

0th Week Hilary Term ~ Dining Hall Menu ~ 12th to 18th January 2026

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 (<i>Vegan</i>) Creamy Mushroom, Spinach & Quorn Pie with Steamed Baby Potatoes (<i>Vegetarian</i>) Sautéed Leeks & Greens	Quesadilla with Chargrilled Pepper, Mushrooms & Refried Beans (<i>Vegan</i>) Chicken & Jalapeño Quesadilla Spicy Jacket Wedges	Green Harissa Pulled Jackfruit Pitta with Crispy Artichoke & Baba Ganoush (<i>Vegan</i>) Chargrilled Flatbread with Pulled Pork, Greek Yoghurt & Pickled Red Onions	Butternut, Feta Cheese & Red Onion Strudel (<i>Vegetarian</i>) (<i>Vegan</i>) Chicken Stroganoff Basmati Rice Green Beans Cauliflower with Buttery Toasted Breadcrumbs & Parsley	Creamy Carbonara (<i>Vegan</i>) Freshly Battered Haddock with Tartare Sauce Beef Tacos Frites Peas Sweetcorn	<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
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>	Caribbean Black-Eyed Peas Stew with Green Lentils (<i>Vegan</i>) Creamy Pumpkin Lasagne (<i>Vegetarian</i>) (<i>Vegan</i>) Peas & Sweetcorn	Sweet Potato & Black Bean Burrito (<i>Vegan</i>) Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Minted New Potatoes Carrots Cauliflower	Char Kuey Teow (<i>Vegan</i>) Beef Rendang Noodles Naan Bread Onion Bhaji	Artichoke, Olive & Pesto Pizza (<i>Vegetarian</i>) (<i>Vegan</i>) Hawaiian Pizza Curly Fries Mixed Vegetable	Spinach & Artichoke Pasta (<i>Vegan</i>) Breaded Chicken Fillet with a Creamy Pesto Sauce Penne Pasta Mixed Vegetables	<u>BRUNCH SPECIAL</u> TOASTED HAM & CHEDDAR CROISSANT (v) TOASTED MOZZARELLA & TOMATO CROISSANT	<u>BRUNCH SPECIAL</u> TOASTED HAM & CHEDDAR CROISSANT (v) TOASTED MOZZARELLA & TOMATO CROISSANT

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.