| Breakfast  
8.00 – 10.00 am  
Monday-Friday | Lunch Served  
12.30 - 1.30 pm  
(Dinner time only) | Dinner Served  
6.00 - 7.15 pm |  
Monday  
Pie Monday | Tuesday  
Chinese Tuesday  
& Pancake Day! | Wednesday  
Ash Wednesday | Thursday | Friday | Saturday | Sunday |
|---|---|---|---|---|---|---|---|---|---|---|
| Ham & Leek Pie  
Sauté Potatoes  
Sweetcorn Mixed Leaf Salad | Black Bean Chicken  
Rice  
Stir-Fry Vegetables | Smoked Haddock Fishcakes with Curry Sauce  
New Potatoes  
Broccoli Carrots | Beef Stew & Dumplings  
Roasted Potatoes  
Parsnips Mixed Veg | Beer Battered Cod with Homemade Tartar Sauce  
Frites  
Peas Carrots à la Crème | ST HUGH’S BRUNCH  
10.30-1.30 |  
EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE | ST HUGH’S BRUNCH  
10.30-1.30 |  
EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE |  
| Creamy Mac & Greens (Vegan) | Not “Chicken” & Black Bean Stir Fry (Vegan) | Marinated Portabella Mushroom Top with Herb Oil Roasted Vegetables (Vegan) | General Tso’s Cauliflower (Vegan) | Mushroom Arancini with Creamed Tomato Sauce (Vegetarian) | TOAST CROISSANT  
WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE |  
| Celeriac, Leek, Sweet Potato & Chickpea Pie (Vegetarian) | Mushroom & Smoked Cheddar Quiche (Vegetarian) | Vegetarian Wellington (Vegetarian) | Winter Vegetable Soup French Baguette (Vegetarian) |  
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| Dinner Served  
6.00 - 7.15 pm | Italian Night  
Early Hall 5-6pm | Curry Night  
Thailand | Jacket Potato Night  
Formal Hall |  
| --- | --- | --- | --- | --- |
| 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) | Hawaiian Pizza  
Jacket Wedges  
Tomato, Rocket & Red Onion Salad | Roasted Lemongrass Chicken with Sweet Chili & Lime Sauce Rice  
Vegetable Samosa | Chilli Con Carne or Smoked Bacon Baked Beans  
Cheese, Crispy Onions, Sour Cream, Coleslaw & Salad  
Chilli Non Carne (Vegan)  
Cheesy Gnocchi Bake (Vegetarian) |  
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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.