Theme Nights Michaelmas 2019

Pie Night Tuesday 15th October

- Steak and kidney pie
- Chicken and mushroom pie
- Minced beef and onion pie
- Creamy vegetable pie (v)
- Country mushroom pie (v)
- Country Mushroom Pie (vegan)

  Mushy peas
  Mashed potatoes
  Liquor
  Apple pie

Fitz Mahal Tuesday 22nd October

- Chicken curry
- Lamb curry
- Vegetable curry (vegan)
- Vegetable samosas (vegan)
- Onion bhajis (vegan)
- Bombay potatoes (vegan)
- Sagg paneer
- Chutneys and pickles
- Naan Bread

Fitz ‘N’ Chips Tuesday 29th October

- Battered cod
- Battered jumbo sausage
- Battered Quorn sausage
- Chicken and mushroom pie
- Vegetable pie (v)
- Country Mushroom Pie (vegan)

  Fries
  Mushy peas
  Baked beans
  Tartare sauce and pickles
Bonfire night Tuesday 5th November

Hog roast bap
Roasted vegetables and Quorn bap (v)
Jumbo hot dog with chilli onions
Vegetarian hot dog with chili onions (vegan)
Cheesy jacket
Coleslaw / Mixed salad

Chinese New Year Tuesday 12th November

Kung po chicken
Duck in plum sauce
Beef in chilli black bean sauce
Sweet & sour vegetables with tofu (vegan)
Veg spring roll (v)
Hoi sin duck spring roll
Boiled Rice
Egg Noodles

Kebab Night Tuesday 19th November

Doner meat
Lamb kofta
Shish kebab
Chicken kebab
Vegetable kebab (vegan)
with falafel (vegan) or Halloumi (v)
Served with
Pitta bread
Salad
Hummus
Garlic mayonnaise
Chilli sauce / Tzatziki

Caribbean night 26th November

Jerk chicken
Fitz (curried) Billy goat stew
Creole pork ragout
Vegetable pepperpot stew (vegan)
Jerk cauliflower (v)
Hot and spicy sweet potatoes