

OCTOBER 26 DINNER MENU

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

CARROT & PUMPKIN CREAM
FISH PASTRY

MEXICAN CHILAQUILES WITH
EGG, AVOCADO & ONION

BAKED TURKEY BREAST WITH
CRANBERRY SAUCE

TOMATO & FETA CHESSE WITH
YOFUR SALAD
VEAL RAGOUT WITH MUSHROOM

VEGETABLE QUICHE

VICHYSSEOISE CREAM CHICKEN
& FRESH CHEESE SANDWICH

HOLIDAY

GRILLED EGGS WITH BECHAMEL
SAUCE

BROCCOLI, GRAPE & NUTS
SALAD
CHICKEN SHAWARMA

CARROT & CHESSE PROFITEROLE
VIZCAINA STYLE POLLOCK

JULIENNE SOUP
BAKED SEA BREAM WITH POTATO
& PEPPER

CHICKEN & VEGETABLES LETTER
SOUP

BASMATI RICE WITH PEPPER
SALMON WITH ORANGE SAUCE

VEGETAL SANDWICH WITH
BOILED EGG

GRILL WILD ASPARAGUS
MEAT CANNELONI

SALAD PIE STUFFED WITH
SHELLFISH

ESCAROLE, APPLE & NUTS SALAD
STUFFED EGGS

FISH & CHIPS

BENEDICT EGGS

ZUCCHINI CREAM WITH CHEESE
MEAT RAVIOLES WITH TOMATO
SAUCE

TOMATO & OLIVE FOCACCIA
BEAN, VEAL & RICE FAJITAS

