

# 9<sup>th</sup> Week Michaelmas Term ~ Hall Menu ~ 9-15 December 2019

## MENU – JCR & MCR

<b>Breakfast</b> <b>8.00 – 10.00 am</b> <b>Monday-Sunday</b>	<b>Monday</b> <u>Mexican</u> <u>Monday</u>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b> <u>Roast</u> <u>Thursday</u>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch Served</b> <b>12.30 - 1.30 pm</b>	Chicken & Jalapeño Quesadilla  Spicy Jacket Wedges Roasted Corn on the Cob  Coriander & Lime Slaw  Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans (Vegan)	Crispy Panko Hake Fillet with Tomato, Lemon & Olive Salsa  Roasted New Potatoes  Broccoli Petit Pois  Creamy Tomato Pasta Bake (Vegetarian)	Beef Chilli Nachos Guacamole, Salsa Cheese  Sauté Potatoes  Sweetcorn Mixed Leaf Salad  Sweet Potato & Black Bean Nachos (Vegetarian)	Roasted Belly of Pork with Apple Compote  Roast Potatoes  Red Cabbage Green Beans  Butternut, Vegan Feta Cheese & Red Onion Strudel (Vegan)	Freshly Battered Haddock with Tartar Sauce  Frites  Peas Leaf Salad  Country Vegetable Bake with Tomato Sauce (Vegetarian)	Soy, Ginger & Spring Onion Stir-Fry Beef  Sesame Noodles  Spring Rolls  Sweet & Sour Mushrooms (Vegan)	Roast Chicken with Apple, Sage & Onion Stuffing  Roast Potatoes  Roasted Carrots Cauliflower Cheese
<b>Dinner Served</b> <b>6.00 - 7.15 pm</b>	Lamb Kofta with Spicy Tomato Sauce & Mint Yogurt  Rice  Courgettes and Red Pepper  Mushroom Stroganoff (Vegetarian)	Double Banger! Pork & Leek & Cumberland Sausage with Onion Gravy  Creamy Mashed Potato  Savoy Cabbage Sweetcorn  Double Banger! Spinach, Leek & Cheese & Carrot & Coriander Sausage with Onion Gravy (Vegetarian)	<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)	<u>Curry Night</u> <u>Malaysia</u>  Beef Rendang  Rice  Naan Bread Onion Bhaji  Jackfruit Biryani (Vegan)	Spare Rib Pork Shoulder Chop with BBQ Sauce  Herby New Potatoes  Savoy Cabbage Mixed Vegetables  Carrot, Parsnip & Mascarpone Gratin (Vegetarian)	No Dinner	Slow Roasted Blade of Beef  New Potatoes  Parsnips Mixed Veg  Vegetable 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.