### MENU – JCR & MCR

#### Breakfast
8.00 – 10.00 am Monday-Friday

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
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<th>Saturday</th>
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<tbody>
<tr>
<td><strong>Burger Day</strong></td>
<td><strong>Lunch</strong> Served 12.30 - 1.30 pm</td>
<td><strong>Healthy Lunch</strong> Wednesday</td>
<td><strong>Slow Roasted Blade of Beef</strong></td>
<td><strong>Beer Battered Haddock with Homemade Tartar Sauce</strong></td>
<td><strong>ST HUGH’S BRUNCH</strong> 10.30-1.30</td>
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<tr>
<td><strong>Steak Burger with Cheese, Gherkins &amp; Chipotle Sauce</strong></td>
<td><strong>Spare Rib Pork Shoulder Chop with BBQ Sauce</strong></td>
<td><strong>Blackened Chicken Fiesta Salad with Sourdough Croutons</strong></td>
<td><strong>Roasted New Potatoes</strong></td>
<td><strong>Broccoli Peas</strong></td>
<td><strong>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWN &amp; MUSHROOMS &amp; VEGETARIAN SAUSAGE</strong></td>
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<td><strong>Skinny Fries</strong></td>
<td><strong>Sweet Potato Chips</strong></td>
<td><strong>Steamed Potatoes</strong></td>
<td><strong>Parsnips Mixed Veg</strong></td>
<td><strong>Wild Mushroom, Garlic and Herb Oil Linguine (Vegan)</strong></td>
<td><strong>TOAST CROISSANT</strong></td>
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<td><strong>Slaw</strong></td>
<td><strong>Corn on the Cob Sugar Snaps</strong></td>
<td><strong>Green Beans Turmeric Roasted Cauliflower</strong></td>
<td><strong>Red Onion Chutney, Spinach and Brie Stuffed Mushroom (Vegetarian)</strong></td>
<td><strong>Spanish Frittata (Vegetarian)</strong></td>
<td><strong>WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</strong></td>
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<td><strong>Onion Rings</strong></td>
<td><strong>Fruit Salad &amp; Puddings Served Daily</strong></td>
<td><strong>Fenugreek &amp; Parsnip Tikka Dhal (Vegan)</strong></td>
<td><strong>Vegetable Lasagne (Vegetarian)</strong></td>
<td><strong>Vegan Chili Sin Carne (Vegan)</strong></td>
<td><strong>Lamb Chilli &amp; Corn Nachos Bake with Guacamole &amp; Soured Cream</strong></td>
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**Fruit Salad & Puddings Served Daily**

#### Lunch Served 12.30 - 1.30 pm

**Monday**
- **Burger Day**

**Tuesday**
- **Healthy Lunch**

**Wednesday**
- **Slow Roasted Blade of Beef**
- **Roasted New Potatoes**

**Thursday**
- **Beer Battered Haddock with Homemade Tartar Sauce**

**Friday**
- **Broccoli Peas**

**Saturday**
- **Wild Mushroom, Garlic and Herb Oil Linguine (Vegan)**

**Sunday**
- **Spanish Frittata (Vegetarian)**
- **Waffel with Butter Scotch or Chocolate Sauce**

#### Dinner Served 6.00 - 7.15 pm

**Monday**
- **Italian Night**

**Tuesday**
- **Curry Night Caribbean**

**Wednesday**
- **Italian Meatballs in Spicy Tomato Sauce**

**Thursday**
- **Jamaican Jerk Chicken**
- **Curried Cauliflower & Chickpea**

**Friday**
- **Lamb Chilli & Corn Nachos Bake with Guacamole & Soured Cream**
- **Sautéed Potatoes**

**Saturday**
- **Vegan Chili Sin Carne (Vegan)**

**Sunday**
- **Spinach, Tomato Mozzarella Pasta Bake (Vegetarian)**

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.