## 5th Week Hilary Term 2020 ~ Hall Menu ~ 17-23 February 2020

### Breakfast 8.00 – 10.00 am

**Monday**
- Pie Monday
  - Chicken Tikka Pie
  - Herby Diced Potatoes
  - Winter Greens
  - Green Beans

**Tuesday**
- Chinese Tuesday
  - Crispy Sweet & Sour Pork
  - Mashed Potatoes
  - Savory Cabbage Salad

**Wednesday**
- Healthy Lunch
  - Slow-Cooked Lamb Shoulder with Salsa Verde & Ciabatta
  - Minted Potatoes
  - Carrots Cauliflower Cheese

**Thursday**
- Lunch
  - Chicken Coq au Vin
  - Roast Potatoes
  - Freshly Battered Haddock with Tartar Sauce

**Friday**
- Vegetable Tikka Pie
  - Vegetable Dumplings with Sweet Chili Sauce
  - Lightly-Spiced Courgetti Fritters with Poached Egg

**Saturday**
- Brunch
  - Egg, Bacon, Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage

**Sunday**
- Brunch
  - Egg, Bacon, Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage

### Lunch 12.30 - 1.30 pm

**Monday**
- Pie Monday
  - Chicken Tikka Pie
  - Herby Diced Potatoes
  - Winter Greens
  - Green Beans

**Tuesday**
- Chinese Tuesday
  - Crispy Sweet & Sour Pork
  - Mashed Potatoes
  - Savory Cabbage Salad

**Wednesday**
- Healthy Lunch
  - Slow-Cooked Lamb Shoulder with Salsa Verde & Ciabatta
  - Minted Potatoes
  - Carrots Cauliflower Cheese

**Thursday**
- Lunch
  - Chicken Coq au Vin
  - Roast Potatoes
  - Freshly Battered Haddock with Tartar Sauce

**Friday**
- Vegetable Tikka Pie
  - Vegetable Dumplings with Sweet Chili Sauce
  - Lightly-Spiced Courgetti Fritters with Poached Egg

**Saturday**
- Brunch
  - Egg, Bacon, Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage

**Sunday**
- Brunch
  - Egg, Bacon, Sausage, Tomato, Baked Beans, Hash Browns, Mushrooms & Vegetarian Sausage

### Dinner Served 6.00 - 7.15 pm

**Monday**
- Formal Hall
  - Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa
  - Savoury Rice
  - Carrots
  - Peas
  - Chipotle Kale Bean Stew
  - Mushroom Stroganoff

**Tuesday**
- Italian Night
  - Chicken Cacciatorre
  - Fusilli Pasta
  - Pesto Roast Courgettes
  - Sweetcorn

**Wednesday**
- Curry Night
  - Sri Lanka
  - Slow Cooked Beef & Pineapple Curry
  - Rice
  - Stir-Fry Vegetables

**Thursday**
- Jacket Potato Night
  - Chicken Curry or Tuna & Sweetcorn
  - Jackfruit Baked Potato (Vegan)

**Friday**
- Jacket Potato Night
  - Chicken Tikka Pie
  - Vegetable Tikka Pie

**Saturday**
- Jacket Potato Night
  - Chicken Curry or Tuna & Sweetcorn
  - Jackfruit Baked Potato (Vegan)

**Sunday**
- Jacket Potato Night
  - Chicken Curry or Tuna & Sweetcorn
  - Jackfruit Baked Potato (Vegan)

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.