

## 8<sup>th</sup> Week Hilary Term ~ Dining Hall Menu ~ 10<sup>th</sup> to 16<sup>th</sup> March 2025

<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>
<b>Lunch</b> 12.30 - 1.30pm	<p>Potato &amp; Chickpea Korma <i>(Vegan)</i></p> <p>Lentil Fritters with Spiced Yoghurt, Pitta &amp; Leaf Salad <i>(Vegetarian)</i></p> <p>Rice Green Vegetables</p>	<p>Vegetable Burger with Beetroot Relish &amp; Sesame Seed Bun <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Cajun Buttermilk Chicken Burger with Crispy Bacon, Chilli Jam &amp; Brioche Bun</p> <p>Stealth Chips Corn on the Cob Rocket Salad</p>	<p>Vegetable Tartlets with Asparagus, Tomato &amp; Mozzarella <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Roasted Salmon Fillet with Mushrooms, Capers, Olives &amp; Cherry Tomatoes</p> <p>Couscous Pesto-Dressed Vegetables</p>	<p>Broccoli Cake with Mango &amp; Avocado Salsa <i>(Vegan)</i></p> <p>Roast Chicken Breast with Apple, Sage &amp; Onion Stuffing</p> <p>Roast Potatoes Mashed Swede Savoy Cabbage</p>	<p>Tandoori Cauliflower <i>(Vegan)</i></p> <p>Beer Battered Cod with Homemade Tartare Sauce</p> <p>Chips Peas Leeks</p>	<p><u>ST HUGH'S BRUNCH</u></p> <p>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><u>ST HUGH'S BRUNCH</u></p> <p>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>
<b>Dinner</b> 6.00 - 7.15pm	<p>Grilled Breaded Tofu Steak with Spinach Salad &amp; Tomato Salsa <i>(Vegan)</i></p> <p>Spinach &amp; Cream Cheese Lasagne <i>(Vegetarian)</i></p> <p>Roasted New Potatoes Leeks Green Beans</p>	<p><b><u>Formal Hall</u></b></p> <p><b>Early Hall</b> <b>5 - 5.45pm</b> <b>Takeaway Only</b></p>	<p>Butternut Squash &amp; Spinach Curry with Coconut Milk <i>(Vegan)</i></p> <p>Thai Green Chicken Curry</p> <p>Long Grain Rice Stir-Fry Vegetables</p>	<p>Vegetable Spring Rolls with Sweet Chilli Sauce <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Sweet &amp; Sour Pork with Vegetables &amp; Pineapple</p> <p>Egg Noodles Sesame &amp; Soya-Dressed Broccoli</p>	<p>Black Bean &amp; Quinoa Balls with Sun-Dried Tomato Sauce <i>(Vegan)</i></p> <p>Chill Con Carne Guacamole Sour Cream</p> <p>Rice Broccoli Carrots</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED BACON &amp; BRIE CROISSANT</p> <p>TOASTED MUSHROOM &amp; CHEDDAR CROISSANT</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED BACON &amp; BRIE CROISSANT</p> <p>TOASTED MUSHROOM &amp; CHEDDAR CROISSANT</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