

**9<sup>th</sup> Week Trinity Term ~ Hall Menu ~ 24-30 June 2019**

**MENU – MCR & JCR**

<b>Breakfast 8.00 – 10.00 am Monday-Friday</b>	<b>Monday <u>Burger Day</u></b>	<b>Tuesday</b>	<b>Wednesday <u>Healthy Lunch Wednesday</u></b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch Served 12.30 - 1.30 pm</b>	Spicy Chicken Burger with Cheese & Salsa  Chips  Red Cabbage Slaw Sweetcorn  Broad Bean Burger with Nectarine Salsa (Vegan)	Sea Bass Teriyaki  Sesame Egg Noodles  Stir-Fried Broccoli & Bok Choy  Teriyaki Tofu Stir Fry (Vegan)	Piri Piri Chicken  Jacket Sweet Potato with Sour Cream & Chives  Corn on the Cob Red Onion Salad  Falafels with Pitta Bread and Tzatziki (Vegetarian)	Beef and Ale Pie with Shortcrust Pastry  Mashed Potato  Roasted Carrots Green Beans  Mediterranean Bean Stew Potato Griddle Cakes (Vegan)	Breaded Haddock  Chips  Peas Roasted Vegetables  Cheese Tortellini in a Red Pepper Sauce (Vegetarian)	<b><u>ST HUGH'S BREAKFAST</u></b>  <b>08.00-10.00</b>  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT	<b><u>ST HUGH'S BREAKFAST</u></b>  <b>08.00-10.00</b>  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT
<b>Dinner Served 6.00 - 7.15 pm</b>	Lamb Kofta Meatballs with Spicy Tomato Sauce & Mint Yoghurt  Rice  Courgettes and Red Pepper Charred Pitta Bread  Quorn & Pepper Kofte (Vegan)	Breaded Pork Milanese with Rich Tomato & Basil Sauce  Herby New Potatoes  Savoy Cabbage Mixed Vegetables  Sun-Dried Tomato & Broccoli Pasta (Vegan)	<b><u>Italian Night</u></b>  Beef Lasagne  Garlic Bread  Rocket, Tomato and Olive Salad Sautéed Leeks  Gnocchi with Roasted Vegetables & Basil Pesto Sauce (Vegan)	<b><u>Curry Night Thailand</u></b>  Thai Chicken Curry  Jasmine Rice  Stir-Fry Vegetables  Vegan Pad Thai (Vegan)	Lamb Chilli & Corn Nachos Bake with Guacamole & Soured Cream  Sauté Potatoes  Sweetcorn Red Cabbage  Vegan Chili Sin Carne (Vegan)		

*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.*