

6th Week Hilary Term ~ Hall Menu ~ 18-22 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	Spicy Fajita Chicken Breast with Soured Cream Parmentier Potatoes Leaf Salad	Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa Savoury Rice	Slow-cooked Lamb Shoulder with Salsa Verde & Ciabatta Minted Potatoes	Honey & Mustard Roasted Gammon Roasted Potatoes	Salmon Fish Cakes with Rocket, Capers and Lime Dressing Frites	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & 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, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Vegetarian Choice	<i>Bean, Sweetcorn & Brown Rice Fajita (Vegan)</i>	<i>Smokey Veggie Wellington (Vegan)</i>	<i>Chickpea Creole Gumbo (Vegan)</i>	<i>Broccoli, Potato & Smoked Cheese Bake</i>	<i>Cauliflower & Courgettes Pesto Ciabatta Pizza (Vegan)</i>		
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	Cinnamon, Apple & Raisin Crumble		
Dinner 6.00 - 7.15 pm	Beef Lasagne Sauté Potatoes Garlic Bread Mixed Leaf Salad	<u>Formal Hall</u> Early Hall 5-6pm	Sweet & Sour Pork Sesame Noodles Stir-fry Broccoli	<u>Curry Night</u> <u>India</u> Chicken Rogan Josh Yellow Rice	<u>Jacket Potato Night</u> Chilli Con Carne or Smoked Bacon Baked Beans Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad		
Vegetarian Choice	<i>Vegetable Bolognese (Vegan)</i>		<i>Not "Chicken" & Black Bean Stir Fry (Vegan)</i>	<i>Vegetable Rogan Josh (Vegan)</i>	<i>Chilli Non Carne (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