



9<sup>th</sup> Week Hilary Term ~ Dining Hall Menu ~ 13-19 March 2023

MENU – MCR & JCR

<b>Breakfast</b> 8.00–9.30am Monday-Friday	<b>Monday</b> <u>Vegetarian</u> <u>Monday</u>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<p><b>Lunch</b> 12.30-1.30pm</p>   <p>Please scan the QR code to check allergen &amp; nutritional information</p>	<p>Barley, Chickpea &amp; Aubergine Casserole with Parsley Pesto &amp; Roasted New Potatoes <i>(Vegetarian)</i></p> <p>Irresistible Risotto <i>(Vegan)</i></p> <p>Mixed Vegetables</p>	<p>Teriyaki Tofu <i>(Vegan)</i></p> <p>Stir Fried Beef in Ginger &amp; Garlic</p> <p>Rice</p> <p>Stir Fried Vegetables</p>	<p>Broad Bean Burger with Nectarine Salsa &amp; Sesame Seed Bun <i>(Vegan)</i></p> <p>Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise &amp; Sesame Seed Bun</p> <p>Chips</p> <p>Red Cabbage Slaw Sweetcorn</p>	<p>Vegetable Dumplings with Sweet Chili Sauce <i>(Vegetarian)</i></p> <p>Nice Spice Rice <i>(Vegan)</i></p> <p>Crispy Sweet &amp; Sour Pork</p> <p>Noodles</p> <p>Spring Rolls, Mixed Vegetables</p>	<p>Mushroom Arancini with Creamed Tomato Sauce <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Beer Battered Cod with Homemade Tartar Sauce</p> <p>Frites</p> <p>Peas, Carrots à la Crème</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> 6.00-7.15pm</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>Tofu Drunken Noodles served with Vegetable Pancake Spring Rolls with Sweet Chilli Sauce <i>(Vegan)</i></p> <p>Cauliflower Parmigiana served with Twister Fries <i>(Vegetarian)</i></p> <p>Sweetcorn, Green Beans</p>	<p>Vegan Chicken and Dumplings <i>(Vegan)</i></p> <p>Spare Rib Pork Shoulder Chop with BBQ Sauce</p> <p>Roast Sweet Potato</p> <p>Corn on the Cob Roasted Carrots</p>	<p>Spicy Tomato Gnocchi with White Beans, Spinach &amp; Vegan Sausage <i>(Vegan)</i></p> <p>Breaded Lemon Turkey with Roasted Tomato, Mushroom, Thyme &amp; Smoked Paprika Salsa</p> <p>Jacket Wedges</p> <p>Carrots &amp; Sweetcorn</p>	<p>Thai Pumpkin Curry <i>(Vegan)</i></p> <p>Thai Green Chicken Curry</p> <p>Rice</p> <p>Vegetable Samosa, Cauliflower</p>	<p>Crispy Potato &amp; Halloumi Bake <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Pork &amp; Leek Sausage &amp; Butter Bean Casserole</p> <p>Mashed Potato</p> <p>Savoy Cabbage, Green Beans</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.