Week 7 Trinity Term ~ Hall Menu 2016

MENU - JCR & MCR

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast 8.00 –10.00am							
Lunch 12.30 - 1.30 pm Pasta Sauce of the day	Chicken in BBQ Sauce with Smoked Bacon & Cheese Spiced Jacket Wedges White Wine Parsley Sauce	Spicy Lamb Nachos Bake Soured Cream Rice Tomato & Aubergine Sauce	Slow-Roast Shoulder of Pulled Pork with Cider & Mustard Sauce Roast Potatoes Mushroom Cream Sauce	Braised Feather Blade of Beef Steak with 'Diane' Sauce Minted New Potatoes Spinach & Cream Cheese Sauce	Beer Battered Cod With Homemade Tartar Sauce Chips Smoked Bacon & Tomato Sauce	ST HUGH'S BRUNCH 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & TOAST	ST HUGH'S BRUNCH 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & TOAST
Vegetarian Choice	Quorn & Pepper Ragout with Smoked Paprika & Soured Cream Sauce	Wild Mushroom & Chilli Carbonara	Aubergine Parmigiana	Sweet Potato, Celeriac & Squash Gratin	Quorn Cottage Pie		
Sweet of the day	Almondy G/F Cheesecake	Appel & Damson Pie	Biennestick	Belgian Chocolate & Raspberry Tart	Lemon Tart	TEA & COFFEE	TEA & COFFEE
Dinner 6.00 - 7.15 pm	Paella with chicken, chorizo, cod & prawns Leaf Salad Herb Diced Potatoes	Cumberland Sausage Ring with Onion Gravy Cheese Mash	BBQ Chicken & Pepper Pizza Spicy Fries Leaf Salad	Chicken Biryani Vegetable Samosa Naan Bread Tomato & Coriander Salad	Formal Hall		
Vegetarian Choice	Spinach and Cream Cheese Lasagne	Cheese Tortellini with Tomato & Basil Sauce	Margaretta Pizza	Quorn Biryani			

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