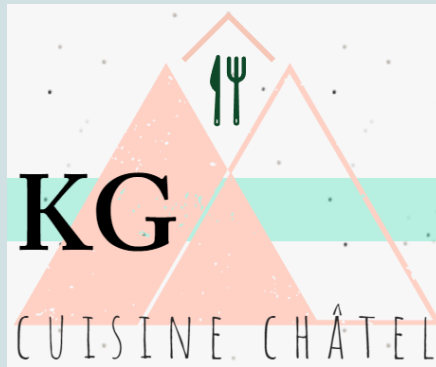




Family Friendly “Prep-only” weekly menu 2026/27

150€ per person for 5x evening meals, main + dessert (minimum 6 adults required for bookings). This menu offers increased flexibility to your weekly catering. Meals freshly prepared and waiting for you when you are ready to eat.

SATURDAY

MAIN

Butter Chicken Curry

rice + kachumber salad

(Option V) Butter Chickpea Curry

DESSERT

Sticky Ginger Cake

caramel sauce

SUNDAY

MAIN

Beef Lasagne

Homemade focaccia + salad

(Option V) Veggie Lasagne

DESSERT

White Choc + Berry Tart

MONDAY

MAIN

Tartiflette

Charcuterie, pickles + salad

(Option V) **Veggieflette**

DESSERT

Apple + Berry Crumble

TUESDAY

There will be no food prep service today, go out and enjoy one of the many delicious local restaurants. Make sure to book in advance so you don't miss out. Ask for recommendations if you don't know where to book.

WEDNESDAY

MAIN

BBQ Pulled Pork Tacos

tortilla, slaw + salsa

(Option V) **Sticky Tofu Tacos**

DESSERT

Biscoff Chocolate Brownie

Chocolate sauce

THURSDAY

MAIN

Beef Bourguignon

creamy mashed potatoes

(Option V) **Butternut + Veggie Stew**

DESSERT

Citrus Panacotta

fresh fruits

FRIDAY

There will be no food prep service today, go out and enjoy one of the many delicious local restaurants. Make sure to book in advance so you don't miss out. Ask for recommendations if you don't know where to book.

INTERESTED IN A BREAKFAST HAMPER?

What is included? Your breakfast hamper will be available to you on your first evening and can be topped up throughout the week.

Homemade granola, cereals, bread, yogurts, jams/spreads, honey, fresh fruits, fruit juice, milk, tea + coffee.

100€/person continental only

125€/person with bakery delivery on 5 mornings