

# 5<sup>th</sup> Week Hilary Term ~ Dining Hall Menu ~ 16<sup>th</sup> to 22<sup>nd</sup> February 2026

| Breakfast<br>8.00 - 9.30am<br>Monday-Friday   | Monday  | Tuesday<br><u>Burger Day</u>  | Wednesday<br><u>Healthy Lunch</u><br><u>Wednesday</u>   | Thursday   | Friday   | Saturday   | Sunday   |
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| <b>Lunch</b><br>12.30 - 1.30pm<br><br><b>Check out the Specials Board in Hall for daily specials</b>  | Creamy Tofu Tikka Curry with Basmati Rice (Vegan)<br><br>Wholewheat Grilled Veggie & Hummus Wraps with Feta Cheese (Vegetarian)<br><br>Mixed Vegetables                               | Beetroot & Lentil Burger with Gherkins, Herb Mayo & Sesame Seed Bun (Vegetarian) (Vegan)<br><br>Steak Burger with Cheese, Gherkins, Burger Salsa & Sesame Seed Bun<br><br>Skinny Fries Slaw<br>Onion Rings<br>Corn on the Cob | Vegan Chili Sin Carne with Rice (Vegan)<br><br>Blackened Chicken Breast Fiesta Salad with Sourdough Croutons & Tzatziki<br><br>Minted New Potatoes Green Beans Turmeric-Roasted Cauliflower | Kung Pao-Style Cauliflower & Kidney Beans (Vegan)<br><br>Spare Rib Pork Shoulder Chop with BBQ Sauce<br><br>Roasted Sweet Potato Sautéed Hispi Cabbage & Leeks | Lentil Balls in Creamy Tomato Sauce with Brown Rice (Vegan)<br><br>Panko Hake Milanese with Cucumber Ceviche<br><br>Swedish Meatballs in Creamy Mushroom Sauce (contains pork)<br><br>Chips Peas Carrots | <u>ST HUGH'S BRUNCH</u><br><br>10.30am - 1.30pm<br><br>EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE<br><br>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE | <u>ST HUGH'S BRUNCH</u><br><br>10.30am - 1.30pm<br><br>EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE<br><br>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE |
| <b>Dinner</b><br>6.00 - 7.15pm<br><br><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> | <u>Lunar New Year</u><br>6.00 - 7.30pm<br><br>Bang Bang Chicken<br><br>Beef in Black Bean Sauce<br><br>Egg Fried Rice<br><br>Spring Rolls<br><br>Sweet & Sour Hong Kong Style (Vegan) | <u>Formal Hall</u><br><br><u>Early Hall</u><br>5 - 5.45pm<br><br><u>Takeaway Only</u>   | Sweet Potato & Black Bean Burrito (Vegan)<br><br>Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce<br><br>Sautéed Potatoes Roasted Carrots Broccoli                               | Mediterranean Bean Stew Potato Griddle Cakes (Vegan)<br><br>Chicken & Bacon Carbonara<br><br>Garlic Bread<br>Sweetcorn & Roasted Courgette                     | Quorn & Mushroom Korma with Rice (Vegetarian) (Vegan option available)<br><br>Chicken Korma<br><br>Rice Broccoli   | <u>BRUNCH SPECIAL</u><br><br>TOASTED BACON & BRIE CROISSANT<br><br>TOASTED MUSHROOM & CHEDDAR CROISSANT  | <u>BRUNCH SPECIAL</u><br><br>TOASTED BACON & BRIE CROISSANT<br><br>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