



5th Week Hilary Term ~ Hall Menu ~ 13-19 February 2023

MENU – MCR & JCR

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   Please scan the QR code to check allergen & nutritional information	General Tso's Cauliflower with Special Fried Rice <i>(Vegan)</i> Creamy Tomato Pasta Bake <i>(Vegetarian)</i> Sautéed Leeks & Greens	Quesadilla with Chargrilled Pepper, Mushrooms and Refried Beans <i>(Vegan)</i> Chicken & Jalapeño Quesadilla Spicy Jacket Wedges Roasted Corn on the Cob Coriander & Lime Slaw	Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Babaganoush <i>(Vegan)</i> Middle Eastern Flatbread with Pulled Pork Rice Broccoli, Carrots	Butternut, Feta Cheese & Red Onion Strudel <i>(Vegetarian)</i> Roast Chicken with Apple, Sage & Onion Stuffing Roast Potatoes Roasted Carrots, Cauliflower Cheese	Creamy Carboonnara <i>(Vegan)</i> Freshly Battered Haddock with Tartar Sauce Frites Peas, Sweetcorn	<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 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	Creamy Cauliflower & Quorn Puff Pastry Pie <i>(Vegetarian)</i> Caribbean Black-Eyed Peas Stew <i>(Vegan)</i> Steamed Baby Potatoes Peas & Sweetcorn Salad	<u>Valentine's Formal Hall</u> Early Hall 5-6pm (TAKE-AWAY ONLY)	Char Kuey Teow <i>(Vegan)</i> Beef Rendang Noodles Naan Bread, Onion Bhaji	Artichoke, Olive and Pesto Pizza <i>(Vegetarian)</i> Hawaiian Pizza Curly Fries Salad	Spinach & Artichoke Pasta <i>(Vegan)</i> Breaded Chicken Fillet with a Creamy Pesto Sauce Penne Pasta Mixed Vegetables		

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.