

## 4<sup>th</sup> Week Trinity Term ~ Dining Hall Menu ~ 19<sup>th</sup> to 25<sup>th</sup> May 2025

<b>Breakfast</b> <b>8.00 - 9.30am</b> <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> <b>12.30 - 1.30pm</b>  <b>Check out the</b> <b>Specials Board</b> <b>in Hall for daily</b> <b>specials</b>	Wholewheat Grilled Veggie & Hummus Wraps with & without Feta Cheese <i>(Vegan)</i> <i>(Vegetarian)</i>  Vegetable Lasagne <i>(Vegetarian)</i>  Garlic Bread Mixed Vegetables	Beetroot & Lentil Burger with Gherkins, Herb Mayo & Sesame Seed Bun <i>(Vegetarian)</i> <i>(Vegan)</i>  Steak Burger with Cheese, Gherkins, Burger Salsa & Sesame Seed Bun  Skinny Fries Slaw Onion Rings Corn on the Cob	Vegan Chili Sin Carne with Rice <i>(Vegan)</i>  Blackened Chicken Breast, Fiesta Salad with Sourdough Croutons & Tzatziki  Minted New Potatoes Green Beans Turmeric-Roasted Cauliflower	Kung Pao-Style Cauliflower & Kidney Beans <i>(Vegan)</i>  Spare Rib Pork Shoulder Chop with BBQ Sauce  Roasted Sweet Potato Sautéed Hispi Cabbage & Leeks	Lentil Balls in Creamy Tomato Sauce with Brown Rice <i>(Vegan)</i>  Panko Hake Milanese with Cucumber Ceviche  Swedish Meatballs in Creamy Mushroom Sauce (contains pork)  Chips Peas Carrots	<u>ST HUGH'S</u> <u>BRUNCH</u>  10.30am - 1.30pm  EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE  TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<u>ST HUGH'S</u> <u>BRUNCH</u>  10.30am - 1.30pm  EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE  TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
<b>Dinner</b> <b>7.00 - 7.15pm</b>  <i>Allergies in these</i> <i>recipes are</i> <i>subject to change!</i> <i>Always check the</i> <i>daily allergy menu</i> <i>or talk to a</i> <i>member of staff</i> <i>before purchasing</i> <i>your meal</i>	Spaghetti Puttanesca with Red Beans & Spinach <i>(Vegan)</i>  Tofu Tikka Kebabs with Moroccan Lentils <i>(Vegetarian)</i>  Savoy Cabbage & Petits Pois	<u>Formal Hall</u>  <b>Early Hall</b> <b>5 - 5.45pm</b>  <b>Takeaway</b> <b>Only</b>	Sweet Potato & Black Bean Burrito <i>(Vegan)</i>  Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce  Sautéed Potatoes Roasted Carrots Broccoli	Mediterranean Bean Stew Potato Griddle Cakes <i>(Vegan)</i>  Chicken & Bacon Carbonara  Garlic Bread Sweetcorn & Roasted Courgette	Chickpea Curry with Jacket Sweet Potato <i>(Vegan)</i>  Chicken Korma  Rice Broccoli	<u>BRUNCH SPECIAL</u>  TOASTED BACON & BRIE CROISSANT  TOASTED MUSHROOM & CHEDDAR CROISSANT	<u>BRUNCH SPECIAL</u>  TOASTED BACON & BRIE CROISSANT  TOASTED MUSHROOM & CHEDDAR CROISSANT

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