

0th Week Hilary Term ~ Hall Menu 2017

MENU – JCR & MCR

	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
Breakfast 8.00 – 10.00am							
Lunch 12.30 - 1.30 pm	Smoked Bacon Lion Steak with Parsley Veloute Roast Potatoes	Beef Bourguignon Crusty Bread Braised Rice	Pan-Fried Chicken with Smoked Paprika, Red Pepper & Sour Cream Sauce Hongroise Potatoes	Pulled Pork Shoulder with Smoky BBQ Sauce, Apple & Red Onion Coleslaw & Ciabatta Sauté Potatoes	Lemon & Garlic Roasted Hake Fillet with a Tomato & Herb Sauce Chips	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & TOAST	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & TOAST
Pasta Sauce of the day	Creamy Mediterranean Sauce	Roasted Vegetables & Cherry Tomatoes with Herb Salsa	Smoked Bacon, Roasted Butternut & Crème Fraiche Sauce	Roasted Tomato Pesto with Parmesan Baked Croutons	Roasted Mushroom Linguine with Pumpkin seeds		
Vegetarian Choice	<i>Chestnut Mushroom & Herb Risotto</i>	<i>Roast Vegetable en-Croute with Tomato & Herb Sauce</i>	<i>Cheese Tortellini in a Red Pepper Sauce</i>	<i>Tomato, Red Onion, Basil & Cheese Quiche</i>	<i>Quorn Escalope with Mango & Pineapple Salsa</i>	<i>Vegetarian Sausage, Croissant</i>	<i>Vegetarian Sausage, Croissant</i>
Sweet of the day	<i>Mango Lime & Coconut Cheesecake</i>	<i>Chocolate Orange Cake</i>	<i>Tarte Citron</i>	<i>Banoffee Pie</i>	<i>Rice Pudding with Stewed Fruit</i>	<i>Waffle with Butterscotch or Chocolate Sauce</i>	<i>Waffle with Butterscotch or Chocolate Sauce</i>
Dinner 6.00 - 7.15 pm	Chicken Chasseur Spicy Fries Mixed Leaf Salad	Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Sauté Potatoes	Beef Lasagne Jacket Wedges Garlic Bread Mixed Leaf Salad	Lamb, Sweet Potato & Spinach Dhansak Mushroom Fried Rice Naan Bread	Cod & Prawn Paella Leaf Salad Herb Diced Potatoes		
Vegetarian Choice	<i>Cheesy Polenta with Roasted Vegetables & Tomato Sauce</i>	<i>Roast Vegetable Lasagne & Garlic Bread</i>	<i>Spinach & Mushroom Ciabatta Bake</i>	<i>Aubergine, Lentil & Chickpea Curry</i>	<i>Ratatouille with Chickpea and Quinoa</i>		

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