

0th Week Michaelmas Term ~ 5-11 October 2020 ~ Hall Menu

MENU – MCR & JCR

Breakfast 8.00 – 8.30am 9.00- 9.30am <i>Monday-Friday</i>	Monday 5 th October	Tuesday 6 th October	Wednesday 7 th October	Thursday 8 th October	Friday 9 th October	Saturday 10 th October	Sunday 11 th October
Lunch 12.15-12.45pm 13.15-13.45pm	Salmon Tikka Masala Or Tempeh Green Jungle Curry (Vegan) With Rice & Pancake Spring Roll	Chilli Beef & Rice Burrito Or Vegan Burrito (Vegan) With Sautéed Courgettes & Mexican Salad	Sweet & Sour Chicken Or Sweet & Sour Tofu & Vegetables (Vegan) With Egg Noodles, Green Beans & Spring Rolls	Honey & Mustard Roasted Gammon Or Mini Pizza Tarts (Vegan) With Roasted New Potatoes, Mashed Swede & Savoy Cabbage	Beer Battered Cod with Homemade Tartar Sauce Or Curried Coconut & Pumpkin Soup with Rye Bread (Vegan) With Frites, Peas & Carrots à la Crème	<u>ST HUGH'S BRUNCH</u> 10.00-10.30am 11.00-11.30am 12.00-12.30pm 1.00-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<u>ST HUGH'S BRUNCH</u> 10.00-10.30am 11.00-11.30am 12.00-12.30pm 1.00-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner 17.00-17.30pm 18.00-18.30pm 19.00-19.30pm	BBQ Chicken Pizza Or Middle East Pizza (Vegan) With Jacket Wedges, Broccoli & Petit Pois	Roasted Haddock Fillet with Chorizo Crust & Mediterranean Cous Cous Or Creamy Pumpkin Lasagna (Vegan) With Roasted Vegetables	Turkey Parmigiana & Sauté Potatoes Or Spinach & Artichoke Pasta (Vegan) With Corn on the Cob & Sugar Snaps	Creamy Tuscan Garlic Chicken & Tagliatelle Or Nice Spiced Rice (Vegan) With Ratatouille	Lamb Moussaka Or Creamy Sea Side Pie (Vegan) With Herby Diced Potatoes, Sweetcorn & Red Cabbage		

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