

6th Week Michaelmas Term ~ Dining Hall Menu ~ 17th to 23rd November 2025

Breakfast 8.00 - 9.30am Monday-Friday	Monday <u>Vegetarian Monday</u>	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm Check out the Specials Board in Hall for daily specials	Gnocchi with Sun-Blushed Tomato Sauce & Garlic Bread (Vegan)	Butternut, Goats Cheese & Beetroot Burger (Vegetarian)	Sweet Potato & Black Bean Nachos (Vegetarian) (Vegan)	Creamy Pumpkin Lasagne (Vegan)	Crispy Potato & Halloumi Bake (Vegetarian)	<u>ST HUGH'S 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 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
	Lightly-Spiced Courgette Fritters with Poached Egg & Parsley Sauce (Vegetarian)	Sweet Chilli Chicken Burger with Gherkins & Gem Lettuce Chunky Chips Tomato, Cucumber & Olive Salad	Beef Chilli Nachos Guacamole Salsa Cheese Rice Green Beans	Roasted Belly of Pork with Apple Compote Roast Potatoes Red Cabbage Cauliflower Cheese	Beer Battered Fish with Homemade Tartare Sauce Chicken Tacos Frites Peas Carrots a la Crème		
Dinner 6.00 - 7.15pm <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>	Thai Quorn Vegetable Curry with Rice (Vegetarian)	Veggie Sausage Toad in the Hole with Onion Gravy (Vegetarian) (Vegan)	Cauliflower, Potato & Spinach Pie (Vegetarian) (Vegan)	Sweet & Sour Tofu & Vegetables (Vegetarian) (Vegan)	St Hugh's Night Formal Hall Early Hall 5 - 5.45pm Takeaway Only	<u>BRUNCH SPECIAL</u> TOASTED BACON & BRIE CROISSANT TOASTED MUSHROOM & CHEDDAR CROISSANT	<u>BRUNCH SPECIAL</u> TOASTED BACON & BRIE CROISSANT TOASTED MUSHROOM & CHEDDAR CROISSANT
	Pizza Burrito (Vegan)	Double Banger! Pork & Leek & Cumberland Sausage with Onion Gravy Creamy Mashed Potato Savoy Cabbage	Butter Chicken Moussaka Parmentier Potatoes Broccoli Petits Pois	Turkey Parmigiana Sautéed Potatoes Corn on the Cob Courgette			

Please note: this menu is subject to change depending on availability. Sweet of the day will be on a first come, first served basis. 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