



DOCUMENT 03

Menu & Cuisine Plan

A taste of home and a taste of the world: one cuisine per meal, built on the 2023 and 2024 menus and costed in the 2026 budget.

WHEN

Thu 24 – Wed 30 Dec 2026

WHERE

O'Palace, Kamod, Serere

STATUS

Draft for Meeting 1

“Taste and see that the LORD is good. Oh, the joys of those who take refuge in him!”

PSALM 34:8 · NLT

O'Palace, Kamod, Kasilo, Serere, Uganda
Block 9 Plot 226, Mairo Mukaga

TOPULO Family · Christmas 2026

Draft v1 · 13 October 2026 · Prepared by Timothy & Jonathan for
the Planning Team

Talk in cuisines, cook for about 62

As the elders suggested, we plan by cuisine: Teso and Ugandan favourites, Indian, Chinese, Italian, Swahili and West African, plus a Braai night and a Family Dish Night. In 2025 Auntie Alice put it as "burgers in Kampala, atap in Serere": food is culture, and Topulo is rich in diversity.

Teso / African Thu 24 dinner	Ugandan classics Christmas brunch	Braai & grill Christmas night · 29th	Indian Sat 26 lunch
Chinese Sat 26 early dinner	Italian Sun 27 dinner	Swahili coast Mon 28 lunch	West African Tue 29 lunch

Daily menu

Day	Breakfast	Lunch / Brunch	Tea	Dinner
Thu 24 Arrival · Christmas Eve ~50 + 12 staff	Advance team: tea, bread, eggs	Welcome Bites (rolling 12:30–15:00): beef samosas, chapati, rolex, fruit platter, fresh juice, water	Tea, coffee, mandazi, roasted g-nuts	Taste of Teso / African night: atap & kalo (millet), local chicken stew, smoked beef in odi, g-nut sauce with smoked fish, malakwang & boo, sweet potatoes, cassava, matooke, fruit
Fri 25 Christmas Day ~50 + 12 staff	Grab-and-go 06:15: tea, coffee, millet porridge, bread, boiled eggs, juice	Christmas Brunch: Ugandan Christmas classics (12:00): roast turkey, beef pilau, goat stew, matooke, rice, chapati, gonja, beans, mixed vegetables, salad, watermelon, juice & soda	Christmas cake, tea & juice	Braai & Grill Night: roast goat (gentlemen's grill), grilled chicken & pork, roasted matooke & cassava, potato wedges, kachumbari, coleslaw, fresh juice (ladies' team)
Sat 26 Boxing Day ~50 + 12 staff	Ugandan Big Breakfast: katogo with beef, Spanish omelette, sausages, millet porridge, African tea, fruit	Indian Kitchen: chicken curry, dal (yellow beans), jeera rice / pilau, chapati, kachumbari, cucumber raita, fruit	Birthday cake (birthday celebration 12:00)	Chinese Kitchen (early, 17:00): egg fried rice, sweet & sour chicken, beef & green-pepper stir-fry, stir-fried cabbage & carrots. <i>After the film: tea & popcorn</i>
Sun 27 Farewell Day 50 breakfast · ~25 after	Continental: pancakes, scrambled eggs, sausages, baked beans, toast, honey, fruit, coffee	Travel packs (11:00): chapati wraps with chicken, boiled eggs, bananas, water. Stay-on lunch: leftovers buffet (no waste)	Tea	Italian Night: spaghetti bolognese, garden salad, garlic bread, fruit
Mon 28 Farm & Lake Day ~25 + staff	Katogo, rolex, millet porridge, tea	Swahili Coast: fried whole fish / fish curry, coconut beans, pilau, chapati, kachumbari	Tea & snacks packed for the lake trip	Family Dish Night: each family cooks one signature dish (ingredients requested by 13 Dec)
Tue 29 Vision Day ~25 + staff	Continental: eggs, toast, sausages, fruit	West African: jollof rice, suya-style beef skewers, fried plantain, salad	Tea	Farewell BBQ & Fish Grill: grilled tilapia & chicken, roasted sweet potatoes, coleslaw, juice
Wed 30 Close-out ~25	Clear-out breakfast: porridge, eggs, bread, fruit	Departures: no lunch planned		

Headcounts are planning numbers: about 50 family and friends at peak plus about 12 support staff (2–3 chefs, cleaning aides, home team, farm manager, photographer). The kitchen lead updates them after the attendance deadline on 15 Nov and again on 20 Dec.

Kitchen rules for 2026

FROM OUR OWN LESSONS

- **2–3 chefs** are available: name a lead chef each day and split the work (e.g. one on grills and meats, one on staples and sauces, one on breakfast and snacks). Kitchen lead John coordinates them.
- Young people wash dishes after every meal on the duty rota. Cleaning aides deep-clean the kitchen and do the rooms, bathrooms and compound.
- Final menu and shopping list to the chefs by **29 Nov** (in 2024 the chef's list only arrived on 23 Dec).
- Buy meat early. Goats are slaughtered two days before use and frozen for tenderness.
- Spices, milk, soap and oil are on the Kampala list, not 'carried from home' (milk was forgotten in 2024).
- Three serving points, with servers named on the rota. Handwashing station at each.
- A dedicated drinks & juice person per meal, with a citrus juicer (2024 idea).
- Snacks are available from 10:00 on arrival day and at any long gap. No one should be hungry looking for food.
- Cut fruit at every breakfast and lunch. Less oil, varied colours, change the rice type.
- Buy less and track usage: no waste. Mark open spices and dates; hand over leftovers on the 30th.

FOOD SAFETY & SERVICE

- Treat all drinking water with chlorine or use bottled water (ask Akipi for supply). Juice is made only with treated water.
- Raw meat is kept separate. The freezer and fridge are checked each evening by the store keeper (Loise).
- Leftovers are refrigerated within 2 hours and reheated until piping hot, once only.
- Elders and guests are served first. Grace before every meal.
- A special plate and tea for the eldest and any visiting dignitaries (Easter 2026 lesson).
- Cutlery, serviettes and serving spoons are counted before each meal (Easter 2026: no forks).
- Dietary needs (allergies, vegetarian, medical diets) come in on the attendance form. The kitchen lead posts the list on the kitchen door and the chefs prepare labelled alternatives.

Family Dish Night (Mon 28)

- Each family cooks one signature dish for about 10 people (a grandmother's recipe, a regional dish or a cuisine from where they live), with ingredients requested from the kitchen lead by 13 Dec.
- A one-line 'story of the dish' is read before eating. The young people vote for 'Dish of the Year'.

Shopping split

Source	What	Who	When
Kampala (supermarket + market)	Dry goods, spices, oils, sauces, juice; bulk beans, rice, g-nuts, sim-sim; peas, spring onions, cucumber, coriander, capsicum, pawpaw (none in Soroti 2025)	Shiella & Jesse	14–19 Dec
Soroti market	Fresh produce, fruit, beef, fish, charcoal; pork pre-ordered (Pamba)	Hope & Timothy E.	19–22 Dec
Safi Farm / local	Goats, local chicken, eggs, vegetables in season; drinking water from Akipi	Jonathan + farm manager	Book by 1 Dec; slaughter 22 Dec
Turkey supplier	2 whole turkeys	John	Order by 1 Dec; deliver 22 Dec

“So whether you eat or drink, or whatever you do, do it all for the glory of God.”

1 CORINTHIANS 10:31 · NLT