

**1<sup>st</sup> Week Hilary Term 2020 ~ Hall Menu ~ 20-26 January 2020**

**MENU – JCR & MCR**

<b>Breakfast 8.00 – 10.00 am Monday-Friday</b>	<b>Monday <u>Pie Monday</u></b>	<b>Tuesday <u>Chinese Tuesday</u></b>	<b>Wednesday <u>Healthy Lunch Wednesday</u></b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch Served 12.30 - 1.30 pm</b>  <b>Dish of the Day (Lunch time only)</b>  Please check out the specials board for today's Dish of the Day  Fruit Salad & Puddings Served Daily	Chicken Tikka Pie  Herby Diced Potatoes  Winter Greens Green Beans  Vegetable Tikka Pie (Vegan)  Carrot, Parsnip & Mascarpone Gratin (Vegetarian)	Crispy Sweet & Sour Pork  Rice  Spring Rolls  Mushrooms Chow Mein (Vegan)  Vegetable Dumplings with Sweet Chili Sauce (Vegetarian)	Slow-Cooked Lamb Shoulder with Salsa Verde & Ciabatta  Minted Potatoes  Savoy Cabbage Salad  Buffalo Cauliflower Tacos with Tahini Sauce (Vegan)  Lightly-Spiced Courgetti Fritters with Poached Egg (Vegetarian)	Chicken Coq au Vin  Roast Potatoes  Carrots Cauliflower Cheese  Sweet Potato, Squash, Mushroom & Sage Rolls (Vegan)  Beetroot Red Onion Tarte Tatin (Vegetarian)	Freshly Battered Haddock with Tartar Sauce  Frites  Peas Broccoli  Vegan Butternut Squash Lasagne (Vegan)  Spicy Vegetable Laksa (Soup) (Vegetarian)	<b><u>ST HUGH'S BRUNCH</u></b>  <b>10.30-1.30</b>  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT  WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<b><u>ST HUGH'S BRUNCH</u></b>  <b>10.30-1.30</b>  EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE  TOAST CROISSANT  WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
<b>Dinner Served 6.00 - 7.15 pm</b>	Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa  Savoury Rice  Carrots Peas  Chipotle Kale Bean Stew (Vegan)  Mushroom Stroganoff (Vegetarian)	<b><u>Jacket Potato Night</u></b>  Chicken Curry or Tuna & Sweetcorn Jacket Potato  Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad  Loaded Sriracha Jackfruit Baked Potato (Vegan)  Jacket Potato with Cheese & Beans (Vegetarian)	<b><u>Italian Night</u></b>  Chicken Cacciatore  Fusilli Pasta  Pesto Roast Courgettes Sweetcorn  Pulled Oats Bolognese (Vegan)  Spinach & Mushroom Ciabatta Bake (Vegetarian)	<b><u>St Hugh's Lunar New Year Celebration 6-8PM</u></b>  Black Bean Beef  Chilli & Garlic Crispy Pork  Rice  Vegetable Dumpling Spring Rolls  Sweet & Sour Tofu (Vegan)	<b><u>Formal Hall</u></b>  Early Hall 5-6pm		

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.