## Breakfast
**Monday Monday**
Mexican Monday

**Tuesday**
Greek Style
Pulled Lamb Pitas

**Wednesday**
Roast Thursday

**Thursday**
Roasted Belly of Pork with Apple Compote

**Friday**
Beer Battered Cod with Homemade Tartar Sauce

**Saturday**
ST HUGH’S BRUNCH

**Sunday**
ST HUGH’S BRUNCH

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## Lunch
12.30 - 1.30 pm

**Monday**
Beef Chilli Nachos Guacamole, Salsa Cheese Sauté Potatoes Sweetcorn Mixed Leaf Salad

**Tuesday**
Chicken in a White Wine & Tarragon Cream Sauce New Potatoes Fresh Mixed Veg Autumn Salad

**Wednesday**
Pumpkin & Walnut Chilli (Vegan)

**Thursday**
Pineapple & Squash Wellington with Kale (Vegan)

**Friday**
Beetroot & Squash Wellington with Kale (Vegan)

**Saturday**
ST Hugh’s Brunch

**Sunday**
ST HUGH’S BRUNCH

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## Dinner
6.00 - 7.15 pm

**Monday**
Italian Night

**Tuesday**
Curry Night Great Britain

**Wednesday**
Curried Cauliflower & Cheese Soup with Naan Bread (Vegetarian)

**Thursday**
Leek & Potato Soup with French Baguette (Vegetarian)

**Friday**
Cottage Pie with Cheesy Mash

**Saturday**
TOAST CROSSANT

**Sunday**
TOAST CROSSANT

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## Specials Board
Please check out the specials board for today’s dish of the day.

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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.