

SAMPLE MENU

GRANADA

Lunch

Day 1

First Course

- Cream of courgette soup with crispy cheese powder
- Pasta salad
- Starter salad buffet

Second Course

- Scrambled eggs with bacon
- Mushroom, pepper and chicken crêpe

Side Dishes

- Sautéed potatoes ("patatas a lo pobre")
- Stir-fried broccoli

Single Dish Option

- Chicken and vegetable quesadilla "alambre-style" with guacamole

Dessert

- Seasonal fruit
- Homemade desserts
- Flavoured yoghurt

Bread

- White bread
- Wholemeal bread

Day 2

- Country-style lentil stew
- Black rice with cuttlefish
- Starter salad buffet
- Blanquette-style chicken
- Andalusian-style calamari

- Steamed potatoes
- Grilled courgette

Dessert & Bread as above

Day 3

- Andalusian gazpacho
- Macaroni with pesto
- Starter salad buffet
- Grilled pork steak
- Beef meatballs in vegetable sauce
- Chips
- Fried green peppers

Single Dish Option

- Ramen with rice noodles, daikon, cabbage and roasted pork

Dessert & Bread as above

Day 4

- Chickpea salad with tomato vinaigrette
- Cuban-style rice (rice with tomato sauce and fried egg)
- Starter salad buffet
- Roasted chicken fillets with apple sauce
- Fried eggs with ratatouille (pisto)
- “Panadera” potatoes (baked with onions)
- Creamed spiced spinach

Dessert & Bread as above

Day 5

- Baked noodles with chicken and onion topped with cheese
- Gratin cauliflower
- Starter salad buffet
- Chicken thighs in curry with onion and pineapple
- Spanish omelette (potato tortilla) with fresh eggs and local chorizo
- Stir-fried pork in homemade sweet and sour sauce with crunchy peanuts and coriander

- Smooth roasted sweet potato cream with olive aroma
- Mustard-roasted aubergine

Chinese Theme Day

- Three-delights fried rice

Dessert & Bread as above

Dinner

Day 1

First Course

- American coleslaw salad
- Spaghetti with garlic and chilli
- Starter salad buffet

Second Course

- Marinated grilled pork loin
- Cod croquettes

Sides

- Herb-seasoned diced potatoes with wild herbs
- Roasted tomato

Single Dish Option

- Handmade beef and pork burger with cheddar cheese, fried onion and guacamole, served with chips

Dessert & Bread as above

Day 2

- Vichyssoise (cold leek & potato cream)
- Vegetable quiche
- Starter salad buffet

- Tuna and onion panini
- Cheese omelette

- Rosemary-roasted potatoes
- Julienne vegetables with confit garlic

Dessert & Bread as above

Day 3

- Homemade vegetable cream with croutons
- Green bean salad with egg
- Starter salad buffet
- Grilled chicken thigh fillet with garlic and parsley
- Ham & cheese toasted sandwich
- Mashed potatoes
- Green salad

Single Dish Option

- Chicken tikka masala tacos with yoghurt sauce, basmati rice with pine nuts and raisins, pickled onion and Chinese cabbage

Dessert & Bread as above

Day 4

- Vegetable cream soup
- Courgette and gorgonzola flatbread ("coca")
- Starter salad buffet
- Smoked Saxony-style pork chop (grilled)
- Galician-style tuna empanada (homemade savoury pie)
- Baked potatoes with onions
- Stir-fried tricolour pasta with garlic

Dessert & Bread as above

Day 5

- Couscous with carrot, courgette and chickpeas
- Russian salad (potato, tuna, vegetables & mayonnaise)
- Starter salad buffet
- Grilled chicken skewer
- Stuffed aubergines
- Traditional crispy potato wedges
- Lettuce and beetroot salad

Dessert & Bread as above