5th Week Trinity Term ~ Dining Hall Menu ~ 22nd to 28th May 2023

MENU – JCR & MCR

| Breakfast 8.00–9.30am Monday-Friday | Monday Meat Free Monday | Tuesday Burger Day | Wednesday Healthy Lunch Wednesday | Thursday | Friday | Saturday | Sunday |
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| Lunch 12.30-1.30pm | Bombay Burrito with Yellow Rice (Vegan) Butternut Risotto with Leeks & Spinach (Vegetarian) Carrots & Peas | Broad Bean Burger with Nectarine Salsa & Sesame Seed Bun (Vegan) Crispy Chicken Fillet and Hash Brown Burger with Chipotle Mayonnaise & Sesame Seed Bun Chips Red Cabbage Slaw Sweetcorn | Teriyaki Tofu Stir Fry <i>(Vegan)</i> Sea Bass Teriyaki Sesame Egg Noodles Stir-Fried Broccoli & Bok Choi | Kale Salad with Chickpeas & Spicy Tempeh Bits <i>(Vegan)</i> Piri-Piri Chicken Breast with Piri-Piri Sauce Jacket Sweet Potato with Sour Cream & Chives Corn on the Cob Red Onion Salad | BBQ Jackfruit Sandwich with Avocado Slaw (Vegan) Beer Battered Cod with Homemade Tartar Sauce Chips Peas Roasted Vegetables | 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 | 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 Served 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 | Crispy Vegan Quinoa Cakes with Tomato Chickpea Relish (Vegan) Quorn & Mushroom Korma (Vegetarian) Rice Sautéed Potatoes Sweet Potato Falafel Mixed Vegetables | <u>Formal Hall</u> Early Hall 5-6pm (Takeaway Only) | Butternut Squash & Spinach Curry with Coconut Milk <i>(Vegan)</i> Thai Green Chicken Curry Long Grain Rice Stir-Fry Vegetables | Aubergine Parmigiana (Vegetarian) (Vegan) Beef Lasagne Garlic Bread Rocket, Tomato & Olive Salad Sautéed Leeks | Lemony Basil Creamy Vegan Pasta with Broccoli & Sundried Tomatoes <i>(Vegan)</i> Breaded Pork Milanese with Rich Tomato & Basil Sauce Herby New Potatoes Savoy Cabbage Mixed Vegetables | | |

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