

2nd Week Hilary Term 2020 ~ Hall Menu ~ 27 January-2 February 2020

MENU – JCR & MCR

Breakfast 8.00 – 10.00 am Monday-Friday	Monday <u>Pie Monday</u>	Tuesday <u>Chinese Tuesday</u>	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday	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	Ham & Leek Pie Sauté Potatoes Sweetcorn Mixed Leaf Salad Creamy Mac & Greens (Vegan) Celeriac, Leek, Sweet Potato & Chickpea Pie (Vegetarian)	Black Bean Chicken Rice Stir-Fry Vegetables Not "Chicken" & Black Bean Stir Fry (Vegan) Mushroom & Smoked Cheddar Quiche (Vegetarian)	Smoked Haddock Fishcakes with Curry Sauce New Potatoes Broccoli Carrots Marinated Portabello Mushroom Top with Herb Oil Roasted Vegetables (Vegan) Vegetarian Wellington (Vegetarian)	Beef Stew & Dumplings Roasted New Potatoes Parsnips Mixed Veg General Tso's Cauliflower (Vegan) Winter Vegetable Soup French Baguette (Vegetarian)	Beer Battered Cod with Homemade Tartar Sauce Frites Peas Carrots à la Crème Sweetcorn Tofu Frittata (Vegan) Mushroom Arancini with Creamed 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	Chicken Breast Wrapped in Bacon with Garlic Cream Sauce Herby Diced Potatoes Kale Soup White Bean and Potato Savoury Broth (Vegan) Quorn & Pepper Ragù (Vegetarian)	<u>Burns Night</u> <u>Formal Hall</u> NO Early Hall	<u>Italian Night</u> Hawaiian Pizza Jacket Wedges Tomato, Rocket & Red Onion Salad Middle East Pizza (Vegan) Funghi Pizza (Vegetarian)	<u>Curry Night</u> <u>Thailand</u> Roasted Lemongrass Chicken with Sweet Chili & Lime Sauce Rice Vegetable Samosa Thai Pumpkin Curry (Vegan) Curried Cauliflower & Cheese Soup with Naan Bread (Vegetarian)	<u>Jacket Potato Night</u> Chill Con Carne or Smoked Bacon Baked Beans Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad Chilli Non Carne (Vegan) Cheesy Gnocchi Bake (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.