

0th Week Trinity Term ~ Hall Menu ~ 22-28 April 2019

MENU – JCR & MCR

Breakfast 8.00 – 10.00 am Monday-Friday	Monday <u>Burger Day</u>	Tuesday	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday	Friday	Saturday	Sunday
Lunch Served 12.30 - 1.30 pm	Steak Burger with Cheese, Gherkins & Chipotle Sauce	Spare Rib Pork Shoulder Chop with BBQ Sauce	Blackened Chicken Fiesta Salad with Sourdough Croutons	Slow Roasted Blade of Beef	Beer Battered Haddock with Homemade Tartar Sauce	<u>ST HUGH'S BRUNCH</u>	<u>ST HUGH'S BRUNCH</u>
Dish of the Day (Lunch time only)	Skinny Fries	Sweet Potato Chips	Steamed Potatoes	Roasted New Potatoes	Broccoli Peas	10.30-1.30	10.30-1.30
Please check out the specials board for today's dish of the day	Slaw Onion Rings	Corn on the Cob Sugar Snaps	Green Beans Turmeric Roasted Cauliflower	Parsnips Mixed Veg		EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE	EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE
Fruit Salad & Puddings Served Daily	Broccoli Cake with Mango & Avocado Salsa <i>(Vegan)</i>	Kung Pao Style Cauliflower and Kidney Beans <i>(Vegan)</i>	Fennel & Parsnip Tarka Dhal <i>(Vegan)</i>	Guacaroni <i>(Vegan)</i>	Wild Mushroom, Garlic and Herb Oil Linguine <i>(Vegan)</i>	TOAST CROISSANT	TOAST CROISSANT
	Beetroot & Lentil Burger with Gherkins & Herb Mayo <i>(Vegetarian)</i>	Asparagus & Smoked Cheddar Filo Tart <i>(Vegetarian)</i>	Courgette & Pumpkin Risotto <i>(Vegetarian)</i>	Red Onion Chutney, Spinach and Brie Stuffed Mushroom <i>(Vegetarian)</i>	Spanish Frittata <i>(Vegetarian)</i>	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner Served 6.00 - 7.15 pm	Chicken Cacciatore	Creamy Salmon, Broccoli & Potato Bake	<u>Italian Night</u>	<u>Curry Night</u> <u>Caribbean</u>	Lamb Chilli & Corn Nachos Bake with Guacamole & Soured Cream		
	Fusilli Pasta		Italian Meatballs in Spicy Tomato Sauce	Jamaican Jerk Chicken			
	Pesto Roast Courgettes Spring Greens	Puy Lentils Mixed Salad Leaves	Spaghetti	Rice & Peas	Sauté Potatoes		
	Black Bean and Quinoa Balls with Vegetables <i>(Vegan)</i>	Tofu Tikka Kebabs <i>(Vegan)</i>	Garlic Bread Rocket Salad	Curried Cauliflower & Chickpea	Sweetcorn Red Cabbage		
	Quorn à la King <i>(Vegetarian)</i>	Polenta with Roasted Vegetables <i>(Vegetarian)</i>	Grilled Asparagus, Mushroom & Houmous Tacos <i>(Vegan)</i>	Pasta Carbonata <i>(Vegan)</i>	Vegan Chili Sin Carne <i>(Vegan)</i>		
			Vegetable Lasagne <i>(Vegetarian)</i>	Jamaican Sweet Potato Stew <i>(Vegetarian)</i>	Spinach, Tomato Mozzarella Pasta Bake <i>(Vegetarian)</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. 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