## 4<sup>th</sup> Week Hilary Term ~ Hall Menu ~ 6-12 February 2023

## MENU – MCR & JCR

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Breakfast 8.00–9.30am Monday-Friday	Monday <u>Vegetarian</u> <u>Monday</u>	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch 12.30-1.30pm	Barley, Chickpea & Aubergine Casserole with Parsley Pesto & Roasted New Potatoes (Vegetarian) Irresistible Risotto (Vegan) Mixed Vegetables	Vegan Chicken and Dumplings (Vegan) Slow Roasted Blade of Beef Baby Potatoes Parsnips, Peas	Burrito Samosas <i>(Vegan)</i> Spicy Chicken Empanadas Sauté Potatoes Broccoli	Vegetable Dumplings with Sweet Chili Sauce <i>(Vegetarian)</i> Crispy Sweet & Sour Pork Noodles Spring Rolls	Mushroom Arancini with Creamed Tomato Sauce (Vegetarian) Beer Battered Cod with Homemade Tartar Sauce Frites Peas, Carrots à la Crème	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 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	Tofu Drunken Noodles served with Vegetable Pancake Spring Rolls with Sweet Chilli Sauce (Vegan) Cauliflower Parmigiana served with Twister Fries (Vegetarian)	Crispy Potato & Halloumi Bake (Vegetarian) Pork & Leek Sausage & Butter Bean Casserole Mashed Potato Savoy Cabbage, Green Beans	Spicy Tomato Gnocchi with White Beans, Spinach & Vegan Sausage <i>(Vegan)</i> Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme & Smoked Paprika Salsa Jacket Wedges, Carrots & Sweetcorn	Thai Pumpkin Curry <i>(Vegan)</i> Thai Green Chicken Curry Rice, Vegetable Samosa	Halfway Hall Formal Hall Early Hall 5-6pm (TAKE-AWAY ONLY)		

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.