



Mums Catering – Week 12 Menu (16–20 March 2026)

Monday – 16 March

Main Dish: Chicken à la Satay topped with peanuts, spring onions and Thai basil, served with rice (2,4,5,6)

Vegetarian Main Dish: Edamame à la Satay topped with peanuts, spring onions and Thai basil, served with rice (5,6)

Hearty Salad: Noodles with cabbage, pak choi, carrots, spring onions and sesame (1,6,11,15,16)

Green Salad: Mixed salads with edamame, Chinese radishes, water chestnuts and honey-roasted seeds

Cold Cuts: Vienna salad (3,6,12) | Beef pastrami with dijonnaise and cornichons (3,10,12) | Chicken with roasted cherry tomatoes and pesto (7)

Dressing: Gorma dressing (3,6,10,11)

Allergen Key: 1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | 15 Chili | 16 Garlic | 17 Wine



Tuesday – 17 March

Main Dish: Danish pork patties (Krebinetter) with creamed potatoes, cabbage and peas, topped with spring onions and parsley (1)

Vegetarian Main Dish: Vegan patties with creamed potatoes, cabbage and peas, topped with spring onions and parsley (6,10)

Hearty Salad: Chickpeas roasted and cooked with spinach, avocado, sweet drops and fresh herbs

Green Salad: Pea salad with red cabbage, cucumber and apples topped with roasted pumpkin seeds

Cold Cuts: Egg salad (3,10,12) | Serrano ham with hummus | Garlic herring (4,7,10,16)

Dressing: Ginger vinaigrette with honey (10,12)

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Wednesday – 18 March

Main Dish: Traditional Danish roast beef with gravy, potatoes, lingonberries and cucumber salad (12)

Vegetarian Main Dish: Vegan 'Millionbøf' with potatoes and cucumber salad (6,9,16)

Hearty Salad: Roasted carrots with red chard, frisée, cottage cheese and cranberries topped with cress (7)

Green Salad: Mixed salads with roasted and pickled cherry tomatoes, peas and roasted red onions

Cold Cuts: Ham salad (3,10,12) | Slow-roasted pork leg with chipotle cream (3,7,10,12) | Cottage cheese and carrot spread (7)

Cheese: Mixed cheeses with rhubarb compote (7)

Dressing: Mustard vinaigrette (10,12)

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Thursday – 19 March

Main Dish: 'Burning Love' – mashed kohlrabi and potatoes with three types of pork, soft onions and crispy confit garlic (7,16)

Vegetarian Main Dish: Vegetarian 'Burning Love' with kale, savoy cabbage and white cabbage, served with mashed kohlrabi and potatoes (5,6,16)

Hearty Salad: Little gem lettuce and rocket with roasted beets, toasted buckwheat and parsley

Green Salad: Mixed baby salads with cucumber, olives, mozzarella and croutons (1,7)

Cold Cuts: Chicken salad (3,10,12) | Danish rolled pork sausage with onions | Smoked salmon with mustard-dill sauce (10,12)

Cake: Danish Dream Cake – Drømmekage (1,3,7)

Dressing: Yoghurt dressing with lemon zest, lemon juice and honey (7)

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Friday – 20 March

Main Dish: Coq au Vin – chicken thighs in red wine sauce with mushrooms, pearl onions, turkey chorizo, celery and carrots, served with roasted root vegetables (9,16,17)

Vegetarian Main Dish: Veg au Vin with lima beans, mushrooms, pearl onions, celery and carrots served with roasted root vegetables (9,16,17)

Hearty Salad: Lentil salad with radicchio, roasted celeriac, tarragon and apples

Green Salad: Mixed lettuce with green beans, dried apricots, pickled red onions and feta (7)

Cold Cuts: Fish salad with salmon and cod (3,4,10,12) | Beef salami with remoulade and crispy onions (1,10,12) | Eggs with mayonnaise (3,10,12)

Dressing: French dressing (10,12)

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