

Mammoth Lodges Dinner Menu



	Soup 1	Soup 2	Main Course (Cook to Order)	Roast Joint	Wet Main Dish	Dry Main Dish	Healthy Lifestyle Dish	Vegetarian/ Vegan Dish	Potato Option 1	Potato Option 2	Vegetable 1	Vegetable 2	Vegetable 3	Gravy/ Sauce	Cold Meats	Dressed Salad	Desserts (Hot)
Day 1	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Day 2	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Day 3	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Day 4	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Day 5	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Day 6	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Day 7	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce

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Day 8	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Day 9	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Day 10	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Day 11	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Day 12	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Day 13	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Day 14	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding

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Day 15	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Day 16	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Day 17	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Day 18	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Day 19	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Day 20	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Day 21	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard

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Da y 22	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Da y 23	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Da y 24	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg
Da y 25	Creamy Tomato Basil Soup	Classic Chicken Noodle Soup	Grilled Ribeye Steak	Slow-Roasted Beef with Red Wine Gravy	Spicy Chicken Curry	Crispy Fried Fish Fillets	Stuffed Bell Peppers with Quinoa	Spicy Vegetable Stir Fry	Creamy Mashed Potatoes	Steamed Baby Potatoes	Steamed Broccoli with Lemon	Roasted Carrots with Honey Glaze	Green Beans with Garlic and Almonds	Rich Beef Gravy	Smoked Turkey Slices with Cranberry	Classic Caesar Salad	Apple Pie with Cinnamon Custard
Da y 26	Hearty Minestrone	Rich Beef Broth	Pan-Seared Salmon Fillet	Herb-Roasted Chicken with Stuffing	Creamy Beef Stroganoff	Crumbed Chicken Wings with BBQ Sauce	Vegetable Stir Fry with Tofu	Hearty Lentil Curry	Oven-Baked Potatoes with Garlic	Sweet Potato Fries with Cinnamon	Roasted Carrots with Thyme	Green Beans with Almond Flakes	Baked Brussels Sprouts with Parmesan	Savory Chicken Gravy	Honey-Glazed Ham Slices	Greek Salad with Feta	Warm Bread and Butter Pudding
Da y 27	Savory Cream of Mushroom	Manhattan Clam Chowder	Herb-Marinated Chicken Breast	Crispy Roast Pork with Apple Chutney	Seafood Paella with Saffron	Grilled Lamb Chops with Rosemary	Grilled Tofu with Veggies	Stuffed Zucchini with Rice	Crispy Roasted Potatoes	Herb-Roasted New Potatoes	Grilled Asparagus with Balsamic Glaze	Steamed Brussels Sprouts	Steamed Zucchini with Herbs	Peppercorn Sauce	Roast Beef Slices with Horseradish	Fresh Garden Salad	Sticky Date Pudding with Toffee Sauce
Da y 28	Spiced Lentil Soup	Garden Vegetable Soup	Garlic-Rubbed Pork Chops	Corned Silverside with Mustard Sauce	Hearty Vegetable Stew	Juicy Grilled Sausages	Quinoa Salad with Avocado	Chickpea Stew with Spinach	Seasoned Potato Wedges	Garlic Mashed Potatoes	Sauteed Spinach with Garlic	Mixed Roasted Vegetables	Sauteed Mushrooms with Thyme	Creamy Mushroom Sauce	Lemon-Herb Chicken Slices	Creamy Pasta Salad	Classic Rice Pudding with Nutmeg

Mammoth Lodges Dinner Menu



Additional Offerings / Dinner Meal Service

SALAD BAR

Our salad bar offers a diverse range of fresh and vibrant salads, ensuring variety and quality for both “Grab and Go” lunches and dinner service. The selection is designed to cater to all dietary preferences while keeping flavors exciting and contemporary.

Daily Salad Offerings

We provide six (6) choices of salads daily, ensuring a balance between staple items and rotating options:

- Staple Salads (available every day)
- **Tomato Salad:** Freshly sliced tomatoes, lightly seasoned.
- **Lettuce:** A crisp base, ideal for building custom salads.
- **Coleslaw:** Classic cabbage slaw with a light dressing.

Dressing Options

While many of the salads are pre-dressed for convenience and flavor, one (1) green or tossed salad will always be provided with dressing available separately, allowing residents to customize their salads as they prefer. Dressings will include:

- Balsamic vinaigrette
- Creamy ranch
- Olive oil and lemon
- Light Italian dressing

SALAD BAR

Rotating Salad Choices

The remaining three (3) salads will rotate daily and include a variety of fresh, seasonal, and nutritious options, such as:

- **Mixed Leaf Salad:** A blend of seasonal greens for a light and fresh option.
- **Tossed Green Salad:** A simple yet refreshing salad featuring fresh vegetables.
- **Mixed Vegetable Salad:** A medley of seasonal vegetables, lightly dressed.
- **Roasted Vegetable Salad:** Featuring oven-roasted seasonal veggies, dressed with a light vinaigrette.
- **Rice and Pasta Salads:** Options like Mediterranean pasta salad or wild rice salad.
- **Potato Salad:** Creamy or vinaigrette-dressed potato salad.
- **Bean Salads:** A hearty option with protein-rich beans like chickpeas, black beans, or kidney beans.

Additional Guidelines

- No leftover roast vegetables will be used to make salads, ensuring only freshly prepared ingredients are utilized.
- Salads will be clearly labeled, following the same labeling practices as the main server, ensuring clarity for those with dietary preferences or restrictions.
- While some salads may contain meat, such as chicken or ham, they will remain predominantly vegetable-based to align with contemporary tastes and nutritional balance.
- This salad bar offers a fresh and varied selection daily, providing residents with an array of options

CHEESE & BISCUITS

Our cheese and biscuits selection are curated to provide a diverse and high-quality offering at each meal, showcasing a mix of U.S. and continental cheeses. The selection is presented in a smorgasbord format, offering variety and the opportunity for residents to create their own personalized cheese plates.

Daily Cheese Offerings

At each meal, there will be three varieties of cheese from the following selection, ensuring a balanced mix of flavors and textures:

- **Gruyère:** A rich and creamy Swiss cheese with a slightly nutty flavor.
- **Camembert:** A soft and mild cheese, presented whole for slicing.
- **Brie:** A creamy, soft cheese with a buttery flavor, perfect for spreading.
- **Blue Vein:** For those who enjoy stronger, pungent cheeses.
- **Cheddar:** Available in both mild and sharp varieties, sliced and diced for easy serving.
- **Gouda:** A slightly sweet, creamy cheese, presented both sliced and diced.
- **Edam:** A mild Dutch cheese, typically served sliced or cubed.
- **Swiss:** Light and nutty, perfect for pairing with a variety of crackers and biscuits.

Special Event Cheeses

Proprietary cheeses such as Stilton and Roquefort will be reserved for special events and celebrations, adding an elevated touch to the occasion.

CHEESE & BISCUITS

Cheese Display

- Cheddar, Gouda, and Edam will be sliced and diced as part of the daily smorgasbord, offering easy access for residents.
- Soft cheeses like Camembert and Brie will be presented whole, allowing residents to slice as they prefer, maintaining freshness and visual appeal.
- Biscuits and crackers will be available to complement the cheese, providing a variety of options for pairing.

Special Notes

- The cheese used in Grab and Go sandwiches or meals will not be included in the cheese boards, ensuring the quality and presentation of the cheese boards are maintained.
- This carefully curated cheese selection ensures that residents enjoy a variety of high-quality options daily, with special offerings reserved for important events to maintain an element of surprise and luxury.

Mammoth Lodges Dinner Menu



BAKERY PRODUCTS

Our bakery selection is sourced from local suppliers, emphasizing freshness and cost-effectiveness, ensuring that residents receive high-quality, freshly baked goods daily. The display of bakery products is designed with a contemporary aesthetic, utilizing baskets and wooden-style crates for a rustic yet functional presentation. The bakery station will provide a variety of options to meet all dietary preferences, served in a clean and organized manner.

Daily Bread Selections

- **White Bread:** Sliced for sandwiches or toasting.
- **Multigrain Bread:** A healthy, fiber-rich option featuring a mix of grains.
- **Whole-meal Bread:** Nutritious and wholesome, perfect for hearty meals.
- **Gluten-Free Bread:** For residents with gluten sensitivities, ensuring everyone can enjoy fresh bread.

Fresh Rolls and Pastries

- **Rolls:** Including white, whole-meal, and multigrain varieties, baked fresh on-site daily.
- **Rotational Pastries:** To keep the variety exciting, we offer muffins, croissants, and Danish pastries on a rotational basis, ensuring something new and fresh is always available.

Bread Display and Service

- Loaves, rolls, and baguettes will be prominently displayed at a dedicated station in the dining room.
- Bread will be presented in contemporary settings & trays for easy access and a modern aesthetic.
- Sliced loaves will be available for self-service, along with grease-proof paper to ensure hygienic handling.
- Bread and rolls can be reheated to enhance their freshness, giving residents the experience of just-baked bread throughout the day.
- This display ensures that our residents always have access to a variety of baked products, maintaining high standards of quality and presentation.

BEVERAGES

Our beverage offerings provide a diverse range of options to suit all tastes and preferences, ensuring that residents have access to refreshing drinks throughout the day. The selection is regularly rotated to maintain variety and interest.

Cold Beverages

Cordial Selection: We offer three (3) choices of cordial daily, with one option being diet and clearly labeled. The cordial options include:

- **Orange or Lemon Cordial:** A consistent option available daily.
- **Varied Cordial:** The second selection will rotate every two (2) to three (3) days and will feature flavors such as berry, lime, or apple.
- **Diet Cordial:** This will be varied every two (2) days, ensuring a refreshing low-calorie option.

Chilled Milk: Both whole milk and non-fat milk will be provided, ensuring options for those preferring a richer or lighter choice.

Chilled Water: Fresh, chilled water will be available at all times to ensure proper hydration and refreshment.

Hot Beverages

Coffee: We provide freshly brewed caffeinated coffee as well as instant decaffeinated coffee, catering to all preferences.

Tea: A selection of regular and herbal teas will be available, offering both caffeinated and non-caffeinated varieties.

Hot Chocolate: A hot chocolate mix will be provided, perfect for a comforting warm drink, particularly during colder periods.

- This beverage service ensures that residents have access to a range of high-quality, regularly rotated options, whether they're looking for hydration, a caffeine boost, or a comforting hot drink.
- Our beverage offerings provide a diverse range of options to suit all tastes and preferences, ensuring that residents have access to refreshing drinks throughout the day. The selection is regularly

CONDIMENTS AND ACCOMPANIMENTS

To complement the meals and bakery offerings, we provide a comprehensive selection of high-quality jams, honeys, spreads, and syrups available at each meal. These accompaniments are displayed in an easily accessible, well-organized area for residents to enhance their meals according to their preferences.

Daily Spread Selection

- **Jams:** A rotating variety of fruit jams such as strawberry, raspberry, apricot, and mixed berry.
- **Honeys:** Locally sourced honey and clover honey, perfect for drizzling on breads, pastries, or yogurt.
- **Nut Butters:** A variety of spreads, including classic peanut butter, almond butter, and hazelnut spread.
- **Syrups:** Including pure maple syrup, flavored syrups (such as blueberry or cinnamon), and traditional pancake syrup.

Daily Condiment and Topping Options

- **Butter and Margarine:** Offered for spreading on bread and rolls. Both salted and unsalted varieties are available.
- **Sugar:** White sugar, raw sugar, and brown sugar for coffee, tea, and other uses.
- **Salt and Pepper:** Table salt, sea salt, and freshly ground black pepper for seasoning meals.

Additional Seasonings

- Depending on resident preferences, options like cinnamon, chili flakes, and hot sauces will be made available.
- This selection ensures that residents can customize their meals with a wide range of flavors, whether they're sweetening their breakfast or adding a final touch to their lunch and dinner.

DESSERTS, ICE CREAM & FRUIT SELECTION

Daily Dessert Offering

Cold Desserts: We offer four (4) cold desserts daily, including:

- **Gateaux:** Rich and creamy, presented in a variety of flavors and beautifully decorated.
- **Cakes and Slices:** A selection of cakes and slices, displayed smorgasbord-style, accompanied by whipped cream and toppings.
- **Cheesecake:** A house-prepared cheesecake, included in the cyclic menu, ensuring a rich and indulgent dessert option.
- **Iced Doughnuts, Cupcakes, and Pastries:** Each item is decorated to commercial patisserie standards.
- Jelly and tinned fruit will also be available as lighter options.

Hot Desserts: Each meal will feature one hot dessert, rotated daily to provide a variety of comforting and hearty options, including:

- Apple or Fruit Pies with a flaky, golden crust.
 - Steamed Puddings, such as sticky date pudding and bread and butter pudding.
 - Cobblers and Crumbles, featuring seasonal fruits.
 - Baked Apples, peach charlotte, and rice pudding.
- All hot desserts will be served with custard, which may be varied to accompany the specific dessert of the day.

Fresh Fruit Selection

Each day, we will offer three (3) fresh fruit choices, with apples and oranges available daily. Additionally, the selection will be supplemented at least three times a week with fruits like:

- **Bananas:** Available every second day.
- **Sliced fresh fruits:** Including watermelon, rock melon (cantaloupe), pineapple, and pawpaw.

All fruit will be displayed in a smorgasbord format, allowing residents to create their own fresh fruit plates.

Ice Cream Selection

Our ice cream station offers four (4) rotating flavors daily, including:

- **Vanilla:** A staple flavor available every day.
- **Low-fat variety or sorbet:** Available daily for residents seeking lighter options. Two additional rotating flavors, such as chocolate, strawberry, or mint.