4th Week Trinity Term ~ Hall Menu ~ 20-26 May 2019

MENU - JCR & MCR

Breakfast 8.00 –10.00 am Monday-Friday	Monday Burger Day	Tuesday	Wednesday Healthy Lunch Wednesday	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	Steak Burger with Cheese, Gherkins & Chipotle Sauce Skinny Fries Slaw Onion Rings Broccoli Cake with Mango & Avocado Salsa (Vegan) Beetroot & Lentil Burger with Gherkins & Herb Mayo	Spare Rib Pork Shoulder Chop with BBQ Sauce Sweet Potato Chips Corn on the Cob Sugar Snaps Kung Pao Style Cauliflower & Kidney Beans (Vegan) Asparagus & Smoked Cheddar Filo Tart (Vegetarian)	Blacked Chicken Fiesta Salad with Sourdough Croutons Steamed Potatoes Green Beans Turmeric Roasted Cauliflower Fennel & Parsnip Tarka Daal (Vegan) Courgette & Pumpkin Risotto (Vegetarian)	Slow Roasted Blade of Beef Roasted New Potatoes Parsnips Mixed Veg Guacaroni (Vegan) Red Onion Chutney, Spinach & Brie Stuffed Mushroom	Beer Battered Haddock with Homemade Tartar Sauce Broccoli Peas Wild Mushroom, Garlic & Herb Oil Linguine (Vegan) Spanish Frittata (Vegetarian)	ST HUGH'S BRUNCH 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH	ST HUGH'S BRUNCH 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH
	(Vegetarian)			(Vegetarian)		BUTTERSCOTCH OR CHOCOLATE SAUCE	BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner Served 6.00 - 7.15 pm	Chicken Cacciatore Fusilli Pasta Pesto Roast Courgettes Spring Greens Black Bean & Quinoa Balls with Vegetables (Vegan) Quorn a la King (Vegetarian)	Lamb Chilli & Corn Nachos Bake with Guacamole & Soured Cream Sauté Potatoes Sweetcorn Red Cabbage Vegan Chili sin Carne (Vegan) Spinach, Tomato Mozzarella Pasta Bake	Italian Night Italian Meatballs in Spicy Tomato Sauce Spaghetti Garlic Bread Rocket Salad Grilled Asparagus, Mushroom & Houmous Tacos (Vegan) Vegetable Lasagne (Vegetarian)	Curry Night Caribbean Jamaican Jerk Chicken Rice & Peas Curried Cauliflower & Chickpea Pasta Caponata (Vegan) Jamaican Sweet Potato Stew (Vegetarian)	Formal Hall Early Hall 5-6pm		

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.