7th Week Hilary Term ~ Hall Menu ~ 27 February-5 March 2023

MENU - MCR & JCR

Breakfast 8.00–9.30am	Monday Vegetarian Monday	Tuesday	Wednesday St David's Day	Thursday	Friday	Saturday	Sunday
Monday-Friday							
Lunch 12.30-1.30pm the FoodChecker ALLERGEN & NUTRITIONAL PORTAL Please scan the QR code to check allergen & nutritional information	Not "Chicken" & Black Bean Stir Fry (Vegan) Teriyaki Tofu (Vegan) Noodles Spring Rolls,	Butternut Squash Enchilada Casserole (Vegetarian) (Vegan) Chipotle Chicken Enchiladas with Monterey Jack Cheese Herby Diced Potatoes Corn on the Cob, Leaf Salad	Glamorgan Sausages with Onion Gravy & Mashed Potato (Vegetarian) (Vegan) Leek & Chicken Hotpot Shepherd's Pie Sautéed Courgettes, Peas Welsh Cakes for Dessert	Aubergine Caponata with Spaghetti (Vegan) Lemon, Garlic & Herb Roasted Chicken with Gravy Roasted Potatoes Carrots, Green Beans	Buffalo Cauliflower Tacos with Tahini Sauce (Vegan) Freshly Battered Haddock with Tartar Sauce Frites Peas, Sweetcorn	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	ST HUGH'S BRUNCH 10.30am- 1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCHOR CHOCOLATE
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 Where specified both vegetarian & vegan dish will be available	Saag Vegetable Curry with Paneer Cheese (Vegetarian) Butternut & Aubergine Rogan Josh (Vegan) Rice Garlic Naan Bread, Mixed Vegetables	Vegetable Tagine (Vegan) Roasted Korma Coley Fillet Fragrant Rice Sweet Potato Falafel, Broccoli	Pesto Lasagne (Vegan) Creamy Tuscan Garlic Chicken Tagliatelle Ratatouille	Mexican Jackfruit Pizza (Vegan) Pepperoni Pizza Jacket Wedges Tomato, Rocket & Red Onion Salad, Mixed Vegetable	Formal Hall (in Celebration of LGBTQ+ History Month) Early Hall 5-6pm (TAKE-AWAY ONLY)	SAUCE	SAUCE

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 dietar

y 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.