

4th Week Hilary Term ~ Hall Menu ~ 4-8 February 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	Shepherd's Pie with Cheesy Mash Peas Savoy Cabbage	Lemon & Rosemary Marinated Chicken with Tomatoes, Peppers, Olives, Capers & Chilli Sauté Potatoes	Braised Feather Blade with 'Diane' Sauce New Potatoes	Roast Pork Belly with Grain Mustard Gravy Roast Potatoes Red Cabbage	Panko Breaded Cod Fillet with a Lemon, Samphire, Tomato & Olive Salsa Chips	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE
Vegetarian Choice	<i>Smoky Orzo Jambalaya (Vegan)</i>	<i>Polenta with Roasted Vegetables in Tomato Sauce (Vegan)</i>	<i>Marinated Portabella Mushroom Top with Herb Oil Roasted Vegetables (Vegan)</i>	<i>Sun Dried Tomato Risotto</i>	<i>Crispy Southern Fried Tofu with Pickled Red Cabbage (Vegan)</i>		
Soup of the Day	Minestrone	Leek, Potato & Smoked Bacon	Spinach, Potato & Watercress	White Bean & Vegetable (Vegan)	Cream of Chicken & Cauliflower	TOAST CROISSANT	TOAST CROISSANT
Pasta Dish of the Day	Creamy Mediterranean Sauce	Roasted Mushroom Linguine with Pumpkin Seeds	Smoked Paprika & Red Pepper	Roasted Tomato Pesto with Parmesan Baked Croutons	Smoked Bacon, Roasted Butternut & Crème Fraiche Sauce	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Sweet of the Day	Eton Mess Strawberry Cheesecake	Sticky Chocolate & Orange Cake	Mixed Fruit Gratin	Almondy Dime	Dark & White Chocolate Croissant Pudding		
Dinner 6.00 - 7.15 pm	Chicken Breast Wrapped in Bacon with Garlic Cream Sauce Herby Diced Potatoes	<u>Chinese New Year</u> Bang Bang Chicken Beef in Oyster Sauce Rice Broccoli with Sesame & Chilli	Hawaiian Pizza Jacket Wedges Tomato, Rocket & Red Onion Salad	<u>Curry Night Japan</u> Katsu Chicken Curry Boiled Rice Curried Vegetables	<u>Half Way Formal Hall</u> Early Hall 5-6pm		
Vegetarian Choice	<i>Spinach & Mushroom Ciabatta Bake</i>	<i>Tempura Tofu in Chili Sauce (Vegan)</i>	<i>Funghi Pizza</i>	<i>Katsu Quorn Curry</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