## $9^{th}$ Week Hilary Term ~ Dining Hall Menu ~ $17^{th}$ to $23^{rd}$ March 2025

Breakfast 8.00 - 9.30am Monday-Friday	Monday Meat Free Monday	Tuesday Burger Day	Wednesday  Healthy Lunch  Wednesday	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm  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	Vegetable Tikka Pie with Rice (Vegan) Vegetable Lasagne (Vegetarian) Garlic Bread Mixed Vegetables	Chickpea & Sweetcorn Burger with Gherkins, Herb Mayo & Sesame Seed Bun (Vegetarian) (Vegan)  Steak Burger with Cheese, Gherkins, Chipotle Sauce & Sesame Seed Bun  Skinny Fries Slaw Onion Rings Sweetcorn	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	Mushroom Arancini (Vegetarian)  Bang Bang Chicken  Korma Coley Fillet  Chips Peas	ST HUGH'S BREAKFAST  8.00am - 10.00am  EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE  TOAST CROISSANT	ST HUGH'S BREAKFAST  8.00am - 10.00am  EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE  TOAST CROISSANT
Dinner 6.00 - 7.15pm	Spaghetti Puttanesca with Red Beans & Spinach (Vegan)  Quorn & Mushroom Korma with Rice (Vegetarian)  Mixed Salad Leaves Petits Pois	Vegetable Tagine (Vegan)  Gammon Steak with Pineapple & a Parsley Sauce  Diced Potatoes Peas & Sweetcorn	Sweet Potato & Black Bean Burrito (Vegan)  Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce  Minted New Potatoes Carrots Cauliflower	Chickpea Curry with Jacket Sweet Potato (Vegan) Chicken Curry Rice Broccoli	Mediterranean Bean Stew Potato Griddle Cakes (Vegan) Beef Ragu Garlic Bread Cabbage Mixed Leaf Salad		

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