

## 0<sup>th</sup> Week Hilary Term ~ Dining Hall Menu ~ 12<sup>th</sup> to 18<sup>th</sup> January 2026

<b>Breakfast</b> 8.00 - 9.30am <b>Monday-Friday</b>	<b>Monday</b> <u>Vegetarian Monday</u>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Lunch</b> 12.30 - 1.30pm  <b>Check out the Specials Board in Hall for daily specials</b>	<p>Gnocchi with Sun-Blushed Tomato Sauce &amp; Garlic Bread <i>(Vegan)</i></p> <p>Creamy Mushroom, Spinach &amp; Quorn Pie with Steamed Baby Potatoes <i>(Vegetarian)</i></p> <p>Sautéed Leeks &amp; Greens</p>	<p>Quesadilla with Chargrilled Pepper, Mushrooms &amp; Refried Beans <i>(Vegan)</i></p> <p>Chicken &amp; Jalapeño Quesadilla</p> <p>Spicy Jacket Wedges</p> <p>Roasted Corn on the Cob</p> <p>Coriander &amp; Lime Slaw</p>	<p>Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke &amp; Baba Ganoush <i>(Vegan)</i></p> <p>Chargrilled Flatbread with Pulled Pork, Greek Yoghurt &amp; Pickled Red Onions</p> <p>Batata Harra Potatoes Broccoli Carrots</p>	<p>Butternut, Feta Cheese &amp; Red Onion Strudel <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Chicken Stroganoff</p> <p>Basmati Rice</p> <p>Green Beans Cauliflower with Buttery Toasted Breadcrumbs &amp; Parsley</p>	<p>Creamy Carbonara <i>(Vegan)</i></p> <p>Freshly Battered Haddock with Tartare Sauce</p> <p>Beef Tacos</p> <p>Frites Peas Sweetcorn</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  <b>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</b>	<p>Caribbean Black-Eyed Peas Stew with Green Lentils <i>(Vegan)</i></p> <p>Creamy Pumpkin Lasagne <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Peas &amp; Sweetcorn</p>	<p>Sweet Potato &amp; Black Bean Burrito <i>(Vegan)</i></p> <p>Turkey Schnitzel with a Mushroom &amp; Smoked Bacon Cream Sauce</p> <p>Minted New Potatoes Carrots Cauliflower</p>	<p>Char Kuey Teow <i>(Vegan)</i></p> <p>Beef Rendang</p> <p>Noodles Naan Bread Onion Bhaji</p>	<p>Artichoke, Olive &amp; Pesto Pizza <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Hawaiian Pizza</p> <p>Curly Fries Mixed Vegetable</p>	<p>Spinach &amp; Artichoke Pasta <i>(Vegan)</i></p> <p>Breaded Chicken Fillet with a Creamy Pesto Sauce</p> <p>Penne Pasta</p> <p>Mixed Vegetables</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED HAM &amp; CHEDDAR CROISSANT</p> <p>(v) TOASTED MOZZARELLA &amp; TOMATO CROISSANT</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED HAM &amp; CHEDDAR CROISSANT</p> <p>(v) TOASTED MOZZARELLA &amp; TOMATO CROISSANT</p>

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.