



**Term One. Starts
Monday 8th April**

Otago Boys Hostel

Week 10



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
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Breakfast

Breakfast	Baked Tomatoes, Bacon	Scrambled Eggs, Breakfast Sausages	Porridge, Baked Beans	Poached Eggs, Hash Browns	Porridge, Spaghetti	Hot Cakes, Bacon	Brunch
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All days: A selection of cereals, fruit, toast, yoghurt, spreads and beverages.

Lunch

Morning Tea	Selection of Seasonal Fruit. Savoury Pastry Finger Tarts	Selection of Seasonal Fruit. Cheese and Onion Scones	Selection of Seasonal Fruit. Cheese Toasties	Selection of Seasonal Fruit. Satay Chicken Pizza Fingers	Selection of Seasonal Fruit. Baked Beans and Cheese Buns	Double Chocolate Muffins	Corn Fritters, Scrambled Eggs, Sausages and Stewed Tomatoes
All Lunch Meals Monday to Friday: Prepacked	Chicken Fried Rice	Macaroni Cheese Bacon Pumpkin and Spinach	Make your own Hot Dogs	Chilli Con Carne with Corn Chips	Hoison Chicken and Noodles	Make your own Sandwich Freya's with a Salad Bar	

Afternoon Tea

	Fruit Smoothie or Milk Shake of the Day	Fruit Smoothie or Milk Shake of the Day	Fruit Smoothie or Milk Shake of the Day	Fruit Smoothie or Milk Shake of the Day	Fruit Smoothie or Milk Shake of the Day		
Afternoon Tea in the Dining Room	Selection of Seasonal Fruit. Anzac Slice	Selection of Seasonal Fruit. Lolly Cake	Selection of Seasonal Fruit. Rice Bubble Cake	Selection of Seasonal Fruit. Home made Chocolate Cookie	Selection of Seasonal Fruit. Rocky Road Slice	Selection of Fruit. Baking	Selection of Fruit. Baking

Dinner

Main Course	Roast Chicken Quarters served with Gravy	Pork Spare Ribs with BBQ Sauce	Mince and Cheese Potato Top Pie	Individual Braised Beef Wellingtons served with Red Wine Gravy	Crumbed Fillets of Fish served with Tartare Sauce and Chips	Chicken Cordon Bleu	Roast Lamb served with Gravy and Mint Sauce
Dish of the day	Dish of the Day	Dish of the Day	Dish of the Day	Formal Night: Food served on Platters	Dish of the Day	Dish of the Day	Extra Roast Vegetables
Vegetables	Courgettes, Diced Pumpkin and Mashed Potato	Long Green Beans and Sliced Carrots and Mashed Potato	Corn on the Cob, Roast Pumpkin and Roast Potato	Courgettes, Tomato and Onions, Broccoli and Mashed Potato	Peas, Carrots and Chips	Broccoli, Beans and Mashed Potato	Peas, Roast Pumpkin and Roast Potato
Salad Bar	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings	Salad on the table: Greek Salad	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings	Lettuce, Grated Carrot, Cheese, Sliced Tomato, Peppers, Beetroot, Red Onion and Dressings
Main Salad	Niçoise	Roast Mediterranean with Feta	Coleslaw	Rolls / Buns / Bread and Butter for the tables	Egg Mayonnaise	Israeli Cous Cous	Coleslaw
Dessert	Vanilla Ice Cream with a Choice of Chocolate or Strawberry Toppings	Chocolate Tart	Cheese Cake with Fruit Sauce	Individual Lemon Possett Topped with Raspberries	Apple Crumble with Cream	Yoghurt and Fresh Fruit	Apple Shortcake with Custard