

# 3<sup>rd</sup> Week Hilary Term 2020 ~ Hall Menu ~ 3-9 February 2020

## MENU – JCR & MCR

<b>Breakfast</b> <b>8.00 – 10.00 am</b> <b>Monday-Friday</b>	<b>Monday</b> <u>Pie Monday</u>	<b>Tuesday</b> <u>Chinese Tuesday</u>	<b>Wednesday</b> <u>Healthy Lunch</u> <u>Wednesday</u>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch Served</b> <b>12.30 - 1.30 pm</b>  <b>Dish of the Day</b> <b>(Lunch time only)</b>  Please check out the specials board for today's Dish of the Day  Fruit Salad & Puddings Served Daily	Chicken & Tarragon Pie  Parmentier Potatoes  Leaf Salad Petit Pois  Bean, Sweetcorn and Brown Rice Fajita <i>(Vegan)</i>  Cauliflower, Potato & Spinach Pie <i>(Vegetarian)</i>	Garlic & Chilli Beef  Egg Noodles  Stir-Fried Broccoli  Garlic & Chilli Seitan <i>(Vegan)</i>  Tomato, Roasted Garlic & Aubergine Pasta Bake <i>(Vegetarian)</i>	Paprika Spiced Coley Fillet with Samphire & Garlic Mayo  Jacket Potato Wedges  Green Beans Cauliflower  Thai Coconut Curry with Tofu, Noodles and Mushrooms <i>(Vegan)</i>  Sweet & Sour Tofu & Vegetables <i>(Vegetarian)</i>	Pork & Cider Fricassee  Mashed Potato  Roast Carrots Green Beans  Vegan Chicken and Dumplings <i>(Vegan)</i>  Broccoli, Potato & Smoked Cheese Bake <i>(Vegetarian)</i>	Freshly Battered Haddock with Tartar Sauce  Frites  Peas Leaf Salad  Smokey Veggie Wellington <i>(Vegan)</i>  Cream of Tomato Soup with Crusty Baguette <i>(Vegetarian)</i>	<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</b> <b>6.00 - 7.15 pm</b>	Chilli Lamb Nachos Bake  Chips  Courgettes and Red Pepper  Greek-Style Giant Baked Beans <i>(Vegan)</i>  Vegetable Spring Rolls with Sweet Chilli Sauce <i>(Vegetarian)</i>	<b><u>Formal Hall</u></b>  <b>Early Hall</b> <b>5-6pm</b>	<b><u>Italian Night</u></b>  Beef Lasagne  Garlic Bread  Ratatouille  Pesto Lasagne <i>(Vegan)</i>  Minestrone Soup with Focaccia <i>(Vegetarian)</i>	<b><u>Curry Night India</u></b>  Chicken Balti  Rice  Garlic Naan Bread Onion Bhaji  Vegan Clam Chowder <i>(Vegan)</i>  Vegetable Madras Curry <i>(Vegetarian)</i>	<b><u>Jacket Potato Night</u></b>  BBQ Pulled Pork or Tuna & Sweetcorn  Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad  Jacket Potato  Chickpea Curry <i>(Vegan)</i>  Smoked BBQ Quorn & Baked Beans <i>(Vegetarian)</i>		

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.