MENU - JCR & MCR

Breakfast 8.00–8.30am 9.00-9.30am Monday-Friday	<i>Monday</i> 12 th October	<i>Tuesday</i> 13 th October	Wednesday 14 th October	Thursday 15 th October	<i>Friday</i> 16 th October	Saturday 17 th October	Sunday 18 th October
Lunch 12.15-12.45pm 13.15-13.45pm	Crispy Buttermilk Chicken Pitta with Baby Gem Lettice & Mustard Mayonnaise Or Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Babaganoush (Vegan) With Spicy Jacket Wedges Roasted Corn on the Cob & Coriander & Lime Slaw	Beef Rendang Or Jackfruit Biryani (Vegan) With Rice Naan Bread & Onion Bhaji	Teriyaki, Honey & Sesame Salmon with Soy Noodles Or Yaki Edamame & Sesame Noodles (Vegan) With Stir-Fry Vegetables	Roast Chicken with Apple, Sage & Onion Stuffing Or Butternut, Vegan Feta Cheese & Red Onion Strudel (Vegan) With Roast Potatoes Roasted Carrots & Cauliflower Cheese	Freshly Battered Haddock with Tartar Sauce Or Creamy Carbonara (Vegan) With Frites Peas & Leaf Salad	ST HUGH'S BRUNCH 10.00-10.30 11.00-11.30 12.00-12.30 13.00-13.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE	ST HUGH'S BRUNCH 10.00-10.30 11.00-11.30 12.00-12.30 13.00-13.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE
Dinner 17.00-17.30pm 18.00-18.30pm 19.00-19.30pm	Cantonese Steamed Fish Or Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans (Vegan) With Herbed Rice Fresh Vegetables	Chicken Stroganoff Or Roasted Sweet Potato and Cauliflower Hummus Wraps (Vegan) With Penne Pasta Carrots & Green Beans	Lamb Kofta with Spicy Tomato Sauce & Mint Yogurt Or Loaded Vegetable Pie (Vegan) With Rice Courgettes and Red Pepper	Spare Rib Pork Shoulder Chop with BBQ Sauce Or Lentil & Porcini Ragout (Vegan) With Jacket Sweet Potato Savoy Cabbage & Mixed Vegetables	Breaded Chicken Fillet with a Creamy Pesto Sauce with Penne Pasta Or Broccoli & Spinach Pesto Pasta (Vegan) With Rocket, Tomato and Olive Salad & Sautéed Leeks	TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE

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