Isolation Menu Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast (Delivered with Dinner the Night Before)	Porridge, Fresh Fruit, Danish Pastry, Orange Juice, Water	Croissant with Jam, Piece of Fruit, Cereal Bar, Orange Juice, Water	Porridge, Fresh Fruit, Danish Pastry, Orange Juice, Water	Croissant with Jam, Piece of Fruit, Cereal Bar, Orange Juice, Water	Porridge, Fresh Fruit, Danish Pastry, Orange Juice, Water	Croissant with Jam, Piece of Fruit, Cereal Bar, Orange Juice, Water	Porridge, Fresh Fruit, Danish Pastry, Orange Juice, Water
Lunch Mon-Fri (Delivered Between 12-1pm & Will Consist of a Sandwich, Crisps, Cake, Water & Fruit) Lunch Sat-Sun (Delivered Between 12 -1pm & Will be a Hot Meal with Dessert & Water)	Ham & Cheddar on Granary Or (v) Cheese Ploughman's on Granary	Chicken Mayonnaise on Wholemeal Bread Or Coronation Chickpea on Granary (Vegan)	Tuna & Sweetcorn on Oatmeal Or (v) Brie and Chutney on Granary	Coronation Chicken on White Or (v) Egg & Cress on Softgrain	BLT on Granary Or Sweet & Spicy Pakora on White (Vegan)	Chicken Stroganoff Herbed Rice Carrots Green Beans Roasted Sweet Potato and Cauliflower Hummus Wraps (Vegan)	Beef Chilli with Guacamole, Salsa Cheese Rice Sweetcorn Mixed Leaf Salad Bean Chilli (Vegan)
Dinner Mon-Fri (Delivered Between 17.30-18.30 & Will be a Hot Meal with Dessert & Water) Dinner Sat-Sun (Delivered Between 12-1pm & & Will Consist of a Noodle Pot, Crisps, Cake, Water & Fruit)	Crispy Sweet & Sour Chicken Rice Spring Rolls Vegetable Dumplings with Sweet Chili Sauce (Vegan)	Smoked Haddock Fishcakes with Curry Sauce Broccoli Carrots Marinated Portabella Mushroom Top with Herb Oil Roasted Vegetables (Vegan)	Creamy Tuscan Garlic Chicken Tagliatelle Ratatouille Spaghetti Puttanesca with Red Beans and Spinach (Vegan)	Lamb Tagine Cous Cous Sweetcorn Savoy Cabbage Vegetable Tagine (Vegan)	Roasted Salmon Supreme with Tomato & Dill New Potatoes Peas Broccoli Spaghetti with Salsa Verde & Rocket (Vegan)	Noodle Pot	Noodle Pot

Please note: this menu is subject to change depending on availability.

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