

1st Week Trinity Term ~ Hall Menu ~ 29 April-5 May 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 Dish of the Day (Lunch time only) Please check out the specials board for today's dish of the day Fruit Salad & Puddings Served Daily	Spicy Chicken Burger with Cheese & Salsa Chips Red Cabbage Slaw Sweetcorn Broad Bean Burger with Nectarine Salsa <i>(Vegan)</i> Baked Stuffed Aubergine with Parmesan Cheese <i>(Vegetarian)</i>	Sea Bass Teriyaki Sesame Egg Noodles Stir-fried Broccoli & Bok Choi Teriyaki Tofu Stir Fry <i>(Vegan)</i> Macaroni Cheese with Garlic Bread Salad <i>(Vegetarian)</i>	Piri Piri Chicken Jacket Sweet Potato with Soured Cream & Chives Corn on the Cob Red Onion Salad Kale Salad with Chickpeas and Spicy Tempeh Bits <i>(Vegan)</i> Falafels with Pitta Bread and Tzatziki <i>(Vegetarian)</i>	Beef and Ale Pie with Shortcrust Pastry Mashed Potato Roasted Carrots Green Beans Mediterranean Bean Stew Potato Griddle Cakes <i>(Vegan)</i> Courgette and Feta Strudel <i>(Vegetarian)</i>	Paella with Chicken, Chorizo, Cod & Prawns Peas Roasted Vegetables Roasted Sweet Potato and Cauliflower Hummus Wraps <i>(Vegan)</i> Cheese Tortellini in a Red Pepper Sauce <i>(Vegetarian)</i>	<u>ST HUGH'S BRUNCH</u> 8.00-11.30 (NB Times) EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT
Dinner Served 6.00 - 7.15 pm	Lamb Kofta Meatballs with Spicy Tomato Sauce & Mint Yogurt Rice Courgettes and Red Pepper Charred Pitta Bread Quorn & Pepper Kofte <i>(Vegan)</i> Vegetable Goulash with Smoked Paprika & Soured Cream Sauce <i>(Vegetarian)</i>	<u>Formal Hall</u> Early Hall 5-6pm	<u>Italian Night</u> Beef Lasagne Garlic Bread Rocket, Tomato and Olive Salad Sautéed Leeks Gnocchi with Roasted Vegetables & Basil Pesto Sauce <i>(Vegan)</i> Aubergine Pasta Alla Norma <i>(Vegetarian)</i>	<u>Curry Night Thailand</u> Thai Chicken Curry Jasmine Rice Stir-fry Vegetables Vegan Pad Thai <i>(Vegan)</i> Butternut Squash & Spinach Curry with Coconut Milk <i>(Vegetarian)</i>	Breaded Pork Milanese with Rich Tomato & Basil Sauce Herby New Potatoes Savoy Cabbage Mixed Vegetables Sun-dried Tomato & Broccoli Pasta <i>(Vegan)</i> Stuffed Potato Skins with Cheese & Onion <i>(Vegetarian)</i>	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE

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