

9th Week Hilary Term ~ Hall Menu ~ 16-22 March 2020

MENU – JCR & MCR

Breakfast 8.00 – 10.00 am Monday-Friday	<u>Monday</u> Pie Monday	<u>Tuesday</u> Chinese Tuesday	<u>Wednesday</u> Healthy Lunch Wednesday	<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
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	Chicken Tikka Pie Herby Diced Potatoes Winter Greens Green Beans Vegetable Tikka Pie (Vegan) Carrot, Parsnip & Mascarpone Gratin (Vegetarian)	Crispy Sweet & Sour Pork Rice Spring Rolls Mushrooms Chow Mein (Vegan) Vegetable Dumplings with Sweet Chili Sauce (Vegetarian)	Slow-Cooked Lamb Shoulder with Salsa Verde & Ciabatta Minted Potatoes Savoy Cabbage Salad Buffalo Cauliflower Tacos with Tahini Sauce (Vegan) Lightly-Spiced Courgetti Fritters with Poached Egg (Vegetarian)	Chicken Coq au Vin Roast Potatoes Carrots Cauliflower Cheese Sweet Potato, Squash, Mushroom & Sage Rolls (Vegan) Beetroot Red Onion Tarte Tatin (Vegetarian)	Freshly Battered Haddock with Tartar Sauce Frites Peas Broccoli Vegan Butternut Squash Lasagne (Vegan)	<u>ST HUGH'S BREAKFAST</u> 08.00-10.00 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT	<u>ST HUGH'S BREAKFAST</u> 08.00-10.00 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT
Dinner Served 6.00 - 7.15 pm	Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa Savoury Rice Carrots Peas Chipotle Kale Bean Stew (Vegan) Mushroom Stroganoff (Vegetarian)	Fishcakes with Parsley Sauce Chips Broccoli Cauliflower Chilli Sin Carne (Vegan) Pasta Caponata (Vegetarian)	<u>Italian Night</u> Chicken Cacciatore Fusilli Pasta Pesto Roast Courgettes Sweetcorn Pulled Oats Bolognese (Vegan) Spinach & Mushroom Ciabatta Bake (Vegetarian)	<u>Curry Night</u> <u>India</u> Beef Madras Rice Naan Bread Veg Samosa Veg Korma (Vegan)	Pork Schnitzel with Smoked Paprika & Red Pepper Sauce Cous Cous Corn on the Cob Green Beans Lentil Balls in Smoked Paprika & Red Pepper Sauce (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.