

# Dormitory Evening Menu - Spring/Summer 2005-06

## Week 3

EVENING	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Main</b>	Traditional Spanish Paella	Maryland Chicken	Salmon Steaks or Cod Fillets	Thai Red Curry	Beef Lasagne	Traditional Fish 'n' Chips	Eastern BBQ Lamb Koftas Chicken Kebabs
<b>Veggie</b>	Tagliatelle with broccoli & mushroom sauce	Roast Pepper, Tomato & Ricotta Calzones	Roast Vegetable & Bean Stuffed Filo Parcels	Vegetable Masala	Veggie Lasagne	Grilled Cheesey Aubergine	Peppers stuffed with Feta & Tomato
<b>Vegetables &amp; Potatoes</b>	Mediterranean Stir Fry Veggies	Creamed Leek Boulangere Potatoes	Crushed New Potatoes Seasonal Veg	Poppadoms, Mango Chutney, Rice	Roasted Veg & Garlic Bread	Chunky Chips 'n' Peas	Pitta Bread & Spicy Cous Cous
	Chilled Fresh Salad Bar						
<b>Dessert</b>	Strawberry Cheesecake	Apple Crumble & Custard	Banoffee Pie	Bread 'n' Butter Pudding with Marshmallows	Tiramisu	Ice Cream Selection	Rice Pudding
	Selection of Individual Yoghurts & Fresh Fruit						

## Week 4

EVENING	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Main</b>	Chicken Chasseur	Beef Stew & Homemade Dumplings	Roast Turkey with all the trimmings	Stir Fried Vietnamese Lamb	Homemade Chicken Kiev	Jumbo Hot Dog	<u>Great British BBQ</u> Sausages
<b>Veggie</b>	Wild Mushroom Rissotto	Root Vegetable Stew	Homemade Spinach & Ricotta Canelloni	Stir Fried Aubergine with Hot Bean Paste	Breaded garlic Quorn Fillets	Veggie Dogs	Lamb & Leek Cutlets Chargrilled Field Mushrooms Baked Potato Wedges
<b>Vegetables &amp; Potatoes</b>	Dauphinoise Potatoes Seasonal Veg	Mustard Mash Green Beans & Carrots	Roast Potatoes Seasonal Vegetables	Noodles Roast Vegetables	Herby Diced Potatoes Cauliflower & Broccoli Cheese	Fries & Sweetcorn	
	Chilled Fresh Salad Bar						
<b>Dessert</b>	Cheese Board	Double Chocolate Sponge & Choc Sauce	Profiteroles & Chocolate Sauce	Sweet Coconut Rice Pudding	Swiss Roll & Chocolate Sauce	Chocolate Cheesecake	Ice Cream & Choc Sauce
	Selection of Individual Yoghurts & Fresh Fruit						