

1st Week Hilary Term ~ Hall Menu – 14-18 January 2019

MENU – JCR & MCR

| Breakfast 8.00 – 10.00 am Monday-Friday | Monday | Tuesday | Wednesday <u>Healthy Lunch</u> <u>Wednesday</u> | Thursday <u>Roast Dinner</u> <u>Thursday</u> | Friday <u>Fishy Friday</u> | Saturday | Sunday |
|---|--|--|--|---|---|---|---|
| Lunch 12.30 - 1.30 pm | Thai Chicken Curry Rice | Pork & Leek Sausage with Onion & Mushroom Gravy Mashed Potato | Herb-Crusted, Lemon & Garlic Buttered Cod Supreme with Provençal Sauce Rice Roasted Mediterranean Vegetables | Roast Chicken with Apple, Sage & Onion Stuffing Roast Potatoes | Freshly Battered Haddock with Tartar Sauce Chips | <u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE | <u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE |
| Vegetarian Choice | <i>Thai Coconut Curry with Tofu, Noodles and Mushrooms (Vegan)</i> | <i>Chipotle Kale Bean Stew (Vegan)</i> | <i>Buffalo Cauliflower Tacos with Tahini Sauce (Vegan)</i> | <i>Sweet Potato, Squash, Mushroom & Sage Rolls (Vegan)</i> | <i>Mushroom & Smoked Cheddar Quiche</i> | | |
| Soup of the Day | Beetroot & Apple (Vegan) | Carrot & Coriander (Vegan) | Mushroom | Leek & Potato | Oxtail Soup | | |
| Pasta Dish of the Day | Spicy Tomato & Red Pepper (Vegan) | Penne Pasta and Cheese Sauce Bake | Tomato & Aubergine Sauce (Vegan) | Basil Pesto (Vegan) | Roasted Mushroom & Herb Olive Oil Tagliatelle (Vegan) | | |
| Sweet of the Day | Lemon Roulade | Profiteroles with Chocolate Sauce | Warm Plums with Honey and Greek Yogurt | Rocky Road | Chocolate Fudge Cake | | |
| Dinner 6.00 - 7.15 pm | Chilli Lamb Nachos Bake Chips | <u>Jacket Potato Night</u> Chicken Curry or Tuna & Sweetcorn Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad | Coconut Breaded Turkey with a Lime & Coriander Cream Sauce Lyonnais Potatoes | <u>Curry Night Sri Lanka</u> Slow Cooked Beef & Pineapple Curry Rice Stir-fry Vegetables | <u>Formal Hall</u> Early Hall 5-6pm | | |
| Vegetarian Choice | <i>Vegetable Bake Gratin</i> | <i>Butternut Curry (Vegan)</i> | <i>Country Vegetable Bake</i> | <i>Sri Lankan Jack Fruit Curry (Vegan)</i> | | | |

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 important information regarding allergens and dietary requirements:

St Hugh's College is not in a position to guarantee a completely allergen free environment, but aims to minimise the risk of exposure. We encourage individuals to take responsibility for themselves, and plan for effective response to possible emergencies. Please note that by informing us of your allergens and/or dietary requirements, you acknowledge our right to process this information, and confirm that you will be expected to grant us explicit consent to hold this information