# 2nd Week Hilary Term ~ Hall Menu ~ 21-25 January 2019

## MENU – JCR & MCR

<table>
<thead>
<tr>
<th>Breakfast 8.00 – 10.00 am Monday-Friday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday Healthy Lunch Wednesday</th>
<th>Thursday Roast Dinner Thursday</th>
<th>Friday Fishy Friday</th>
<th>Saturday</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch 12.30 - 1.30 pm</td>
<td>Chicken Fajita with Sour Cream Parmentier Potatoes Leaf Salad</td>
<td>Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme &amp; Smoked Paprika Salsa</td>
<td>Slow-cooked Lamb Shoulder with Salsa Verde &amp; Ciabatta Minted Potatoes</td>
<td>Honey &amp; Mustard Roasted Gammon Roasted Potatoes</td>
<td>Salmon Fish Cakes with Rocket, Capers and Lime Dressing Frites</td>
<td>ST HUGH’S BRUNCH 10.30-1.30</td>
<td>ST HUGH’S BRUNCH 10.30-1.30</td>
</tr>
</tbody>
</table>

### Vegetarian Choice

- Bean, Sweetcorn & Brown Rice Fajita (Vegan)
- Smoky Veggie Wellington (Vegan)
- Chickpea Creole Gumbo (Vegan)
- Broccoli, Potato & Smoked Cheese Bake
- Cauliflower & Courgette Pesto Ciabatta Pizza (Vegan)

### Soup of the Day

- Cream of Tomato
- French Onion
- Chicken, Leek & Sweetcorn Broth
- Pea & Leek
- Butternut Squash

### Pasta Dish of the Day

- Chargrilled Artichoke with Lemon and Parsley Dressing
- Spaghetti with Salsa Verde & Rocket (Vegan)
- Black Olive, Capers & Parsley
- Roasted Red Pepper Pesto
- Creamy Ham & Leek

### Sweet of the Day

- Banoffee Cream Pie
- Red Velvet Cake
- Fruit Salad
- Honeycomb Tiffin
- Lemon Tart

### Dinner 6.00 - 7.15 pm

- Beef Lasagne Sauté Potatoes Garlic Bread Mixed Leaf Salad
- Formal Hall
- Sweet & Sour Pork Sesame Noodles Stir-fry Broccoli
- No Early Hall
- Curry Night India
- Chicken Rogan Josh Yellow Rice
- Jacket Potato Night
- Chill Con Carne or Smoked Bacon Baked Beans
- Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad

### Vegetarian Choice

- Vegetable Bolognaise (Vegan)
- Not “Chicken” & Black Bean Stir Fry (Vegan)
- Vegetable Rogan Josh (Vegan)
- Chilli Non Carne (Vegan)

---

**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:

- 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.**