

7th Week Hilary Term ~ Hall Menu ~ 2-8 March 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 <i>(Lunch time only)</i> 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 & 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 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>	<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	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>	Chicken & Mushroom Fricassee Penne Pasta Peas Sweetcorn Chickpea Curry <i>(Vegan)</i> Smoked BBQ Quorn & Pepper Nachos <i>(Vegetarian)</i>	<u>Italian Night</u> Beef Lasagne Garlic Bread Ratatouille Pesto Lasagne <i>(Vegan)</i> Minestrone Soup with Focaccia <i>(Vegetarian)</i>	<u>Curry Night</u> <u>India</u> Chicken Balti Rice Garlic Naan Bread Onion Bhaji Vegan Clam Chowder <i>(Vegan)</i> Vegetable Madras Curry <i>(Vegetarian)</i>	Formal Hall No Early Hall		

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.