### Menu – JCR & MCR

#### Breakfast
8.00 – 10.00 am
Monday-Friday

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
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<th>Saturday</th>
<th>Sunday</th>
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<tbody>
<tr>
<td>Mexican Monday</td>
<td>Double Banger! Pork &amp; Leek &amp; Cumberland Sausage with Onion Gravy</td>
<td>Roasted Korma Coley Fillet</td>
<td>Slow Roasted Blade of Beef</td>
<td>Freshly Battered Haddock with Tartar Sauce</td>
<td>ST HUGH’S BRUNCH</td>
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<tr>
<td>Corn on the Cob Savoury Rice</td>
<td>Creamy Mashed Potato Savoy Cabbage Sweetcorn</td>
<td>Fragrant Rice Garlic &amp; Coriander Naan Bread Sweet Potato Falafel</td>
<td>Roasted New Potatoes Parsnips Mixed Veg</td>
<td>Frites Peas Leaf Salad</td>
<td>10.30-1.30</td>
<td>10.30-1.30</td>
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<tr>
<td>French Onion, Fennel &amp; Lentil Soup with Rye Bread (Vegetarian)</td>
<td>Irresistible Risotto (Vegan)</td>
<td>Vegan Style Chicken &amp; Butternut Thai Curry (Vegan)</td>
<td>Creamy Pumpkin Lasagne (Vegan)</td>
<td>Broccoli Cakes with Avocado Salsa (Vegan)</td>
<td>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS &amp; VEGETARIAN SAUSAGE</td>
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<tr>
<td>Feta, Corn &amp; Black Bean Enchiladas (Vegetarian)</td>
<td>Double Banger! Spinach, Leek &amp; Cheese &amp; Carrot &amp; Coriander Sausage with Onion Gravy (Vegetarian)</td>
<td>Greek-Style Butter Bean Stew (Vegetarian)</td>
<td>Margherita Zucchini Boats (Vegetarian)</td>
<td>Cream of Mushroom Soup with Crusty Baguette (Vegetarian)</td>
<td>TOAST CROISSANT</td>
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#### Lunch Served
12.30 - 1.30 pm

- Chipotle Chicken Enchiladas with Monterey Jack Cheese
- Corn on the Cob
- Savoury Rice
- French Onion, Fennel & Lentil Soup with Rye Bread (Vegetarian)
- Feta, Corn & Black Bean Enchiladas (Vegetarian)

#### Lunch (Lunch time only)

- Please check out the specials board for today’s Dish of the Day

#### Dish of the Day

- Fruit Salad & Puddings Served Daily

#### Dinner Served
6.00 - 7.15 pm

- Beef Lasagne
- Chips
- Carrots Cauliflower
- Chilli Bowls (Vegan)
- Vegetable Spring Rolls with Sweet Chilli Sauce (Vegetarian)
- Creamy Tuscan Garlic Chicken Tagliatelle Ratatouille Pesto Lasagne (Vegan)
- Minestrone Soup with Focaccia (Vegetarian)
- Roasted Turkey, Cornbread Stuffing, Gravy & Cranberry Sauce Mashed Potato Green Bean Casserole Butternut & Wild Mushroom Filo (Vegan)
- Macaroni Cheese Bake (Vegetarian) Pecan Pie Cinnamon Ice Cream
- Roasted Korma Coley Fillet
- Fragrant Rice
- Garlic & Coriander Naan Bread Sweet Potato Falafel
- Roasted New Potatoes
- Parsnips Mixed Veg
- Roasted Korma Coley Fillet
- Fragrant Rice
- Garlic & Coriander Naan Bread Sweet Potato Falafel
- Roasted New Potatoes
- Parsnips Mixed Veg

#### Thanksgiving
18.00-20.00

- Roasted Turkey, Cornbread Stuffing, Gravy & Cranberry Sauce
- Mashed Potato
- Green Bean Casserole
- Butternut & Wild Mushroom Filo (Vegan)
- Macaroni Cheese Bake (Vegetarian)
- Pecan Pie

#### Curry Night
India

- Lamb Rogan Josh
- Rice
- Garlic Naan Bread Onion Bhaji
- Mulligatawny Soup with Naan Bread (Vegan)
- Paneer & Aubergine Curry (Vegetarian)

#### Formal Hall

- No Early Hall

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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.