

5th Week Michaelmas Term ~ Hall Menu ~ 11-17 November 2019

MENU – JCR & MCR

Breakfast 8.00 – 10.00 am Monday-Friday	Monday <u>Mexican</u> <u>Monday</u>	Tuesday	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday <u>Roast</u> <u>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	Chicken & Jalapeño Quesadilla Spicy Jacket Wedges Roasted Corn on the Cob Coriander & Lime Slaw Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans (Vegan) Butter Bean & Vegetable Soup with Ciabatta Bread (Vegetarian)	Crispy Panko Hake Fillet with Tomato, Lemon & Olive Salsa Roasted New Potatoes Broccoli Petit Pois BBQ Jackfruit Sandwich with Avocado Slaw (Vegan) Creamy Tomato Pasta Bake (Vegetarian)	Soy, Ginger & Spring Onion Stir-Fry Beef Sesame Noodles Spring Rolls Sweet & Sour Mushrooms (Vegan) Vegetable Dumplings (Vegetarian)	Roast Chicken with Apple, Sage & Onion Stuffing Roast Potatoes Roasted Carrots Cauliflower Cheese Butternut, Vegan Feta Cheese & Red Onion Strudel (Vegan) Cream of Tomato Soup with Sourdough Bread (Vegetarian)	Freshly Battered Haddock with Tartar Sauce Frites Peas Leaf Salad Creamy Carbonara (Vegan) Country Vegetable Bake with Tomato Sauce (Vegetarian)	<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	Lamb Kofta with Spicy Tomato Sauce & Mint Yogurt Rice Courgettes and Red Pepper Charred Pitta Bread Loaded Vegetable Pie (Vegan) Mushroom Stroganoff (Vegetarian)	<u>Formal Hall</u> Early Hall 5-6pm	<u>Italian Night</u> Breaded Chicken Fillet with a Creamy Pesto Sauce Penne Pasta Rocket, Tomato and Olive Salad Sautéed Leeks Broccoli & Spinach Pesto Pasta (Vegan) Quorn Bolognaise (Vegetarian)	<u>Curry Night Malaysia</u> Beef Rendang Rice Naan Bread Onion Bhaji Jackfruit Biryani (Vegan) Char Kuey Teow (Vegan)	Spare Rib Pork Shoulder Chop with BBQ Sauce Herby New Potatoes Savoy Cabbage Mixed Vegetables Cauliflower & Coconut Soup with Rye Bread (Vegan) Carrot, Parsnip & Mascarpone Gratin (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.