# MENU – JCR & MCR

<table>
<thead>
<tr>
<th>Time</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
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<th>Saturday</th>
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<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td><strong>8.00 – 10.00 am</strong></td>
<td><strong>Chinese Tuesday</strong></td>
<td><strong>Healthy Lunch</strong></td>
<td><strong>Wednesday</strong></td>
<td><strong>Friday</strong></td>
<td><strong>Sunday</strong></td>
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<tr>
<td><strong>Lunch Served</strong></td>
<td><strong>12.30 - 1.30 pm</strong></td>
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<td><strong>Wednesday</strong></td>
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<tr>
<td><strong>Dish of the Day</strong> (Lunch time only)</td>
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<td>Please check out the specials board for today's Dish of the Day</td>
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<td><strong>Fruit Salad &amp; Puddings</strong> Served Daily</td>
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<td><strong>Dinner Served</strong></td>
<td><strong>6.00 - 7.15 pm</strong></td>
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<td><strong>Formal Hall</strong></td>
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<td><strong>Early Hall 5-6pm</strong></td>
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- **Monday**: Pie Monday
  - Chicken & Tarragon Pie
  - Parmentier Potatoes
  - Leaf Salad
  - Petit Pois
- **Tuesday**: Chinese Tuesday
  - Garlic & Chilli Beef Egg Noodles
  - Stir-Fried Broccoli
- **Wednesday**: Healthy Lunch
  - Paprika Spiced Coley Fillet with Samphire & Garlic Mayo
  - Jacket Potato Wedges
  - Green Beans Cauliflower
- **Thursday**: Pork & Cider Fricasse
  - Mashed Potato
  - Roast Carrots
  - Green Beans
- **Friday**: Freshly Battered Haddock with Tartar Sauce
  - Frites
  - Peas
  - Leaf Salad
- **Saturday**: ST HUGH'S BRUNCH
  - 10.30-1.30
  - Egg, Bacon Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage
  - Toast Croissant
- **Sunday**: ST HUGH'S BRUNCH
  - 10.30-1.30
  - Egg, Bacon Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage
  - Toast Croissant

- **Dinner Served**
  - Chilli Lamb Nachos Bake
  - Chips
  - Courgettes and Red Pepper
  - Greek-Style Giant Baked Beans (Vegan)
  - Vegetable Spring Rolls with Sweet Chilli Sauce (Vegan)
  - Italian Night Beef Lasagne
  - Garlic Bread
  - Ratatouille
  - Pesto Lasagne (Vegan)
  - Minestrone Soup with Focaccia (Vegetarian)
  - Curry Night India Chicken Balti Rice
  - Garlic Naan Bread Onion Bhaji
  - Vegan Clam Chowder (Vegan)
  - Vegetable Madras Curry (Vegetarian)
  - Jacket Potato Night BBQ Pulled Pork or Tuna & Sweetcorn
  - Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad
  - Jacket Potato
  - Chickpea Curry (Vegan)
  - Smoked BBQ Quorn & Baked Beans (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.