

7th Week Hilary Term ~ 1-7 March 2021 ~ Hall Menu

MENU

BREAKFAST CLOSED	Monday 1st March	Tuesday 2nd March	Wednesday 3rd March	Thursday 4th March	Friday 5th March	Saturday 6th March	Sunday 7th March
LUNCH TAKEAWAY ONLY 11.30am-12.30pm	Chicken Rogan with Mango Chutney Or Vegetable Rogan with Mango Chutney <i>(Vegan)</i> With Chips & Corn on the Cob	Roasted Coley Fillet with a Creamy Korma Sauce Or Vegan Style Chicken & Butternut Thai Curry <i>(Vegan)</i> With Fragrant Rice, Garlic & Coriander Naan Bread & Sweet Potato Falafel	Chicken & Chorizo Ragu & Penne Pasta Or Pesto Lasagne <i>(Vegan)</i> With Garlic Bread & Green Beans	Slow Roasted Blade of Beef Or Sweet Potato & Black Bean Nachos <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i> With Roasted New Potatoes & Mixed Vegetables	Beer Battered Cod with Tartar Sauce Or Broccoli Cakes with Avocado Salsa <i>(Vegan)</i> With Frites, Peas & Leaf Salad	Takeaway Weekend Lunch 12.30-13.00pm Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise, Curly Fries and Salad Or Jackfruit Burger with Curly Fries & Salad <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i>	Takeaway Weekend Lunch 12.30-13.00pm Roast Beef with Yorkshire Pudding, Roast Potatoes, Carrots & Gravy Or (v) Stuffed Butternut Squash with Mushroom Risotto <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i>
DINNER TAKEAWAY ONLY 17.00-18.00pm	Double Banger! Pork & Leek & Cumberland Sausage with Onion Gravy & Creamy Mashed Potato Or Irresistible Risotto <i>(Vegan)</i> With Savoy Cabbage & Sweetcorn	Turkey Schnitzel with Tomato Sauce Or Buffalo Cauliflower Tacos with Tahini Sauce <i>(Vegan)</i> With Spiced Potato Wedges & Mixed Vegetables	Lamb Balti Or Pumpkin & Walnut Chilli <i>(Vegan)</i> With Rice & Onion Bhaji	Creamy Pesto Salmon Pasta Or Creamy Pesto Vegetable Bake <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i> With Garlic Bread & Carrots	Katsu Chicken Or Teriyaki Tofu <i>(Vegan)</i> With Rice & Curried Vegetables	*****	*****

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.