4th Week Trinity Term ~ Dining Hall Menu ~ 15th to 21st May 2023

MENU - JCR & MCR

Breakfast 8.00 – 9.30am Monday-Friday Lunch 12.30-1.30pm the FoodChecker ALLERGEN & NUTRITIONAL PORTAL Please scan the QR code to check allergen & nutritional information	Monday Meat Free Monday Mexican Quinoa Stuffed Pepper (Vegan) Vegetable Lasagne (Vegetarian) Garlic Bread Mixed Vegetables	Beetroot & Lentil Burger with Gherkins, Herb Mayo & Sesame Seed Bun (Vegan) Steak Burger with Cheese, Gherkins, Chipotle Sauce & Sesame Seed Bun Skinny Fries Slaw Onion Rings Sweetcorn	Wednesday Healthy Lunch Wednesday Vegan Chili Sin Carne with Rice (Vegan) Blackened Chicken Breast, Fiesta Salad with Sourdough Croutons & Tzatziki Steamed Potatoes Green Beans Turmeric Roasted Cauliflower	Kung Pao-Style Cauliflower & Kidney Beans (Vegan) Spare Rib Pork Shoulder Chop with BBQ Sauce Roast Sweet Potato Sweetcorn Roasted Carrots	Friday Lentil Balls in Creamy Tomato Sauce with Brown Rice (Vegan) Beer Battered Haddock with Homemade Tartar Sauce Chips Peas	ST HUGH'S BRUNCH 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	SUNDAY ST HUGH'S BRUNCH 10.30am-1.30pm EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner 6.00-7.15pm Allergies in these recipes are subject to change! Always check the daily allergy menu or talk to a member of staff before purchasing your meal	Spaghetti Puttanesca with Red Beans & Spinach (Vegan) Tofu Tikka Kebabs with Moroccan Lentils (Vegetarian) Mixed Salad Leaves Petits Pois	Chickpea Curry with Jacket Sweet Potato (Vegan) Chicken Korma Rice Broccoli	Sweet Potato & Black Bean Burrito (Vegan) Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Minted New Potatoes Carrots Cauliflower	Vegan Kofte with Spicy Tomato Sauce (Vegan) Tex-Mex Chicken Tex-Mex Rice Roasted Corn Salad	Formal Hall Early Hall 5-6pm Takeaway Only		

Please note: this menu is subject to change depending on availability. 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