

3rd Week Trinity Term ~ Hall Menu ~ 13-19 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	Lamb & Mint Burgers with Red Pepper & Aioli Stealth Chips Corn on the Cob Rocket Salad Sweet Potato and Black Bean Burrito <i>(Vegan)</i> Vegetable Burger with Beetroot Relish <i>(Vegetarian)</i>	Chicken Korma Rice Garlic & Coriander Naan Bread Sweet Potato Falafel Meatball Sub with Carrot & Beetroot Salad <i>(Vegan)</i> Quorn & Mushroom Korma <i>(Vegetarian)</i>	Roasted Salmon Fillet with Mushrooms, Capers, Olives & Cherry Tomatoes Cous Cous Pesto Dressed Vegetables Quinoa Paella with Olives, Edamame Beans and Fennel <i>(Vegan)</i> Tomato Roast Veg Pasta Bake <i>(Vegetarian)</i>	Roast Chicken with Apple, Sage & Onion Stuffing Roast Potatoes Mashed Swede Savoy Cabbage Tandoori Cauliflower <i>(Vegan)</i> Quorn Sausage Casserole with Cheese Dumpling <i>(Vegetarian)</i>	Battered Haddock Chips Peas Leeks Black Bean, Avocado and Tofu Rice <i>(Vegan)</i> Lentil Fritters with Spiced Yoghurt, Pitta & Leaf Salad <i>(Vegetarian)</i>	<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
Dinner Served 6.00 - 7.15 pm	Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Minted New Potatoes Carrots Cauliflower Parsnip, Kale and Kidney Hotpot <i>(Vegan)</i> Spinach & Cream Cheese Lasagne <i>(Vegetarian)</i>	<u>Formal Hall</u> Early Hall 5-6pm	<u>Italian Night</u> Chicken and Bacon Carbonara Garlic Bread Cabbage Mixed Leaf Salad Vegan Kebab with Avocado Dressing and Baby Potatoes <i>(Vegan)</i> Aubergine Parmigiana <i>(Vegetarian)</i>	<u>Curry Night</u> <u>India</u> Beef Madras Rice Bombay Potatoes Onion Bhaji Vegan Red Pepper Pasta <i>(Vegan)</i> Quorn & Aubergine Curry <i>(Vegetarian)</i>	Sweet & Sour Pork with Vegetables & Pineapple Egg Noodles Sesame and Soya Dressed Broccoli Miso Aubergines <i>(Vegan)</i> Vegetable Spring Rolls with Sweet Chilli Sauce <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