# 5th Week Michaelmas Term ~ Hall Menu 5-11 November 2018

## MENU – JCR & MCR

<table>
<thead>
<tr>
<th>Time</th>
<th>Breakfast weekday</th>
<th>Lunch</th>
<th>Vegetarian Choice</th>
<th>Soup of the Day</th>
<th>Pasta Dish of the Day</th>
<th>Sweet of the Day</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.00 – 10.00am</td>
<td>Mexican Monday</td>
<td>Chicken &amp; Jalapeño Quesadilla</td>
<td>Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans (Vegan)</td>
<td>Carrot &amp; Coriander</td>
<td>Spicy Tomato &amp; Red Pepper (Vegan)</td>
<td>Lemon Roulade</td>
<td>North African Beef Meatballs</td>
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<tr>
<td>Monday-Friday</td>
<td></td>
<td>Roasted Corn on the Cob</td>
<td>Veggie Sausage Toad in the Hole</td>
<td>Roasted Garlic &amp; Tomato (Vegan)</td>
<td>Penne Pasta and Cheese Sauce Bake</td>
<td>Profiteroles with Chocolate Sauce</td>
<td>Cous Cous</td>
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<tr>
<td>Lunch</td>
<td></td>
<td>Coriander &amp; Lime Slaw</td>
<td>Z'aatar Roasted Chickpea Naan Pizza (Vegan)</td>
<td>Mushroom</td>
<td>Spaghetti with Salsa Verde &amp; Rocket (Vegan)</td>
<td>Warm Plums with Honey and Greek Yogurt</td>
<td>Formal Hall</td>
</tr>
<tr>
<td>12.30 - 1.30pm</td>
<td>Mexican Monday</td>
<td>Bratwurst Sausage with Onion Gravy</td>
<td>Courgette and Feta Strudel</td>
<td>Mushroom</td>
<td>Roasted Mushroom &amp; Herb Olive Oil Tagliatelle (Vegan)</td>
<td>Rocky Road</td>
<td>Early Hall 5-6pm</td>
</tr>
<tr>
<td>Monday-Friday</td>
<td></td>
<td>Mashed Potato</td>
<td>Country Vegetable Bake</td>
<td>Leek &amp; Potato</td>
<td>Basil Pesto</td>
<td>Queen of Puddings</td>
<td></td>
</tr>
</tbody>
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### Vegetarian Choice
- **Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans (Vegan)**
- **Veggie Sausage Toad in the Hole**
- **Z’aatar Roasted Chickpea Naan Pizza (Vegan)**
- **Courgette and Feta Strudel**
- **Country Vegetable Bake**

### Soup of the Day
- **Carrot & Coriander**
- **Roasted Garlic & Tomato (Vegan)**
- **Mushroom**
- **Leek & Potato**
- **Oxtail Soup**

### Pasta Dish of the Day
- **Spicy Tomato & Red Pepper (Vegan)**
- **Penne Pasta and Cheese Sauce Bake**
- **Spaghetti with Salsa Verde & Rocket (Vegan)**
- **Roasted Mushroom & Herb Olive Oil Tagliatelle (Vegan)**
- **Basil Pesto**

### Sweet of the Day
- **Lemon Roulade**
- **Profiteroles with Chocolate Sauce**
- **Warm Plums with Honey and Greek Yogurt**
- **Rocky Road**
- **Queen of Puddings**

### Dinner
- **6.00 - 7.15pm**
- **6.00 – 8.00pm**

### Diwali (Thursday)
- **6.00 – 8.00pm**

### Formal Hall
- **Italian Night**
  - Breaded Chicken in a Creamy Pesto Sauce Penne
- **Diwali**
  - Chicken Curry
  - Lamb Curry
  - Rice
  - Onion Bhaji
  - Veg Samosas
  - Naan Bread

### Early Hall 5-6pm
- **Vegetable Bake Gratin**
- **Spinach & Cream Cheese Lasagne**
- **Vegetable Curry**
- **Quorn Sausage Casserole with Cheese Dumpling**

### ST HUGH’S BRUNCH
- **10.30-1.30**
  - EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWN, MUSHROOMS & VEGETARIAN SAUSAGE
  - TOAST CROISSANT
  - WAFFLE WITH BUTTERSUCHOT OR CHOCOLATE SAUCE

**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.