

5th Week Hilary Term 2020 ~ Hall Menu ~ 17-23 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	Chicken Tikka Pie Herby Diced Potatoes Winter Greens Green Beans Vegetable Tikka Pie <i>(Vegan)</i> Carrot, Parsnip & Mascarpone Gratin <i>(Vegetarian)</i>	Crispy Sweet & Sour Pork Rice Spring Rolls Sweet & Sour Mushrooms <i>(Vegan)</i> Vegetable Dumplings with Sweet Chili Sauce <i>(Vegetarian)</i>	Slow-Cooked Lamb Shoulder with Salsa Verde & Ciabatta Minted Potatoes Savoy Cabbage Salad Buffalo Cauliflower Tacos with Tahini Sauce <i>(Vegan)</i> Lightly-Spiced Courgetti Fritters with Poached Egg <i>(Vegetarian)</i>	Chicken Coq au Vin Roast Potatoes Carrots Cauliflower Cheese Sweet Potato, Squash, Mushroom & Sage Rolls <i>(Vegan)</i> Beetroot Red Onion Tarte Tatin <i>(Vegetarian)</i>	Freshly Battered Haddock with Tartar Sauce Frites Peas Broccoli Vegan Butternut Squash Lasagne <i>(Vegan)</i> Spicy Vegetable Laksa (Soup) <i>(Vegetarian)</i>	<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	Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa Savoury Rice Carrots Peas Chipotle Kale Bean Stew <i>(Vegan)</i> Mushroom Stroganoff <i>(Vegetarian)</i>	<u>Formal Hall</u> Early Hall 5-6pm	<u>Italian Night</u> Chicken Cacciatore Fusilli Pasta Pesto Roast Courgettes Sweetcorn Pulled Oats Bolognese <i>(Vegan)</i> Spinach & Mushroom Ciabatta Bake <i>(Vegetarian)</i>	<u>Curry Night</u> <u>Sri Lanka</u> Slow Cooked Beef & Pineapple Curry Rice Stir-Fry Vegetables Sri Lankan Jack Fruit Curry <i>(Vegan)</i> Pea and Broccoli Soup with Ciabatta <i>(Vegetarian)</i>	<u>Jacket Potato Night</u> Chicken Curry or Tuna & Sweetcorn Jacket Potato Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad Loaded Sriracha Jackfruit Baked Potato <i>(Vegan)</i> Jacket Potato with Cheese & 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.