

8th Week Hilary Term ~ Hall Menu ~ 9-15 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 (Lunch time only) Please check out the specials board for today's Dish of the Day Fruit Salad & Puddings Served Daily	Beef & Mushroom Pie Mashed Potato Sautéed Courgettes Peas Spicy Tomato Gnocchi with White Beans, Spinach & Vegan Sausage <i>(Vegan)</i> Quorn, Mushroom & Leek Pie <i>(Vegetarian)</i>	Cantonese Steamed Sea Bream Rice Pancake Spring Roll Tempeh Green Jungle Curry <i>(Vegan)</i> Ratatouille and Feta Parcels <i>(Vegetarian)</i>	Honey & Lime Chicken Breast with Apple & Red Onion Sour Cream Slaw New Potatoes Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Babaganoush <i>(Vegan)</i> Super Food Vegetable Pasta <i>(Vegetarian)</i>	Lamb Tagine Cous Cous Sweetcorn Savoy Cabbage Vegetable Tagine <i>(Vegan)</i> Barley Chickpea and Aubergine Casserole <i>(Vegetarian)</i>	Beer Battered Cod with Homemade Tartar Sauce Frites Peas Carrots à la Crème Lentil and Swiss Chard Soup with Rye Bread <i>(Vegan)</i> Spanish Frittata <i>(Vegetarian)</i>	<u>ST HUGH'S</u> <u>BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<u>ST HUGH'S</u> <u>BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner Served 6.00 - 7.15 pm	Pork Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Sauté Potatoes Savoy Cabbage Sweetcorn Spaghetti with Salsa Verde & Rocket <i>(Vegan)</i> Vegetable Gratin <i>(Vegetarian)</i>	Formal Hall Early Hall 5-6pm	<u>Italian Night</u> Pepperoni Pizza Jacket Wedges Tomato, Rocket & Red Onion Salad Mexican Jackfruit Pizza <i>(Vegan)</i> Artichoke Pizza <i>(Vegetarian)</i>	<u>Curry Night</u> <u>Caribbean</u> Chicken, Potato & Chickpea Curry Rice Sweet Potato Falafel Caribbean Black Eyed Peas Stew <i>(Vegan)</i> Jamaican Spicy Potato Curry <i>(Vegan)</i>	Lamb Moussaka New Potatoes Mixed Vegetables Tofu Hoisin Stir-Fry <i>(Vegan)</i> Mushroom Risotto Cake <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.