



5th Week Trinity Term ~ Dining Hall Menu ~ 23-29 May 2022

MENU – MCR & JCR

Breakfast 8.00–9.30am Monday-Friday	Monday <u>Meat Free Monday</u>	Tuesday <u>Burger Day</u>	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday	Friday	Saturday	Sunday
Lunch 12.30-1.30pm   Please scan the QR code to check allergen & nutritional information	Bombay Burrito with Yellow Rice (Vegan) Butternut Risotto with Leeks and Spinach (Vegetarian) Carrots & Peas	Broad Bean Burger with Nectarine Salsa & Sesame Seed Bun (Vegan) Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise & Sesame Seed Bun Chips Red Cabbage Slaw Sweetcorn	Teriyaki Tofu Stir fry (Vegan) Sea Bass Teriyaki Sesame Egg Noodles Stir-fried Broccoli & Bok Choi	Kale Salad with Chickpeas and Spicy Tempeh Bits (Vegan) Piri Piri Chicken Breast with Piri Piri Sauce Jacket Sweet Potato with Sour Cream & Chives Corn on the Cob Red Onion Salad	Aubergine and Seitan Piri Piri with Rice (Vegan) Beer Battered Cod with Homemade Tartar Sauce Chips Peas Salad	ST HUGH'S BRUNCH 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	ST HUGH'S BRUNCH 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner Served 6.00-7.15pm Allergens in these recipes are subject to change! Always check the daily allergy menu or talk to a member of staff before purchasing your meal	Quorn & Mushroom Korma (Vegetarian) Chickpea Curry with Jacket Sweet Potato (Vegan) Rice Garlic & Coriander Naan Bread Sweet Potato Falafel	Formal Hall Early Hall 5-6pm (Takeaway Only)	<u>Curry Night Thailand</u> Butternut Squash & Spinach Curry with Coconut Milk (Vegan) Thai Green Chicken Curry Long Grain Rice Stir-fry Vegetables	Aubergine Parmigiana (Vegetarian) Beef Lasagne Garlic Bread Rocket, Tomato and Olive Salad Sautéed Leeks	Lemony Basil Creamy Vegan Pasta with Broccoli & Sundried Tomatoes (Vegan) Breaded Pork Milanese with Rich Tomato & Basil Sauce Herby New Potatoes Savoy Cabbage Mixed Vegetables		

Please note: this menu is subject to change depending on availability. 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.