

4th Week Michaelmas Term ~ Hall Menu ~ 4 10 November 2019

MENU – JCR & MCR

Breakfast 8.00 – 10.00 am Monday-Friday	Monday <u>Mexican Monday</u>	Tuesday	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday <u>Roast Thursday</u>	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	Chilli Beef & Rice Burrito Sautéed Courgettes Mexican Salad Vegan Burrito (Vegan) Butternut Squash Enchilada Casserole (Vegetarian)	Turkey Parmigiana Sauté Potatoes Corn on the Cob Sugar Snaps Spinach & Artichoke Pasta (Vegan) Broccoli & Ricotta Turnover (Vegetarian)	Sweet & Sour Chicken Egg Noodles Green Beans Spring Rolls Mushroom Tom Yum Noodle Soup (Vegan) Sweet & Sour Tofu & Vegetables (Vegetarian)	Honey & Mustard Roasted Gammon Roasted New Potatoes Mashed Swede Savoy Cabbage Mini Pizza Tarts (Vegan) Creamy Cauliflower & Quorn Puff Pastry Pie (Vegetarian)	Beer Battered Cod with Homemade Tartar Sauce Frites Peas Carrots à la Crème Curried Coconut & Pumpkin Soup with Rye Bread (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 BUTTERSCOTCH OR CHOCOLATE SAUCE	ST HUGH'S BRUNCH 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	Chicken Chasseur Creamy Mash Spring Greens Mixed Vegetables Carrot & Coriander Soup with Ciabatta Bread (Vegan) Vegetable Gratin (Vegetarian)	Formal Hall Early Hall 5-6pm	<u>Italian Night</u> Beef Bolognaise Spaghetti Garlic Bread Rocket Salad Creamy Mac & Greens (Vegan) Broccoli & Stilton Soup with French Baguette (Vegetarian)	<u>Curry Night</u> <u>Japan</u> Katsu Chicken Rice Curried Vegetables Teriyaki Tofu (Vegan) Japanese Curry (Vegan)	Lamb Moussaka Sauté Potatoes Sweetcorn Red Cabbage Vegan Chili Sin Carne (Vegan) Spinach & Cream Cheese Lasagne (Vegetarian)		

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.