# 8th Week Hilary Term ~ Hall Menu ~ 9-15 March 2020

## MENU – JCR & MCR

<table>
<thead>
<tr>
<th>Breakfast 8.00 – 10.00 am Monday-Friday</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>Lunch Served 12.30 - 1.30 pm</td>
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<td>Dish of the Day (Lunch time only)</td>
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<td>Fruit Salad &amp; Puddings Served Daily</td>
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<td>Dinner Served 6.00 - 7.15 pm</td>
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### Monday
- Beef & Mushroom Pie
- Mashed Potato
- Sautéed Courgettes Peas

### Tuesday
- Cantonese Steamed Sea Bream Rice
- Pancake Spring Roll

### Wednesday
- Monday Pie Monday
- Chinese Tuesday
- Healthy Lunch Wednesday
- Honey & Lime Chicken Breast with Apple & Red Onion Sour Cream Slaw New Potatoes

### Thursday
- Lamb Tagine
- Cous Cous
- Sweetcorn Savoy Cabbage

### Friday
- Beer Battered Cod with Homemade Tartar Sauce
- Frites Peas
- Carrots à la Crème

### Saturday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

### Sunday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

### Monday
- Spicy Tomato Gnocchi with White Beans, Spinach & Vegan Sausage (Vegan)
- Quorn, Mushroom & Leek Pie (Vegetarian)

### Tuesday
- Cantonese Steamed Sea Bream Rice
- Pancake Spring Roll
- Vegetable Gratin (Vegetarian)

### Wednesday
- Tuesday Pie
- Chinese Tuesday
- Healthy Lunch Wednesday
- Spicy Tomato Gnocchi with White Beans, Spinach & Vegan Sausage (Vegan)

### Thursday
- Lamb Tagine
- Cous Cous
- Sweetcorn Savoy Cabbage
- Vegetable Tagine (Vegan)

### Friday
- Beer Battered Cod with Homemade Tartar Sauce
- Frites Peas
- Carrots à la Crème
- Lentil and Swiss Chard Soup with Rye Bread (Vegan)

### Saturday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

### Sunday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

### Monday
- Ratatouille and Feta Parcels (Vegetarian)

### Tuesday
- Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Babaganoush (Vegan)

### Wednesday
- Super Food Vegetable Pasta (Vegetarian)

### Thursday
- Barley Chickpea and Aubergine Casserole (Vegetarian)

### Friday
- Spanish Frittata (Vegetarian)

### Saturday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

### Sunday
- ST HUGH’S BRUNCH
- 10.30-1.30
- EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE

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.