

2nd Week Michaelmas Term ~ Dining Hall Menu ~ 18-24 October 2021

MENU – MCR & JCR

Breakfast 8.00–9.30am <i>Monday-Friday</i>	Monday <u>Mexican Monday</u>	Tuesday	Wednesday Meat Free <u>Healthy Lunch</u> Wednesday	Thursday <u>Roast Thursday</u>	Friday	Saturday	Sunday
Lunch Served 12.30-1.30pm Fruit Salad & Puddings Served Daily	Chipotle Chicken Enchiladas with Monterey Jack Cheese Savoury Rice Corn on the Cob Butternut Squash Enchilada Casserole <i>(Vegetarian)</i>	Roasted Korma Coley Fillet Fragrant Rice Garlic & Coriander Naan Bread Sweet Potato Falafel Vegetable Tagine <i>(Vegan)</i>	Not “Chicken” & Black Bean Stir Fry <i>(Vegan)</i> Teriyaki Tofu <i>(Vegan)</i> Noodles Spring Rolls	Lemon, Garlic & Herb Roasted Half Chicken with Gravy Roasted New Potatoes Carrots Green Beans Aubergine Caponata with Spaghetti <i>(Vegan)</i>	Freshly Battered Haddock with Tartar Sauce Frites Peas Leaf Salad Buffalo Cauliflower Tacos with Tahini Sauce <i>(Vegan)</i>	<u>ST HUGH'S BRUNCH</u> 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT	<u>ST HUGH'S BRUNCH</u> 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT
Dinner Served 6.00 - 7.15 pm Eat-in or Take-Away Allergies in these recipes are subject to change! Always check the daily allergy menu or talk to a member of staff before purchasing your meal.	<u>Pie Night</u> Beef & Mushroom Pie Mashed Potato Sautéed Courgettes Peas Quorn, Mushroom & Leek Pie <i>(Vegetarian)</i>	<u>Formal Hall</u> Early Hall 5-6pm	<u>Meat Free Pizza Night</u> Mexican Jackfruit Pizza <i>(Vegan)</i> Artichoke Pizza <i>(Vegetarian)</i> Jacket Wedges Tomato, Rocket & Red Onion Salad	<u>Curry Night</u> Lamb Rogan Josh Rice Garlic Naan Bread Onion Bhaji Paneer & Aubergine Curry <i>(Vegetarian)</i>	Creamy Tuscan Garlic Chicken Tagliatelle Ratatouille Pesto Lasagne <i>(Vegan)</i>	WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	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.