## **MENU**

Breakfast	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
CLOSED	25 <sup>th</sup> January	26 <sup>th</sup> January	27 <sup>th</sup> January	28 <sup>th</sup> January	29 <sup>th</sup> January	30 <sup>th</sup> January	31 <sup>st</sup> January
Lunch TAKEAWAY ONLY 11.30am- 12.30pm	Crusted Cod Supreme with a White Wine & Herb Cream Sauce  Or Tortellini & Tomato Gratin (Vegetarian)  With  Chips, Cauliflower & Spring Greens  (Vegan option available upon request)	Gammon Steak with Parsley Cream Sauce Or Vegetable Gratin (Vegetarian) With Lyonnaise Potatoes & Carrots (Vegan option available upon request)	Breaded Lemon Turkey with Tomato & Basil Sauce  Or  Smoked BBQ Quorn & Pepper Nachos (Vegetarian)  With  Herby Diced Potatoes & Roasted Courgettes  (Vegan option available upon request)	Lamb Tagine Or Chickpea Curry (Vegan) With Cous Cous, Leeks & Peppers	Salmon & Haddock Fishcakes with Lemon & Garlic Aioli  Or  Vegetable Bake with Sun Blushed Tomato Sauce (Vegan)  With  Frites, Peas & Carrots à la Crème	Takeaway Weekend Lunch 12.30-13.00pm  Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise, Curly Fries & Salad  Or  Vegetable Burger with Curly Fries & Salad (Vegetarian)  (Vegan option available upon request)	Takeaway Weekend Lunch 12.30-13.00pm  Roast Pork Belly with Apple Sauce, Roast Potatoes, Carrots & Gravy  Or  (v) Spinach & Cream Cheese Lasagne (Vegetarian)  (Vegan option available upon request)
Dinner TAKEAWAY ONLY 17.00-18.00pm	BBQ & Mozzarella Chicken  Or  Vegetable Tagine (Vegan)  With  Jacket Wedges, Sweetcorn & Petit Pois	Beef Rendang Or Vegetable Rendang (Vegan) With Rice, Veg Samosas & Naan	Coq au Vin Or Bean & Vegetable Cassoulet (Vegan) With Parsley Potatoes, Peas & Green Beans	Pork & Leek Sausage with Red Onion Gravy  Or  Bean Chilli (Vegan)  With  Mashed Potato & Sweetcorn	Black Bean Chicken  Or  Tofu & Black Bean Stir-Fry (Vegan)  With  Rice, Spring Rolls & Broccoli		

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.