

Isolation Menu Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast (Delivered with Dinner the Night Before)	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	Croissant with Jam, Piece of Fruit, Cereal Bar, 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)	Chicken & Bacon on White Or Sun-Blushed Houmous on Granary (Vegan)	All Day Breakfast on Granary Or Cheddar Ploughman's on Granary	Chicken & Stuffing on White Or Coronation Chickpea on Granary (Vegan)	Ham & Tomato on Granary Or (v) Cheddar Cheese on White	Piri Piri Chicken on White Or Avocado & Tomato Salad on Granary (Vegan)	Salmon Fishcakes with a Pick Peppercorn & Mushroom Sauce Fresh Mixed Veg Autumn Salad Black Bean, Avocado and Tofu Rice (Vegan)	Chicken Chasseur Creamy Mash Spring Greens Mixed Vegetables Penne Pasta with Creamy Carrot, Spinach and Mushroom Sauce (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 Pot Noodle, Crisps, Cake, Water & Fruit)	Chicken, Potato & Chickpea Curry Rice Sweet Potato Falafel Caribbean Black Eyed Peas Stew (Vegan)	Roasted Korma Coley Fillet Fragrant Rice Garlic & Coriander Naan Bread Sweet Potato Falafel Vegan Style Chicken & Butternut Thai Curry (Vegan)	Beef Lasagne Garlic Bread Ratatouille Pesto Lasagne (Vegan)	Roasted Lemongrass Chicken Thighs with Sweet Chili & Lime Sauce Rice Vegetable Samosa Thai Pumpkin Curry (Vegan)	Roasted Belly of Pork with Apple Compote Roast Potatoes Red Cabbage Green Beans Beetroot & Squash Wellington with Kale (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