



7th Week Trinity Term ~ Dining Hall Menu ~ 6-12 June 2022

MENU – MCR & JCR

| Breakfast 8.00 – 9.30am Monday-Friday | Monday <u>Meat Free Lunch</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 | Potato & Chickpea Korma (Vegan) Lentil Fritters with Spiced Yoghurt, Pitta & Leaf Salad (Vegetarian) Rice Green Vegetables | Vegetable Burger with Beetroot Relish & Sesame Seed Bun (Vegetarian) Cajun Buttermilk Chicken Burger with Crispy Bacon, Chilli Jam & Brioche Bun Stealth Chips Corn on the Cob Rocket Salad | Quinoa Paella with Olives, Edamame Beans and Fennel (Vegan) Roasted Salmon Fillet with Mushrooms, Capers, Olives & Cherry Tomatoes Cous Cous Pesto Dressed Vegetables | Broccoli Cake with Mango & Avocado Salsa (Vegan) Roast Chicken Breast with Apple, Sage & Onion Stuffing Roast Potatoes Mashed Swede Savoy Cabbage | Tandoori Cauliflower with Rice (Vegan) Smoked Haddock & Mozzarella Fishcakes with Parsley Sauce Chips Peas Leeks | <u>ST HUGH'S BRUNCH</u> 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE | <u>ST HUGH'S BRUNCH</u> 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE |
| Dinner 6.00 - 7.15pm 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 | Fennel & Parsnip Tarka Dal with Rice (Vegan) Vegetable Spring Rolls with Sweet Chilli Sauce (Vegetarian) Egg Fried Rice Stir Fried Vegetables | <u>Formal Hall</u> Early Hall 5-6pm (Takeaway Only) | Mediterranean Bean Stew Potato Griddle Cakes (Vegan) Chicken and Bacon Carbonara Garlic Bread Cabbage Mixed Leaf Salad | <u>Curry Night India</u> Quorn & Aubergine Curry (Vegetarian) Beef Madras Rice Bombay Potatoes Onion Bhaji | <u>Finalists' Formal Hall</u> Hall Closed (NO Early Hall) | | |

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.