Theme Nights Michaelmas 2018

Tuesday 9th October
Fitz Mahal

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

Tuesday 16th October

Russian night

Halupki Stuffed cabbage roll with minced pork
Beef stroganoff
Kotleti (minced chicken and pork pattie)
Russian cabbage pie (white cabbage, dill, hard boiled eggs in puff pastry) (V)
Russian cabbage pie (white cabbage, dill, in puff pastry) (Vegan)
Beetroots and potato salad
Cucumber and radish Salad (dill, sour cream)
Pickled cherry tomato and red onion salad
Crunchy Salad leaves
Szarlotka

Tuesday 23rd October

Chinese night

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
Tuesday 30th October Fitz ‘n’ Chips

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 and pickles

Tuesday 6th November Bonfire night

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

Tuesday 13th November Caribbean night

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

Please remember peas are not our green peas!!

Tuesday 20th November Pie night

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