



## 6<sup>th</sup> Week Trinity Term ~ Dining Hall Menu ~ 29<sup>th</sup> May – 4<sup>th</sup> June 2023

### MENU – JCR & MCR

<b>Breakfast</b> 8.00 – 9.30am <b>Monday-Friday</b>	<b>Monday</b> <u>Meat Free Monday</u>	<b>Tuesday</b> <u>Burger Day</u>	<b>Wednesday</b> <u>Healthy Lunch</u> <u>Wednesday</u>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<p><b>Lunch</b> 12.30-1.30pm</p>   <p style="text-align: center;"><i>Please scan the QR code to check allergen &amp; nutritional information</i></p>	<p>Moroccan Vegetable Tagine with Giant Couscous <i>(Vegan)</i></p> <p>Tomato, Mozzarella &amp; Basil Pasta Bake <i>(Vegetarian)</i></p> <p>Green Vegetables</p>	<p>Spicy Corn &amp; Chickpea Burger with a Sesame Seed Bun <i>(Vegan)</i></p> <p>Pork &amp; Chorizo Burger with Smoked Paprika Mayonnaise &amp; Sesame Seed Bun</p> <p>Sautéed Potatoes</p> <p>Sweetcorn Mixed Leaf Salad</p>	<p>Cajun Quorn Escalope Caesar Salad with Ciabatta Croutons <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Cajun Chicken Breast Caesar Salad with Bacon &amp; Ciabatta Croutons</p> <p>Herby Baby Potatoes</p> <p>Mixed Vegetables</p>	<p>Filo Pastry stuffed with Tofu, Lemongrass &amp; Fennel <i>(Vegan)</i></p> <p>Roasted Belly of Pork with Apple Compote</p> <p>Roast Potatoes</p> <p>Red Cabbage Cauliflower Cheese</p>	<p>Quorn Sausage &amp; Bean Cassoulet <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Beer Battered Haddock with Homemade Tartar Sauce</p> <p>Frites</p> <p>Peas Carrots</p>	<p style="text-align: center;"><b><u>ST HUGH'S BRUNCH</u></b></p> <p style="text-align: center;">10.30am-1.30pm</p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM &amp; VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>	<p style="text-align: center;"><b><u>ST HUGH'S BRUNCH</u></b></p> <p style="text-align: center;">10.30am-1.30pm</p> <p>EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM &amp; VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>
<p><b>Dinner</b> 6.00-7.15pm</p> <p><i>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</i></p>	<p>Fennel &amp; Parsnip Tarka Dal with Rice <i>(Vegan)</i></p> <p>Quorn &amp; Aubergine Curry <i>(Vegetarian)</i></p> <p>Egg-Fried Rice Stir-Fried Vegetables</p>	<p style="text-align: center;"><b><u>Formal Hall</u></b></p> <p style="text-align: center;"><b><u>Early Hall</u></b> <b><u>5-6pm</u></b> <b><u>Takeaway Only</u></b></p>	<p>Margherita Pizza <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Pepperoni &amp; Smoked Bacon Pizza</p> <p>Jacket Wedges</p> <p>Tomato, Rocket &amp; Red Onion Salad Sweetcorn</p>	<p>Vegetable Malay Curry <i>(Vegan)</i></p> <p>Cape Malay Chicken Curry</p> <p>Yellow Rice</p> <p>Broccoli</p>	<p>Sweet &amp; Sour Crispy Tofu with Rice <i>(Vegan)</i></p> <p>Minced Beef Ragù</p> <p>Ciabatta Garlic Bread</p> <p>Mixed Vegetables Salad</p>		

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