

8th Week Hilary Term ~ 8-14 March 2021 ~ Hall Menu

MENU

BREAKFAST CLOSED	Monday 8th March	Tuesday 9th March	Wednesday 10th March	Thursday 11th March	Friday 12th March	Saturday 13th March	Sunday 14th March
LUNCH TAKEAWAY ONLY 11.30am-12.30pm	Salmon Risotto Or Tempeh Green Jungle Curry with Rice <i>(Vegan)</i> With Garlic Bread & Mixed Vegetables	Chicken Casserole Or Mushroom, Sweet Potato & Chestnut Nut Wellington <i>(Vegan)</i> With New Potatoes, Leeks & Petit Pois	Turkey and Mushroom Fricassee Or Black Bean and Jackfruit Feijoada <i>(Vegan)</i> With Chips, Sautéed Courgettes & Peppers	Pork Schnitzel Parmigiana Or Spicy Tomato Gnocchi with White Beans, Spinach & Vegan Sausage <i>(Vegan)</i> With Lyonnaise Potatoes, Broccoli & Savoy Cabbage	Cod Goujons with Lemon & Garlic Aioli Or Vegetable Bake with Sun Blushed Tomato Sauce <i>(Vegan)</i> 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 and Salad Or Vegetable Burger with Curly Fries & Salad <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i>	Takeaway Weekend Lunch 12.30-13.00pm Cumberland Sausage & Mash with Peas, Carrots & Gravy Or Vegetarian Sausage & Mash with Peas, Carrots & Gravy <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i> *****
DINNER TAKEAWAY ONLY 17.00-18.00pm	Lamb Moussaka Or Vegetable Moussaka <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i> With Sauté Potatoes Sweetcorn & Peas	Ham & Pineapple Pizza Or Three Cheese Pizza <i>(Vegan)</i> With Jacket Wedges & Broccoli	Chicken Curry Or Vegetable Tagine <i>(Vegan)</i> With Basmati Rice, Carrots & Veg Samosas	Fish Cakes with Red Pepper Sauce Mediterranean Cous Cous Or Vegetable Lasagne with Garlic Bread <i>(Vegetarian)</i> <i>(Vegan option available upon request)</i> With Fresh Vegetables	Crispy Sesame Chicken with a Garlic Chilli Sauce Or Tempura Tofu in Chili Sauce <i>(Vegan)</i> With Rice & Stir-Fry Broccoli	***** <i>(Vegan option available upon request)</i> *****	*****

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.