

6<sup>th</sup> Week Hilary Term ~ 22-28 February 2021 ~ Hall Menu

**MENU**

<b>BREAKFAST</b> <b>CLOSED</b>	<b>Monday</b> <b>22<sup>nd</sup> Feb</b>	<b>Tuesday</b> <b>23<sup>rd</sup> Feb</b>	<b>Wednesday</b> <b>24<sup>th</sup> Feb</b>	<b>Thursday</b> <b>25<sup>th</sup> Feb</b>	<b>Friday</b> <b>26<sup>th</sup> Feb</b>	<b>Saturday</b> <b>27<sup>th</sup> Feb</b>	<b>Sunday</b> <b>28<sup>th</sup> Feb</b>
<p><b>LUNCH</b></p> <p><b>TAKEAWAY ONLY</b></p> <p><b>11.30am-12.30pm</b></p>	<p>Crusted Cod Supreme with a White Wine &amp; Herb Cream Sauce</p> <p>Or</p> <p>Tortellini &amp; Tomato Gratin <i>(Vegetarian)</i></p> <p>With</p> <p>Chips, Cauliflower &amp; Spring Greens</p> <p><i>(Vegan option available upon request)</i></p>	<p>Gammon Steak with Parsley Cream Sauce</p> <p>Or</p> <p>Vegetable Gratin <i>(Vegetarian)</i></p> <p>With</p> <p>Lyonnaise Potatoes &amp; Carrots</p> <p><i>(Vegan option available upon request)</i></p>	<p>Breaded Lemon Turkey with Tomato &amp; Basil Sauce</p> <p>Or</p> <p>Smoked BBQ Quorn &amp; Pepper Nachos <i>(Vegetarian)</i></p> <p>With</p> <p>Herby Diced Potatoes &amp; Roasted Courgettes</p> <p><i>(Vegan option available upon request)</i></p>	<p>Chicken Tagine</p> <p>Or</p> <p>Chickpea Curry <i>(Vegan)</i></p> <p>With</p> <p>Cous Cous, Leeks &amp; Peppers</p>	<p>Salmon &amp; Haddock Fishcakes with Lemon &amp; Garlic Aioli</p> <p>Or</p> <p>Vegetable Bake with Sun Blushed Tomato Sauce <i>(Vegan)</i></p> <p>With</p> <p>Frites, Peas &amp; Carrots à la Crème</p>	<p><b>Takeaway Weekend Lunch 12.30-13.00pm</b></p> <p>Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise, Curly Fries &amp; Salad</p> <p>Or</p> <p>Vegetable Burger with Curly Fries &amp; Salad <i>(Vegetarian)</i></p> <p><i>(Vegan option available upon request)</i></p> <p>*****</p>	<p><b>Takeaway Weekend Lunch 12.30-13.00pm</b></p> <p>Roast Chicken with Cranberry Sauce, Roast Potatoes, Carrots &amp; Gravy</p> <p>Or</p> <p>(v) Spinach &amp; Cream Cheese Lasagne <i>(Vegetarian)</i></p> <p><i>(Vegan option Available upon request)</i></p> <p>*****</p>
<p><b>DINNER</b></p> <p><b>TAKEAWAY ONLY</b></p> <p><b>17.00-18.00pm</b></p>	<p>BBQ &amp; Mozzarella Chicken</p> <p>Or</p> <p>Vegetable Tagine <i>(Vegan)</i></p> <p>With</p> <p>Jacket Wedges, Sweetcorn &amp; Petit Pois</p>	<p>Beef Rendang</p> <p>Or</p> <p>Vegetable Rendang <i>(Vegan)</i></p> <p>With</p> <p>Rice, Veg Samosas &amp; Naan</p>	<p>Coq au Vin</p> <p>Or</p> <p>Bean &amp; Vegetable Cassoulet <i>(Vegan)</i></p> <p>With</p> <p>Parsley Potatoes, Peas &amp; Green Beans</p>	<p>Pork &amp; Leek Sausage with Red Onion Gravy</p> <p>Or</p> <p>Bean Chilli <i>(Vegan)</i></p> <p>With</p> <p>Mashed Potato &amp; Sweetcorn</p>	<p>Black Bean Chicken</p> <p>Or</p> <p>Tofu &amp; Black Bean Stir-Fry <i>(Vegan)</i></p> <p>With</p> <p>Rice, Spring Rolls &amp; Broccoli</p>		

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.