLAW & PEARS	VEGETABLE LASAGNE WITH CORN ON THE COB, CARROT STICK & MELON	MUSHROOM STROGANOFF WITH STEAM RICE, CAPRESE SALAD & MELON	NO LUNCH
VEG (ALLERGENS)	Milk, Soya	Gluten, Milk	Gluten, Milk	Gluten, Milk	
DESSERT	BANANA BREAD	VANILLA BERRY SPONGE	BAKED YOGHURT WITH BERRIES	CARAMELIZED PEARS	NO DESSERT
DESSERT (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk, Egg	Milk	Gluten, Milk	

THE FARMHOUSE MENU – WEEK 1 MENU (02-06 FEBRUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	PANCAKE WITH BERRY COMPOTE	MARGARITTA PIZZA	SCRAMBLED EGG WITH TOAST	BAGEL CHIPS, HUMMUS AND CRUDITIES	CAESAR WRAP
DESSERT (ALLERGENS)	Gluten, Milk, Egg	Gluten, Dairy	Gluten, Milk, Egg	Gluten	Gluten, Milk, Egg
LUNCH NON-VEGETARIAN	PASTA TOMATO BASIL SAUCE, BREAD BROCCOLI & ROCK MELON	CHICKEN TERIYAKI NOODLES, VEGETABLE DUMPLING, STIR FRY VEGETABLES & RED APPLE	ROASTED BEEF WITH GRAVY, MASH POTATO, CUCUMBER STICKS AND GRAPES	STIR FRY CHICKEN WITH STEAMED RICE AND SLICED WATERMELON	NO LUNCH
NON-VEG (ALLERGENS)	Gluten, Milk	Gluten, Soya	Gluten, Milk	Soya, Gluten	
LUNCH VEGETARIAN	CAULIFLOWER GRATIN, BREAD, BROCCOLI & ROCK MELON	VEGETABLE TERIYAKI NOODLES, VEGETABLE DUMPLING, STIR FRY VEGETABLES AND RED APPLE	MUSHROOM BALL WITH TOMATO COULIS, MASH POTATO, CUCUMBER STICK AND GRAPES	STIR FRY VEGETABLES WITH STEAMED RICE, VEGETABLES, SLICED WATERMELON	NO LUNCH
VEG (ALLERGENS)	Gluten, Milk, Soya	Gluten, Soya	Gluten, Milk	Soya, Gluten	
DESSERT	OATMEAL COOKIE	ECLAIRS	BANANA CREPES	DATES CAKE	NO DESSERT
DESSERT (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk, Egg	Gluten, Milk, Egg	Gluten, Milk, Egg	

THE FARMHOUSE MENU – WEEK 2 MENU (09 – 13 FEBRUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	VEGETABLE PIZZA	FRENCH VANILLA TOAST WITH BERRY COMPOTE	CHEESE & TOMATO SANDWICH	OATMEAL PANCAKE WITH BERRY COMPOTE	CREAM CHEESE CUCUMBER SANDWICH
SNACK - ALLERGENS	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg
LUNCH NON-VEGETARIAN	SPAGHETTI TOMATO SAUCE WITH BREAD, BROCCOLI, CARROT & SLICED ORANGE	BEEF BOLOGNAISE WITH , BAKED POTATO, VEGETABLES, TORTILLA AND SLICED RED APPLE	ROASTED CHICKEN WITH MUSROOM SAUCE ,STEAM RICE, CARROT STICK & PEAR WEDGES	BEEF COTTAGE PIE WITH CUCUMBER STICK, & BREAD, WATERMELON	NO LUNCH
NON-VEG ALLERGENS	Gluten, Milk,	Gluten	Gluten, Milk	Gluten, Milk	Gluten
LUNCH VEGETARIAN	PLANT BASED NUGGETS WITH ROASTED POTATO, BROCCOLI, CARROT, HOMEMADE TOMATO KETCHUP & SLICED ORANGE	RATATOUILLE WITH BAKED POTATO, VEGETABLES, TORTILLA AND SLICED RED APPLE	VEGETABLE CHUNKS WITH MUSROOM SAUCE , STEAM RICE, , CARROT STICK & PEAR WEDGES	VEGETABLE COTTAGE PIE & WITH CUCUMBER STICK, BREAD & WATERMELON	NO LUNCH
VEG (ALLERGENS)	Gluten, Soya	Gluten, Milk	Gluten, Milk	Gluten	
DESSERT	MERINGUE NEST & BERRIES	BLUEBERRY MUFFIN	MANGO & BERRY BAKED YOGHURT	SWISS ROLL	NO DESSERT
DESSERT (ALLERGENS)	Egg	Gluten, Milk, Egg	Milk	Gluten, Milk, Egg	

THE FARMHOUSE MENU – WEEK 3 MENU (16-20 FEBRUARY)

SNACKS – AED 12, LUNCH – AED 20/25 & DESSERT – AED 10



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SNACKS	SWEET POTATO PANCAKE WITH BERRY COMPOTE	CHEESE MANAKEESH	MARGARITA PIZZA	CARAMELIZED BANANA FRENCH TOAST WITH BERRY COMPOTE	CHICKEN CAESAR WRAP
SNACK – (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg, Mustard
LUNCH NON-VEGETARIAN	MACARONI & CHEESE WITH GRILLED VEGETABLES, TOASTED BREAD & MIXED MELONS	BAKED ZINGER CHICKEN, POTATO WEDGES, KALE & QUINOA SALAD & SLICED APPLE,	CHICKEN PULAO (NON-SPICY) WITH TIKKA SAUCE, CHAPPATHY, CUCUMBER & SLICED WATERMELON	BEEF LASAGNE WITH CORN ON THE COB, CARROT STICK & ORANGE	NO LUNCH
NON-VEG (ALLERGENS)	Gluten, Milk	Gluten, Milk, Egg, Soya	Gluten, Milk	Gluten, Milk	
LUNCH VEGETARIAN	PLANT BASED POPS WITH MASHED POTATO, MUSHROOM SAUCE, GREEN SALAD & MIXED MELON,	PLANT BASED PATTY, POTATO WEDGES, KALE & QUINOA SALAD & SLICED APPLE	VEGETABLE PULAO (NON-SPICY) WITH TIKKA SAUCE, CHAPPATHY, CUCUMBER & SLICED WATERMELON	VEGETABLE LASAGNE WITH CORN ON THE COB, CARROT STICK & ORANGE	NO LUNCH
VEG (ALLERGENS)	Milk, Gluten, Soya	Gluten, Milk, Soya	Gluten, Milk	Gluten, Milk	
DESSERT	CARROT BREAD	APPLE CRUMBLE	PUMPKIN BREAD	CRANBERRY COOKIE	NO DESSERT
DESSERT (ALLERGENS)	Gluten, Milk, Egg	Gluten, Milk	Gluten, Milk, Egg	Gluten, Milk, Egg	