

## 5<sup>th</sup> Week Hilary Term ~ Hall Menu ~ 11-15 February 2019

### MENU – JCR & MCR

<b>Breakfast</b> 8.00 – 10.00 am <b>Monday-Friday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b> <u>Healthy Lunch</u> <u>Wednesday</u>	<b>Thursday</b> <u>Roast Dinner</u> <u>Thursday</u>	<b>Friday</b> <u>Fishy Friday</u>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch</b> 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	<b><u>ST HUGH'S BRUNCH</u></b>  10.30-1.30  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT  WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<b><u>ST HUGH'S BRUNCH</u></b>  10.30-1.30  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT  WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
<b>Vegetarian Choice</b>	Thai Coconut Curry with Tofu, Noodles and Mushrooms (Vegan)	Chipotle Kale Bean Stew (Vegan)	Buffalo Cauliflower Tacos with Tahini Sauce (Vegan)	Sweet Potato, Squash, Mushroom & Sage Rolls (Vegan)	Mushroom & Smoked Cheddar Quiche		
<b>Soup of the Day</b>	Beetroot & Apple (Vegan)	Carrot & Coriander (Vegan)	Mushroom	Leek & Potato	Oxtail Soup		
<b>Pasta Dish of the Day</b>	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)		
<b>Sweet of the Day</b>	Lemon Roulade	Profiteroles with Chocolate Sauce	Warm Plums with Honey and Greek Yogurt	Rocky Road	Sticky Toffee Pudding		
<b>Dinner</b> 6.00 - 7.15 pm	Chilli Lamb Nachos Bake  Chips	<b><u>Formal Hall</u></b>  <b>Early Hall</b>  <b>5-6pm</b>	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>Jacket Potato Night</u>  Chicken Curry or Tuna & Sweetcorn  Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad		
<b>Vegetarian Choice</b>	Vegetable Bake Gratin		Country Vegetable Bake	Sri Lankan Jack Fruit Curry (Vegan)	Butternut Curry (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:

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