

1st Week Hilary Term ~ Dining Hall Menu ~ 17-23 January 2022

MENU – MCR & JCR

Breakfast 8.00–9.30am Monday-Friday	Monday <u>Mexican Monday</u>	Tuesday	Wednesday <u>Meat Free</u> <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday <u>Roast Thursday</u>	Friday	Saturday	Sunday
<p>Lunch Served</p> <p>12.30-1.30pm</p> <p>Eat-in or Take-away</p> <p>Fruit Salad & Puddings Served Daily</p>	<p>Sweet Potato & Black Bean Nachos <i>(Vegetarian)</i></p> <p>Beef Chilli Nachos Guacamole, Salsa Cheese</p> <p>Sauté Potatoes</p> <p>Sweetcorn Mixed Leaf Salad</p>	<p>Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Babaganoush <i>(Vegan)</i></p> <p>Greek Style Pulled Lamb Pittas</p> <p>Greek Rice</p> <p>Broccoli Carrots</p>	<p>Pumpkin & Walnut Chilli <i>(Vegan)</i></p> <p>Lightly-Spiced Courgette Fritters with Poached Egg & Parsley Sauce <i>(Vegetarian)</i></p> <p>Baby Potatoes</p> <p>Mixed Vegetables</p>	<p>Creamy Pumpkin Lasagne <i>(Vegan)</i></p> <p>Roasted Belly of Pork with Apple Compote</p> <p>Roast Potatoes</p> <p>Red Cabbage Green Beans</p>	<p>Spinach & Tomato Falafel Burger <i>(Vegan)</i></p> <p>Beer Battered Cod with Homemade Tartar Sauce</p> <p>Frites</p> <p>Peas Carrots à la Crème</p>	<p><u>ST HUGH'S BRUNCH</u></p> <p>10.30am-1.30pm</p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT</p> <p>WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>	<p><u>ST HUGH'S BRUNCH</u></p> <p>10.30am-1.30pm</p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT</p> <p>WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>
<p>Dinner Served</p> <p>6.00-7.15pm</p> <p>Eat-in or Take-away</p> <p>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.</p>	<p><u>Pie Night</u></p> <p>Cauliflower, Potato & Spinach Pie <i>(Vegetarian)</i></p> <p>Chicken, Mushroom & Tarragon Pie</p> <p>Parmentier Potatoes</p> <p>Leaf Salad Petit Pois</p>	<p>Crispy Deep-Fried Tofu with Spring Onion and Soy Sauce <i>(Vegan)</i></p> <p>Crispy Deep-Fried Salmon with Spring Onion and Oyster Sauce</p> <p>Sweet Chilli Sesame Noodle'</p> <p>Stir-Fried Vegetables</p>	<p><u>Meat Free Pizza Night</u></p> <p>Pizza Burrito <i>(Vegan)</i></p> <p>Margherita Pizza <i>(Vegetarian)</i></p> <p>Curly Fries</p> <p>Sweetcorn Salad</p>	<p><u>Curry Night</u></p> <p>Hearty Winter Curry Pie <i>(Vegan)</i></p> <p>Butter Chicken Moussaka</p> <p>Chucky Chips</p> <p>Vegetable Samosa</p>	<p>Double Banger! Spinach, Leek & Cheese & Carrot & Coriander Sausage with Onion Gravy <i>(Vegetarian)</i></p> <p>Double Banger! Pork & Leek & Cumberland Sausage with Onion Gravy</p> <p>Creamy Mashed Potato</p> <p>Savoy Cabbage Sweetcorn</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.