

Allergens key: L: Lactose F: Fish G: Gluten C: Celery S: Soya ★: Sulphite E: Eggs
P: Peanuts M: Mustard ◆: Crustacens N: Treenuts ■: Lupin ○: Molluscs §: Sesame

MENU PLANNER

JANUARY 2024



SVENSKA SKOLAN
MARBELLA



TUESDAY 07

Main Dish

PENNE WITH PESTO
(GEN)

Side Dish

PARMESAN (L)
TOMATO, RED ONION &
FETA (L)
SALAD BAR

WEDNESDAY 08

Main Dish

CRISPY ROSADA (GE)

STUFFED COURGETTES

Side Dish

LEMON & DILL
MAYONNAISE (E)
STEAMED POTATOES
BEANS & SPRING ONIONS
SALAD BAR

THURSDAY 09

Main Dish

CHICKEN KEBAB (L)

QUORN KEBAB (L)

Side Dish

MINT, RED ONION &
TOMATO FLATBREAD (G)
GARLIC & PARSLEY
POTATOES
SALAD BAR

FRIDAY 10

Main Dish

TRADITIONAL ANDALUCIAN
PAELLA (L◆)

VEGETARIAN PAELLA (L◆)

Side Dish

ALIOLI
LEMON
SALAD BAR



SANA
Catering
SCHOOLS

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MENU PLANNER
JANUARY 2024



SVENSKA SKOLAN
MARBELLA

MONDAY 13

Main Dish

SPAGHETTI CARBONARA
(GEL)

VEGETARIAN SPAGHETTI
CARBONARA (GEL)

Side Dish

PEAS
SALAD BAR

TUESDAY 14

Main Dish

KENTUCKY FRIED
CHICKEN (GE)

KENTUCKY FRIED
QUORN (GE)

Side Dish

COLESLAW
BBQ SAUCE
POTATO WEDGES
AMERICAN CABBAGE
SALAD BAR

WEDNESDAY 15

Main Dish

LEEK & POTATO SOUP
(L)

PANCAKES WITH JAM &
CREAM (GLE)

Side Dish

SALAD BAR

THURSDAY 16

Main Dish

SALMON WITH CREAMY
DIL SAUCE ON THE SIDE
(FL)

TIAN OF VEGETABLES AND
BRIE (L)

Side Dish

MASHED POTATO
ROASTED RED
PEPPER
SALAD BAR

FRIDAY 17

Main Dish

HOMEMADE BURGERS
(GLE)

HOMEMADE VEGETARIAN
BURGERS (GLE)

Side Dish

POTATO WEDGES
COLESLAW (L)
SALAD BAR

M E N U P L A N N E R
JANUARY 2024



SVENSKA SKOLAN
MARBELLA

MONDAY 20

Main Dish

LASAGNA (GLE)

VEGETARIAN
LASAGNA (GLE)

Side Dish

SWEETCORN
SALAD BAR

TUESDAY 21

Main Dish

CREAMY POTATO &
BROCCOLI SOUP (L)

Side Dish

HAM & CHEESE ROLLS
(GL)
SALAD BAR

WEDNESDAY 22

Main Dish

CAJUN ROAST SALMON (F)

FALAFEL & ROAST
MEDITERANEAN
VEGETABLE SKEWER (G)

Side Dish

STEAMED BABY POTATOES
ROASTED ROOT
VEGETABLES
SALSA VERDE
SALAD BAR

THURSDAY 23

Main Dish

CHILLI CON CARNE

VEGETARIAN CHILLI
CON CARNE (S)

Side Dish

RICE
SAUTED MUSHROOMS
GRATED CHEESE
YOGHURT SAUCE
SALAD BAR

FRIDAY 24

Main Dish

SWEDISH STYLE
MEATBALLS (L)

VEGETARIAN
MEATBALLS WITH SOYA
MINCE & CHICKPEAS (S)

Side Dish

MASHED POTATO (L)
GREEN BEANS
PICKLED CUCUMBER
SALAD BAR



SANA
Catering
SCHOOLS

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MENU PLANNER JANUARY 2024

MONDAY 27

Main Dish

FUSILI PASTA ALFREDO
WITH CHICKEN, CREAM &
MUSHROOM (ELG)

VEGETARIAN FUSILI
PASTA ALFREDO (ELG)

Side Dish

PARMESAN (L)
MEDITERANEAN
ROASTED VEGETABLES
WITH BASIL
SALAD BAR

TUESDAY 28

Main Dish

BOUILLABAISSE FRENCH
FISH SOUP (GE)

VEGETARIAN
BOUILLABAISSE (GE)

Side Dish

GARLIC BREAD
ALIOLI
SALAD BAR

WEDNESDAY 29

Main Dish

HERB ROASTED TURKEY
FILLET

VEGETABLE FRITTATA (E)

Side Dish

POTATO GRATIN (L)
STEAMED BROCCOLI
SALAD BAR

THURSDAY 30

Main Dish

BREADED CHICKEN
FILLET (GE)

LEEK, SPINACH & FETA
QUICHE (GLE)

Side Dish

BASMATI RICE
HONEY
GLAZED CARROTS
SALAD BAR



MEXICAN DAY!! FRIDAY 31

Main Dish

CRISPY FISH TACOS (GE)

CRISPY VEGETABLE
TACOS (GE)

Side Dish

PICO DE GALLO
GUACAMOLE
MEXICAN RICE
SALAD BAR