



10<sup>th</sup> Week Hilary Term ~ Dining Hall Menu ~ 20-26 March 2023

MENU – MCR & JCR

Breakfast 8.00–9.30am Monday-Friday	Monday <u>Vegetarian</u> <u>Monday</u>	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<p><b>Lunch</b> 12.30-1.30pm</p>   <p>Please scan the QR code to check allergen &amp; nutritional information</p>	<p>General Tso's Cauliflower with Special Fried Rice <i>(Vegan)</i></p> <p>Creamy Tomato Pasta Bake <i>(Vegetarian)</i></p> <p>Sautéed Leeks &amp; Greens</p>	<p>Butternut Squash with Pistachio, Pesto, Feta &amp; Pomegranate <i>(Vegetarian)</i></p> <p>Chicken, Preserved Lemon &amp; Olive Tagine</p> <p>Persian Herb Rice</p> <p>Cumin Roasted Carrots Fattoush Salad</p>	<p>Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke &amp; Babaganoush <i>(Vegan)</i></p> <p>Flatbread with Pulled Pork</p> <p>Rice</p> <p>Broccoli, Carrots</p>	<p>Butternut, Feta Cheese &amp; Red Onion Strudel <i>(Vegetarian)</i></p> <p>Butternut, Puy Lentil &amp; Red Onion Strudel <i>(Vegan)</i></p> <p>Roast Chicken with Apple, Sage &amp; Onion Stuffing</p> <p>Roast Potatoes</p> <p>Roasted Carrots, Cauliflower Cheese</p>	<p>Creamy Carboonara <i>(Vegan)</i></p> <p>Freshly Battered Haddock with Tartar Sauce</p> <p>Frites</p> <p>Peas, Sweetcorn</p>	<p><b>ST HUGH'S BREAKFAST</b> <b>8.00-10.00am</b></p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS &amp; VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT</p> <p>WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>	<p><b>ST HUGH'S BREAKFAST</b> <b>8.00-10.00am</b></p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOMS &amp; VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT</p> <p>WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>
<p><b>Dinner</b> 5.30-6.30pm</p> <p>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</p> <p>Where specified both vegetarian &amp; vegan dish will be available</p>	<p>Creamy Cauliflower &amp; Quorn Puff Pastry Pie <i>(Vegetarian)</i></p> <p>Caribbean Black Eyed Peas Stew <i>(Vegan)</i></p> <p>Steamed Baby Potatoes</p> <p>Peas &amp; Sweetcorn Salad</p>	<p><b>5.00-6.00pm Takeaway Only</b></p> <p>Char Kuey Teow <i>(Vegan)</i></p> <p>Beef Rendang</p> <p>Noodles</p> <p>Mixed Vegetables</p>	<p><b>Hall Closed</b></p>	<p>Artichoke, Olive and Pesto Pizza <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Hawaiian Pizza</p> <p>Curly Fries</p> <p>Salad, Green Beans</p>	<p>Spinach &amp; Artichoke Pasta <i>(Vegan)</i></p> <p>Breaded Chicken Fillet with a Creamy Pesto Sauce</p> <p>Penne Pasta</p> <p>Mixed Vegetables</p>		

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.