

Week 1 Trinity Term ~ Hall Menu 2016

MENU – JCR & MCR

	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Breakfast 8.00 – 10.00am</i>							
<i>Lunch 12.30 - 1.30 pm</i>	Cumberland Sausage Ring with Onion Gravy	St Hugh's Beef Burgers in a Floured Bap with Cheese, Gherkins & Chipotle Sauce	Lemon & Rosemary Marinated Chicken with Tomatoes, Peppers, Olives, Capers & Chilli	Beef Bolognaise	Herb-Crusted Codling Roasted in lemon & Garlic Butter with Provençal Sauce	<u>ST HUGH'S BRUNCH</u> 10.30-1.30	<u>ST HUGH'S BRUNCH</u> 10.30-1.30
	Cheese Mash	Chips	Vegetable Braised Rice	Spaghetti	Frites	EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & TOAST	EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & TOAST
<i>Pasta Sauce of the day</i>	Spicy Tomato & Red Pepper	Black Olive, Capers & Parsley	Spinach & Mushroom	Garlic Bread	Creamy Pesto		
<i>Vegetarian Choice</i>	Quorn Teriyaki Stir-fry with Egg Noodles	Beetroot & Lentil Burger in a Floured Bap with Cheese & Gherkins & Herb Mayo	Spicy Sweet Potato & Coconut Filo Bake	Gnocchi with Roasted Vegetables & Red Pepper Sauce	Roasted Vegetable Pasta Bake		
<i>Sweet of the day</i>	Profiteroles with chocolate sauce	Turkish Delight Cheesecake	Almondy Daim Tart	Coffee & Mandarin Gateau	Apple & Blackberry Crumble	TEA & COFFEE	TEA & COFFEE
<i>Dinner 6.00 - 7.15 pm</i>	Garlic & Parmesan Breaded Chicken Breast with Tomato & Olive Salsa	Slow-Cooked Pork with Stir-Fried Vegetables & Black Bean Sauce	Pepperoni, Spicy Beef & Mushroom Pizza	Tandoori Chicken with Coriander Yoghurt	FORMAL HALL EARLY HALL 5-6		
	Herb Diced Potatoes	Sesame Egg Noodles	Jacket Wedges	Mushroom Sticky Rice			
			Tomato, Rocket & Red Onion Salad				
<i>Vegetarian Choice</i>	Roast Vegetable Cous Cous & Goat's Cheese Bake	Tofu Stir-Fry with Stir-Fried Vegetables & Black Bean Sauce	Margherita Pizza	Tandoori Gobi Aloo			

Soup of the Day, Vegetables, Pasta, Jacket Potatoes Served Daily

Please note: this menu is subject to change depending on availability. Sweet of the day will be on a first come, first served basis. Fruit salad & other sweets will be available. We provide menus daily to include any allergen information – these are on display during service times. Please contact a member of staff for more information