

5th Week Hilary Term ~ Dining Hall Menu ~ 16th to 22nd February 2026

Breakfast 8.00 - 9.30am Monday-Friday	Monday	Tuesday <u>Burger Day</u>	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm Check out the Specials Board in Hall for daily specials	Creamy Tofu Tikka Curry with Basmati Rice <i>(Vegan)</i> Wholewheat Grilled Veggie & Hummus Wraps with Feta Cheese <i>(Vegetarian)</i> 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> Blacked 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
Dinner 6.00 - 7.15pm 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	<u>Lunar New Year</u> 6.00 - 7.30pm Bang Bang Chicken Beef in Black Bean Sauce Egg Fried Rice Spring Rolls Sweet & Sour Hong Kong Style <i>(Vegan)</i>	<u>Formal Hall</u> Early Hall 5 - 5.45pm Takeaway Only	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	Quorn & Mushroom Korma with Rice <i>(Vegetarian)</i> <i>(Vegan</i> <i>option available)</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