

RISHIKUL VIDYAPEETH SONEPAT
BOARDING WEEKLY MENU
FOR SUMMER (SESSION 2026-27)

DAY	BREAKFAST	LUNCH	REFRESHMENT	DINNER
TIME	7:30 -7:45am	12:10 -12:35pm	4:15-4:30 pm	7:30 -7:50pm
Monday	<i>Porridge & Cold Milk, Missa Parantha, Pickle</i>	<i>Chapati, Mix-Veg, Dal Makhani, Jeera Rice, Raita , Salad</i>	<i>Cold Milk, Bread Butter & Jam</i>	<i>Chapati, Veg -Aloo Jeera, Moong Dal , Pulav, Salad, Ice Cream</i>
Tuesday	<i>Idli Sambhar Tea & Cold Milk</i>	<i>Chapati, Kadhi Pakoda, Kala Chana, Rice, Salad</i>	<i>Lemonade, White Chhole Chaat & Biscuits</i>	<i>Chapati, Shahi Paneer, Chana & Urad Dal, Rice, Salad, Kheer</i>
Wednesday	<i>Plain Ajwain Parantha, Aloo Jeera, Tea & Cold Milk</i>	<i>Chapati, Mix-Veg, Rajma, Jeera Rice, Raita, Salad</i>	<i>Cold Milk, Cornflakes, Samosa & Sauce</i>	<i>Chapati, Veg- Seasonal, Black Masoor Dal, Jeera Rice, Salad, Milk Cake</i>
Thursday	<i>Pav Bhaji Tea & Cold Milk</i>	<i>Chapati, Mushroom Matar, White Chhole, Rice, Ghiya Raita ,Salad</i>	<i>Lemonade, Kala Chana Chaat & Biscuits</i>	<i>Chapati, Veg – Seasonal, Moong Dal, Rice, Salad, Ice Cream</i>
Friday	<i>Plain Puri, Potato Gravy, Tea & Cold Milk</i>	<i>Chapati, Mix-Veg, Rajma, Jeera Rice, Bundi Raita, Salad</i>	<i>Cold Milk, Bread Jam & Bhel Puri</i>	<i>Chapati, Pulav Veg-Seasonal, Chana Dal, Salad, Ice- Cream</i>
Saturday	<i>Alternative Bread Pakoda/ Macaroni, Tea & Cold Milk</i>	<i>Chapati, Kofta-Lokki, Dal Makhani, Rice, Sweet Curd, Salad</i>	<i>Lemonade, White Chhole Chaat & Biscuits</i>	<i>Chapati, Veg- Seasonal, Black Masoor Dal, Rice, Salad, Ice Cream</i>
Sunday	<i>Alternative Chhole Kulche/ Chole Bhature, Tea & Cold Milk, Pickle</i>	<i>Chapati, Rice, Mix-Veg, Veg Manchurian, Boondi Raita,Salad</i>	<i>Cold Milk, Cornflakes & Soyabean Chaat</i>	<i>Chapati, Jeera Rice Kadhai Paneer, Chana & Urad Dal, Salad, Rasgulla</i>

Seasonal Fruits (To be given during Short Break)	Seasonal Vegetables	Salad
<i>Banana, Orange, Apple, Melon, Water Melon, Guava, Mango, etc</i>	<i>Cauliflower, Carrot, Fenugreek, Spinach, Mustard ,Green Pea, Brinjal, Capsicum, French Beans, Bottle Gourd</i>	<i>Carrot, Radish, Onion, Cucumber, Tomato</i>

RISHIKUL VIDYAPEETH SONEPAT
BOARDING WEEKLY MENU
FOR WINTER (SESSION 2026-27)

DAY	BREAKFAST	LUNCH	REFRESHMENT	DINNER
TIME	7:50 -8:05am	12:20 -12:45pm	4:15-4:30 pm	7:30 -7:50pm
Monday	<i>Porridge & Hot Milk, Missa Parantha, Pickle</i>	<i>Chapati, Mix-Veg, Dal Makhani, Jeera Rice, Raita , Salad</i>	<i>Hot Milk, Bread Butter & Jam</i>	<i>Chapati, Veg -Aloo Jeera, Moong Dal , Rice, Salad, Rasgulla</i>
Tuesday	<i>Idli Sambhar Tea & Hot Milk</i>	<i>Chapati, Kadhi Pakoda, Palak Corn, Rice, Salad</i>	<i>Hot Milk & Tea, White Chhole Chaat & Biscuits</i>	<i>Chapati, Pulav Shahi Paneer, Chana & Urad Dal, Salad, Kheer</i>
Wednesday	<i>Plain Ajwain Parantha, Aloo Jeera, Tea & Hot Milk</i>	<i>Chapati, Mix-Veg, Rajma, Jeera Rice, Raita, Salad</i>	<i>Hot Milk, Cornflakes, Samosa & Sauce</i>	<i>Chapati, Veg- Seasonal, Black Masoor Dal, Jeera Rice, Salad, Milk Cake</i>
Thursday	<i>Pav Bhaji Tea & Hot Milk</i>	<i>Chapati, Mushroom Matar, White Chhole, Rice, Ghiya Raita , Salad</i>	<i>Tea & Hot Milk, Kala Chana Chaat & Biscuits</i>	<i>Chapati, Veg - Seasonal, Moong Dal, Rice, Salad, Milk Cake</i>
Friday	<i>Plain Puri, Potato Gravy, Tea & Hot Milk</i>	<i>Chapati, Mix-Veg, Rajma, Jeera Rice, Bundi Raita, Salad</i>	<i>Hot Milk, Bread Jam & Bhel Puri</i>	<i>Chapati, Veg -Seasonal, Chana Dal, Pulav, Salad, Gulab Jamun</i>
Saturday	<i>Alternative Bread Pakoda/ Macaroni, Tea & Hot Milk</i>	<i>Chapati, Kofta-Lokki, Dal Makhani, Rice, Sweet Curd, Salad</i>	<i>Tea & Hot Milk, White Chhole Chaat & Biscuits</i>	<i>Chapati, Palak, Methi, Bathwa, Sarso Black Masoor Dal, Rice, Salad, Gulab Jamun</i>
Sunday	<i>Alternative Chhole Kulche/ Chole Bhature Tea & Hot Milk, Pickle</i>	<i>Chapati, Veg-Mix, Veg Manchurian, Rice , Boondi Raita, Salad</i>	<i>Hot Milk, Cornflakes & Soyabean Chaat</i>	<i>Chapati, Jeera Rice Kadhai Paneer, Chana & Urad Dal, Salad, Suji-Besan Halwa</i>

Seasonal Fruits (To be given during Short Break)	Seasonal Vegetables	Salad
<i>Banana, Orange, Apple, Melon, Water Melon, Guava, Mango, etc</i>	<i>Cauliflower, Carrot, Fenugreek, Spinach, Mustard ,Green Pea, Brinjal, Capsicum, French Beans, Bottle Gourd</i>	<i>Carrot, Radish, Onion, Cucumber, Tomato</i>

RISHIKUL VIDYAPEETH SONEPAT
BOARDING HOUSE
FEAST DAYS MENU
Session 2026-27

S NO	NAME OF THE FESTIVAL/ CELEBRATION	DATE	MENU (DINNER)
1	Independence Day	15' August 2026	Chole Bhature, Pulav, Mix-Salad, Sweets-Milk Cake (2pcs per head)
2	Raksha bandhan	28' August 2026	Matar-Paneer, Puri, Pulav, Mix-Salad, Sweets-Milk Cake (2pcs per head)
3	Janamashtmi	04' September 2026	Chole-Bhature, Pulav, Mix-Salad, Sweets-Kheer
4	Dussehra	20' October 2026	Shahi-Paneer, Naan, Pulav, Mix-Salad, Sweets-Jalebi
5	Children's Day	14' November 2026	Chole Bhature, Pulav, Mix-Salad, Sweets-Gajar Pak Burfi (2pcs per head)
6	New Year Eve	31' December 2026	Matar-Paneer, Puri, Pulav, Mix-Salad, Sweets-Chamcham (2pcs per head)
7	Republic Day	26' January 2027	Shahi-Paneer, Naan, Pulav, Mix-Salad, Sweets-Jalebi
8	Maha Shiv Ratri	06' March 2027	Chole-Bhature, Pulav, Mix-Salad, Sweets-Kheer (add dry fruits)
9	Holi Celebration	22' March 2027	Matar-Paneer, Puri, Pulav, Mix-Salad, Sweets-Gunjia (2pcs per head)